

## Study a semester in Finland: **FROM FIELD TO FORK**

- Exchange programme for students in the fields of agriculture, food and hospitality, food processing and biotechnology
- Offered by the School of Food and Agriculture of Seinäjoki University of Applied Sciences

### WHAT IS THE PROGRAMME ALL ABOUT?

The programme offers students professional courses and projects within the fields of Agriculture, Food and Biotechnology and Food and Hospitality. 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.

### ENTRANCE REQUIREMENTS

- The applicants should be students enrolled at a partner university of Seinäjoki University of Applied Sciences.
- At least one year of prior studies in the fields of agriculture, food and hospitality, food processing or biotechnology.
- Sufficient English language skills to actively participate in the courses and study projects (minimum B1 on European language levels).

### TIMETABLE:

Studies in the autumn semester 2018 begin on 3 September and end on 14 December.

Applications must reach SeAMK by 15 May 2018, see instructions [www.seamk.fi/how-to-apply-exchange-students](http://www.seamk.fi/how-to-apply-exchange-students)

The partner institutions can nominate the students by email to [incoming@seamk.fi](mailto:incoming@seamk.fi) one month before the application deadline.

### STUDENT EXCHANGE CONTACT PERSONS:

Ms Tiina Ojanperä, Coordinator | Incoming student exchanges from European Erasmus+ countries | [tiina.ojanpera@seamk.fi](mailto:tiina.ojanpera@seamk.fi)

Ms Maria Loukola, Coordinator | Incoming and outgoing student exchanges outside Europe | [maria.loukola@seamk.fi](mailto:maria.loukola@seamk.fi)



## COURSE OFFERING

(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.)

**THE WORKLOAD PER SEMESTER IS APPROXIMATELY 30 ECTS CREDITS.**

### PROFESSIONAL STUDIES

#### AGRICULTURE

- Organic Production, 5 ECTS
- Cultivation of Cereals, 6 ECTS
- Basics of Animal Production and Farm Animal Welfare, 5 ECTS
- Practical Farming, 2 ECTS
- Multipurpose Forestry, 5 ECTS
- Basics of Forest Based Bioeconomy, 3 ECTS

#### FOOD AND BIOTECHNOLOGY

- Food Chemistry, 5 ECTS
- Food Processes, 5 ECTS
- Food Development Project, 5 ECTS
- Supply Chain Management, 5 ECTS
- Dairy Technology, 5 ECTS

#### FOOD AND HOSPITALITY

- Conceptualizing Services, 5 ECTS
- Food Development Project, 5 ECTS
- Food Production Processes, 5 ECTS

### OTHER STUDIES

#### FREE-CHOICE STUDIES

- Intercultural Communication, 3 ECTS
- Professional English, 3 ECTS
- Marketing Planning and Implementation in the Food Chain, 5 ECTS
- Human Resource Management, 5 ECTS
- Finnish Language and Culture, 3 ECTS

#### IN ADDITION, ALSO POSSIBLE:

- Project Studies, 5–15 ECTS
- Practical Training, 5–15 ECTS
- Thesis, 10–15 ECTS

Ask more from the coordinators.

