

# Spend a semester in Finland: FROM FIELD TO FORK

The School of Food and Agriculture of Seinäjoki University of Applied Sciences offers a one semester (30 ECTS) programme 'From Field to Fork' for international students. The applicants should be students enrolled at a partner university of Seinäjoki University of Applied Sciences.

## Contents of the studies

The programme offers students professional courses and projects. There are three fields of expertise offered: Agriculture, Food and Hospitality, Food Processing and Biotechnology. The programme provides students with wide knowledge of the whole food chain - From Field to Fork.

## Projects

The study projects within the field of Agriculture cover animal husbandry and health care, crop production and/or agrotechnology, as well as rural enterprise management. The projects within the field of Food and Hospitality focus on food service processes and food development. Study projects can also be chosen from the field of Food Processing and Biotechnology.

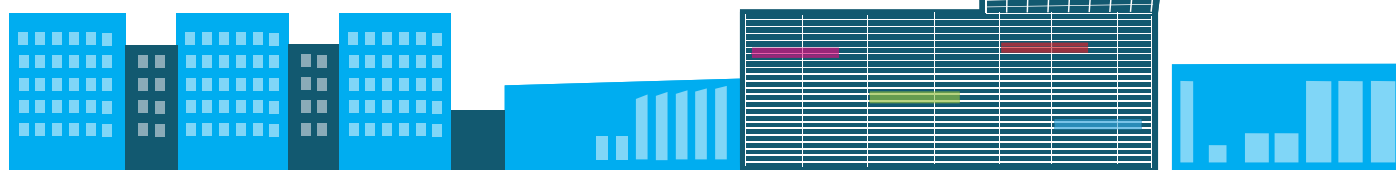


## FOR FURTHER INFORMATION:

[www.seamk.fi/fromfieldtofork](http://www.seamk.fi/fromfieldtofork)

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## COURSE OFFERING 2017 – 2018

(Please note that changes in the programme are possible. The final Learning Agreement is always compiled with the programme coordinators after an approved application process.)

### Autumn semester

(4 September – 15 December 2017)

#### Basic Studies

(minimum 20 ECTS credits)

- Finnish Language and Culture, 3 ECTS
- Intercultural Communication, 3 ECTS
- English, 3 ECTS
- Study and Working Life Skills, 2 ECTS
- Chemistry in Food Chain, 3 ECTS
- Structure of Food Chain, 5 ECTS
- Marketing Planning and Implementation in Food Chain, 5 ECTS
- Personnel Management and Superior Work in Food Chain 5 ECTS

#### Professional studies

(freely selected 10–15 ECTS credits)

##### Agriculture

- Bioenergy / Multipurpose Forestry, 5 ECTS
- Organic Production, 5 ECTS
- Cultivation of Cereals, 6 ECTS

##### Food and Biotechnology

- Food Development Project, 5 ECTS
- Food Processes, 5 ECTS
- Food Chemistry, 5 ECTS

##### Food and Hospitality

- Food Production Processes, 5 ECTS
- Food Development Project, 5 ECTS
- Business Activities, 5 ECTS

##### Project Studies 5–30 ECTS

##### Practical Training 5–30 ECTS

##### Free-elective Studies

