



## SCHOOL OF FOOD AND AGRICULTURE

The Food and Agriculture Unit of Seinäjoki University of Applied Sciences, has been built around the concept of the food chain. It covers education and applied research "from farm to table and back to the field" - in accordance with circular economic thinking. Agriculture, Food Processing and Biotechnology as well

as nutrition are key parts of the SeAMK food chain. Agronomists, hospitality management, biotechnology and food technology engineers graduating from SeAMK, understand the relationships between the functioning of the food chain and the accountability of the supply chain as a whole.



## BACHELOR DEGREE PROGRAMMES

### AGRICULTURE AND RURAL ENTERPRISES

Degree provides a broad-based knowledge of agricultural business economy, plant production, animal production and technology. The specializations can deepen your understanding of agricultural business, which focuses on, in particular, the management of agricultural enterprises, business knowledge, as well as economic and financial plans. In the production process, the focus can be on either the development of livestock or crop production. Production processes found in specialized expertise include, amongst other things: water management, organic farming, animal nutrition and utilization of the Internet of Things on farms.

### FOOD PROCESSING AND BIOTECHNOLOGY

Food Processing and Biotechnology studies at SeAMK combine experience-based knowledge with natural science. Professional studies provide skills in food technology know-how in various food industries including: dairy, brewing, alcohol and beverage industry, bakeries and confectionery industries. In addition to the previous themes, you can further deepen your knowledge of the meat and convenience food industry.

In Seinäjoki there are studying about 150 Food Processing and Biotechnology engineering students. The scope of studies is 240 credits and has a duration of four years.

### FOOD AND HOSPITALITY

SeAMK Hospitality Management studies have focused on nutrition, food production as well as management services and food service business. Food is the common thread in Studies: its nutrition, safety, economy and experiential. There are about 150 Bachelor of Hospitality Management students in Seinäjoki. The scope of studies is 210 credits and has a duration of about 3.5 years.



## MASTER DEGREE PROGRAMME

### DEVELOPMENT OF FOOD CHAIN

Master studies focuses on the development of the food chain. The food chain is further developed with studies of primary production, food production and production services, where experts meet and create new knowledge that applies to the entire food chain. Emphasis is placed on deepening entrepreneurship know-how, new methods of food production and food services, customer-oriented marketing.



## RESEARCH AND DEVELOPMENT

SeAMK Food and Agriculture, international research and development activities focus on food, organic farming, agricultural water conservation and bio-energy. The unit has also initiated study export training projects. It is funded by including, amongst other things, INTERREG Europe - as well as the Botnia Atlantica program.

Taking into account all the projects, the unit currently has about 30 RDI projects. South Ostrobothnia Union, South Ostrobothnia ELY Centre, Tekes and companies are key contributors through, amongst other things, the Structural Funds programs. ELY Centres have also funded the unit's Mainland Finland Rural Development Programme projects and LEADER projects.

[WWW.SEAMK.FI/ELMA](http://WWW.SEAMK.FI/ELMA)

