

# Spend a semester in Finland: FROM FIELD TO FORK

The School of Food and Agriculture of Seinäjoki University of Applied Sciences (SeAMK) offers a one semester 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.

## Timetable & application

The courses take place during the spring semester from January until May 2018. However, the timetable for the practical training period and projects is more flexible.

Application deadline for all exchange students is 15 November 2017. Before the application time, the partner institutions make nominations by email to [incoming@seamk.fi](mailto:incoming@seamk.fi). Application instructions will be sent to the accepted nominees.



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

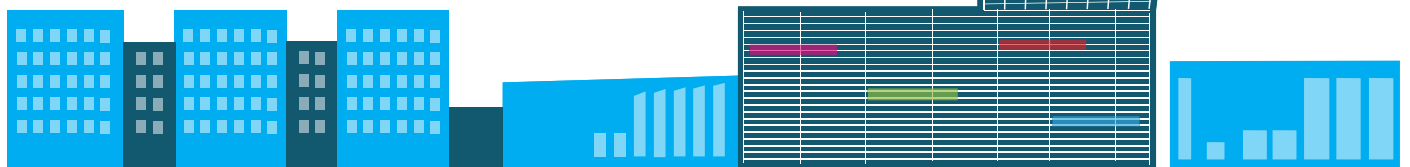
## STUDENT EXCHANGE CONTACT PERSONS:

**Ms Tiina Ojanperä, Coordinator**

Incoming student exchanges from European countries  
[tiina.ojanpera@seamk.fi](mailto:tiina.ojanpera@seamk.fi)

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SEINÄJOEN AMMATTIKORKEAKOULU  
SEINÄJOKI UNIVERSITY OF APPLIED SCIENCES

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

## COURSE OFFERING

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

The spring semester courses take place from January until May 2018, while there is some flexibility in the programme dates for individual participants. Timing of the exchange is agreed between the coordinators of the sending institution and SeAMK during the nomination phase. For example, practical training can also continue until later. The workload per semester is approximately 30 ECTS credits.

### Basic Studies

- Finnish Language and Culture, 3 ECTS  
6 March – 29 April 2018
- English, 2 ECTS  
19 March – 27 April 2018
- Responsibility of Food Chain, 5 ECTS  
22 January – 6 April 2018
- Introduction to Project Work 3 ECTS  
2 April – 19 May 2018

### In addition, also possible:

- **Project Studies (5–15 ECTS)**
- **Practical Training (5–15 ECTS)**
- **Thesis (10–15 ECTS)**

### Professional studies

#### Agriculture

- Organic Production, 5 ECTS  
29 January – 27 April 2018
- Multipurpose Forestry, 5 ECTS  
5 March – 28 April 2018
- The Growing Season, 5 ECTS  
weeks 22, 23, 31

#### Food and Biotechnology

- Meat Technology I, 5 ECTS  
8 January – 23 February 2018
- Packaging Technology and Legislation, 5 ECTS  
29 January – 19 May 2018

#### Food and Hospitality

- Nutrition Communication and Counseling, 5 ECTS  
12 February – 27 April 2018
- Topics in Nutrition, 5 ECTS  
12 March – 27 April 2018
- Exhibition and Fair Project, 5 ECTS  
5 February – 20 April 2018
- Peak Experience Event, 5 ECTS  
5 February – 20 April 2018
- Development of Food and Menus, 5 ECTS  
5 March – 29 April 2018

