



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

Exchange programme at Seinäjoki University of Applied Sciences, Finland

WHAT IS THE PROGRAMME ALL ABOUT?

- Professional courses and projects within the fields of Agriculture, Food and Biotechnology and Food and Hospitality
- Projects focusing on food service processes and food development
- Study projects from the field of Food Processing and Biotechnology

ENTRANCE REQUIREMENTS

- Applicants have to be enrolled at a partner university of SeAMK
- At least one year of prior studies in a relevant field of technology
- Good English language skills

TIMETABLE:

- Autumn semester: 2 September to 18 December 2020, application by 15 May 2020.
- Application instructions: www.seamk.fi/how-to-apply-exchange-students
- Nominations required one month before the deadline: incoming@seamk.fi

CONTACT PERSONS:

Ms Tiina Ojanperä, Coordinator | Incoming student exchanges from Europe | tiina.ojanpera@seamk.fi

Ms Kaisa Paavola, Coordinator | Incoming student exchanges outside Europe | kaisa.paavola@seamk.fi



COURSE OFFERING

Please note that changes are possible.

The workload per semester is approximately 30 ECTS credits.

AUTUMN SEMESTER

MANDATORY STUDIES TO ALL IN FROM FIELD TO FORK PROGRAMME

- Finnish Food and Bioeconomy, 5 ECTS

PROFESSIONAL STUDIES: CIRCULAR ECONOMY IN FOOD SYSTEM (OPTIONAL FOR ALL)

- Carbon cycle and low-carbon food chain, 2 ECTS
- Biogas production in food chain, 2 ECTS
- Solar energy in food chain, 2 ECTS
- Food loss and its reduction, 2 ECTS
- Circular economy project, 2 ECTS

BASIC STUDIES

- Finnish Language and Culture, 3 ECTS
- Intercultural communication, 3 ECTS
- Professional English, 3 ECTS
- Marketing planning and implementation in the food chain, 5 ECTS

PROJECT STUDIES

- Project studies in food technology, 2–10 ECTS
- Project studies in food and hospitality management, 2–10 ECTS

CHOOSE ONLY ONE: AGRICULTURE/FOOD AND BIOTECHNOLOGY/FOOD AND HOSPITALITY:

1) AGRICULTURE

- Good hygienic practices in animal production, 5 ECTS
- Pathogens in primary production, 5 ECTS
- Biosecurity project, 5 ECTS

2) FOOD AND BIOTECHNOLOGY

- Food development project, 5 ECTS
- Dairy technology, 5 ECTS
- Work course of the food technology, 5 ECTS

3) FOOD AND HOSPITALITY

- Conceptualizing services, 5 ECTS
- Food development project, 5 ECTS
- Food Production Processes, 5 ECTS

PRACTICAL TRAINING

- Practical farming, 2 ECTS (agriculture)
- Practical training, 2-10 ECTS (hospitality management, biotechnology)

From Field to Fork programme is available only during autumn semester.