

	Technical University of Denmark, DTU	Norwegian University of Science and Technology, NTNU	Norwegian University of Life Science, NMBU	University of Iceland, UoI
First semester, mandatory e-learning courses	<ul style="list-style-type: none"> • Aquatic Food Primary Production: Fishery and Aquaculture (7.5 ECTS; NMBU AQF200) • Aquatic Food Processing and Technology (7.5 ECTS; NTNU BT3110) • Safety and Health Effects of Aquatic Food (7.5 ECTS; DTU 23154) • Aquatic Food Supply Chain Management, Environment and Resources (7.5 ECTS; UoI IDN118) • Basic aquaculture engineering (5 ECTS AQT 254) – <i>only NMBU students</i> 			
First semester, elective courses			<ul style="list-style-type: none"> • International aquaculture laboratory course part 2 (5 ECTS, AQP 252) 	
Second semester, mandatory courses	<ul style="list-style-type: none"> • Food Safety in Production Chains (10 ECTS, 23102) • Food Process Design (10 ECTS, 23520) 	<ul style="list-style-type: none"> • Food chemistry (7,5 ECTS, TBT4125) • Thermal and Process Engineering of Food (7,5 ECTS, TEP4265) 	<ul style="list-style-type: none"> • Aquaculture production (10 ECTS, AQP211) • Planning and design of intensive fish farms (10 ECTS, AQP 350) 	<ul style="list-style-type: none"> • Food Safety Management (6 ECTS, MAT804M) • Marine Bioactive Compounds (6 ECTS, MAT801F) • Current topics in Food Science (4 ECTS, MAT702F)
Second semester, elective courses	<ul style="list-style-type: none"> • Development of innovative future food: Ecotrophelia and Blue Dot course (5 ECTS, 23552) • Knowledge based Entrepreneurship (5 ECTS, 42435) • Food Chemistry (5 ECTS, 23302) 	<ul style="list-style-type: none"> • Fish anatomy and physiology (7,5 ECTS, BI2064) • Biotechnology specialization project (15 ECTS, TBT4500) • Recirculating aquaculture systems RAS (7,5 ECTS, BT3210) 	<ul style="list-style-type: none"> • International aquaculture laboratory course part 2 (5 ECTS, AQP 252) • Aquaculture nutrition (10 ECTS, AQN350) • Aquaculture – breeding and genetics (10 ECTS, AQB270) 	<ul style="list-style-type: none"> • Ecological Innovation in Food Science (4 ECTS, MAT612M) • Fish processing technology 2 (6 ECTS, VEL601M) • Food Safety Management (6 ECTS, MAT804M) • Development of Food Products (8 ECTS, MAT609M)
Change to another university				
Third semester, mandatory courses	<ul style="list-style-type: none"> • Introduction to food production chains (10 	<ul style="list-style-type: none"> • Food chemistry advanced (7,5 ECTS, 	<ul style="list-style-type: none"> • Food product development (10 ECTS, 	<ul style="list-style-type: none"> • Fish processing technology 1 (6 ECTS, 502M)

	ECTS, 23101) • Predictive Food Microbiology (5 ECTS, 23210)	BT8119/3199) • Sustainable utilization of marine resources (7,5 ECTS, TMR4137)	MVI385) • Project work product development (10 ECTS)	• Food Engineering 1 (8 ECTS, MAT507M)
Third semester, elective courses	• Knowledge based Entrepreneurship (5 ECTS, 42435) • Integrated product development in the food industry (10 ECTS, 23564) • Life Cycle Assessment of Products and Systems (10 ECTS, 42372) • Hygienic design in the food industry (5 ECTS, 23521) • Entrepreneurship in Food and Bio Engineering (5 ECTS, 23531, August)	• Biotechnology specialization project (15 ECTS, TBT4500) • Aquaculture in the Ecosystem (7,5 ECTS, BI3067)	• Muscle food processing technology (10 ECTS, MVI 381) • Fish processing technology 10 ECTS, MVI 320) • Unit operations and measurement methods (10 ECTS, MVI 361)	• Advanced Food Chemistry (8 ECTS, MAT505M) • Food Safety (6 ECTS, MAT701M) • Bioprocessing and Biotechnology (8 ECTS, MAT701F) • Food Processing Operations (8 ECTS, MAT504M) • Advanced Food Microbiology (8 ECTS, MAT506M)
Fourth semester	Thesis			

The elective courses listed above are suggestions - it is possible to follow other courses as your elective choice.