



## FOOD TECHNOLOGY

Velp (Arnhem) Bachelor English 4 years

### Learn all about the food of the future

#### In short

Step into the world of food and technology! In the Food Technology programme, you will learn everything about developing new, healthy, and innovative food products. Discover how to improve, preserve, and produce food. You will work in laboratories, attend guest lectures etc. Will you help shape the food of the future?

#### What you will learn

During programme, you will learn everything about food production. You will discover which molecules contribute to flavour, how spoilage works, and what is allowed on a label. You will take practical lessons in laboratories and technology centres and go on company visits. You will also learn to develop new products, such as plant-based ice cream, and how to make production processes sustainable. The programme offers internships and specialisations in product development or process technology.





“What I really love about Food Technology is that we apply all the theory we study to practical projects.”

**Flavio Meola**

#### **Why this study programme?**

- Work on crucial issues: how to feed the world in the future.
- A fun and tasty programme; you see and taste the results directly.
- Take a variety of courses such as chemistry, dietetics, and marketing.
- Expand your knowledge through theoretical lessons, lab work, and internships.
- Be part of a close-knit community and enjoy guest lectures, company visits, and internships.

#### **Why study in the Netherlands?**

With 95% of Dutch people speaking English, communication is easy in everyday life. Explore historic cities, world-class museums and beautiful nature reserves. The Netherlands is one of the safest and happiest countries in the world, rich in culture and career opportunities. Will you join this diverse and inclusive community?

#### **Career opportunities**

Whether you create new food products, improve production processes, or ensure quality, the possibilities are endless. After graduation, you can work as a:

- Product developer
- Process technologist
- Quality control officer
- Cheese maker
- Brewer

#### **Admission requirements**

Secondary school diploma equivalent to the Dutch havo diploma (e.g. International Baccalaureate or A-Levels). Proof of English proficiency, minimum scores: TOEFL 80/ IELTS 6.0/ Cambridge C1 Advanced: C or B2 First: 169. Visit [vhluas.com](http://vhluas.com) for all details.

**Visit VHL or meet us online: join an online open day, schedule a virtual meeting or visit us in the Netherlands!**  
Go to [vhluas.com/events](http://vhluas.com/events)