

	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"> <li>• Aquatic Food Primary Production: Fishery and Aquaculture (7.5 ECTS; NMBU AQF200)</li> <li>• Aquatic Food Processing and Technology (7.5 ECTS; NTNU BT3110)</li> <li>• Safety and Health Effects of Aquatic Food (7.5 ECTS; DTU 23154)</li> <li>• Marine resources – Research and innovation (7.5 ECTS; MAT703F)</li> <li>• Basic aquaculture engineering (5 ECTS AQT 254) – <i>only NMBU students</i></li> </ul>			
First semester, elective courses			<ul style="list-style-type: none"> <li>• International aquaculture laboratory course part 2 (5 ECTS, AQP 252)</li> </ul>	
Second semester, mandatory courses	<ul style="list-style-type: none"> <li>• Food safety in production chains (10 ECTS, 23102)</li> <li>• Producing new sustainable food ingredients – processes and utilization (5 ECTS, 23211)</li> </ul>	<ul style="list-style-type: none"> <li>• Food chemistry (7,5 ECTS, TBT4125)</li> <li>• Thermal and Process Engineering of Food (7,5 ECTS, TEP4265)</li> </ul>	<ul style="list-style-type: none"> <li>• Aquaculture production (10 ECTS, AQP211)</li> <li>• Planning and design of intensive fish farms (10 ECTS, AQP 350)</li> </ul>	<ul style="list-style-type: none"> <li>• Food Safety Management (6 ECTS, MAT804M)</li> <li>• Marine Bioactive Compounds (6 ECTS, MAT801F)</li> <li>• Current topics in Food Science (4 ECTS, MAT702F)</li> </ul>
Second semester, elective courses	<ul style="list-style-type: none"> <li>• Development of innovative future food: Ecotrophelia and Blue Dot course (5 ECTS, 23552)</li> <li>• Knowledge based Entrepreneurship (5 ECTS, 42435)</li> <li>• Food chemistry (5 ECTS, 23302)</li> <li>• Food process design (10 ECTS, 23520)</li> </ul>	<ul style="list-style-type: none"> <li>• Fish anatomy and physiology (7,5 ECTS, BI2064)</li> <li>• Biotechnology specialization project (15 ECTS, TBT4500)</li> <li>• Recirculating aquaculture systems RAS (7,5 ECTS, BT3210)</li> </ul>	<ul style="list-style-type: none"> <li>• International aquaculture laboratory course part 2 (5 ECTS, AQP 252)</li> <li>• Aquaculture nutrition (10 ECTS, AQN350)</li> <li>• Aquaculture – breeding and genetics (10 ECTS, AQB270)</li> </ul>	<ul style="list-style-type: none"> <li>• Ecological Innovation in Food Science (4 ECTS, MAT612M)</li> <li>• Fish processing technology 2 (6 ECTS, VEL601M)</li> <li>• Food Safety Management (6 ECTS, MAT804M)</li> <li>• Development of Food Products (8 ECTS, MAT609M)</li> </ul>
Change to another university				

Third semester, mandatory courses	<ul style="list-style-type: none"> <li>• Introduction to food production chains (10 ECTS, 23101)</li> <li>• Predictive food microbiology (5 ECTS, 23210)</li> </ul>	<ul style="list-style-type: none"> <li>• Food chemistry advanced (7,5 ECTS, BT8119/3199)</li> <li>• Sustainable utilization of marine resources (7,5 ECTS, TMR4137)</li> </ul>	<ul style="list-style-type: none"> <li>• Food product development (10 ECTS, MVI385)</li> <li>• Project work product development (10 ECTS)</li> </ul>	<ul style="list-style-type: none"> <li>• Fish processing technology 1 (6 ECTS, 502M)</li> <li>• Food Engineering 1 (8 ECTS, MAT507M)</li> </ul>
Third semester, elective courses	<ul style="list-style-type: none"> <li>• Knowledge based entrepreneurship (5 ECTS, 42435)</li> <li>• Hygienic design in the food industry (5 ECTS, 23521)</li> <li>• Sustainability in management (5 ECTS, 42351)</li> <li>• Entrepreneurship in food and bio engineering (5 ECTS, 23531, August)</li> </ul>	<ul style="list-style-type: none"> <li>• Biotechnology specialization project (15 ECTS, TBT4500)</li> <li>• Aquaculture in the Ecosystem (7,5 ECTS, BI3067)</li> <li>• Supply Chain Management (7,5 ECTS, TPK4160)</li> </ul>	<ul style="list-style-type: none"> <li>• Muscle food processing technology (10 ECTS, MVI 381)</li> <li>• Fish processing technology 10 ECTS, MVI 320)</li> <li>• Unit operations and measurement methods (10 ECTS, MVI 361)</li> </ul>	<ul style="list-style-type: none"> <li>• Advanced Food Chemistry (8 ECTS, MAT505M)</li> <li>• Food Safety (6 ECTS, MAT701M)</li> <li>• Bioprocessing and Biotechnology (8 ECTS, MAT701F)</li> <li>• Food Processing Operations (8 ECTS, MAT504M)</li> <li>• Advanced Food Microbiology (8 ECTS, MAT506M)</li> <li>• Supply Chain Management (7,5 ECTS, IDN116F)</li> </ul>
Fourth semester	Thesis			

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