

Courses taught in English at Albstadt-Sigmaringen University, Germany  
as of 27.05.2025

**Bachelor level** (for Master level see other file)

If not mentioned otherwise, the classes will be offered during **each semester**. The number in the right hand column with the column title **Sem.** indicates the semester level (i.e. 3 = 2<sup>nd</sup> year, 1<sup>st</sup> semester; 6 = 3<sup>rd</sup> year, 1<sup>st</sup> semester, the higher the number, the more advanced the course). **Students can mix classes from each semester level and also from different campus locations**. Detailed module descriptions see at the end of the document.

**Courses related to Business:**

**a) Albstadt campus:**

Lecturer	Title	Code	Credits	Sem.
Prof. Gerhards	<b>Quality Management I:</b> <ul style="list-style-type: none"> <li>The students get an overview of the different aspects of quality and quality management.</li> <li>The students get an overview of processes in product- an quality management of clothing companies and their influence to quality</li> <li>The students learn the link between quality and sewing faults.</li> <li>The students learn different methods to find the reasons for bad quality</li> </ul>	IP 20090	2 ECTS	4
Prof. Gerhards	<b>Quality Management II:</b> <ul style="list-style-type: none"> <li>The students learn the necessity of quality-management-systems in companies</li> <li>The students get an overview of the ISO 9000 ff family and learn to work with it</li> <li>The students can develop the philosophy of Total Quality Management out of ISO 9004</li> </ul>	TEX 33020	2 ECTS	6
To be determined	<b>Final Project</b> Topics to be discussed (only for students in their final year with major in Business)	IP 52010	12 ECTS	7

**b) Campus Sigmaringen**

Lecturer	Title	Code	Credits	Sem.
Prof. Dr. Wolf	<b>International Business 1</b> Global trade/FDI, global markets, international strategies, Internationalization theory, intercultural aspects, country assessment, ethics, etc.	BW 35600/10/11/12	6 ECTS	6
Prof. Dr. Sachse	<b>International Business 2</b> Corporate Governance, CSR, risk management, International Human Relations, International Marketing, International Operations Management, International Organisational Design, etc.	BW 36100/11/14	6 ECTS	7
Prof. Dr. Sachse	<b>Sustainable Business Models:</b> This course provides an overview of sustainable business model theory and innovation and discusses business models as essential tools in transforming to more sustainable businesses. Throughout the course, we will use the theory of sustainable business models and	STE 23520	2 ECTS	Spring semester only

	<p>sustainable business model innovation as a foundation to investigate how companies can implement more sustainable business practices.</p> <p>What will you learn:</p> <ul style="list-style-type: none"> <li>• Sustainable business model theory</li> <li>• Sustainable business model innovation</li> <li>• Tools and strategies for sustainable business model innovation</li> </ul>			
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**Courses related to Textile (Albstadt campus):**

Lecturer	Title	Code	Credits	Sem.
Prof. Gerhards	<b>Industrial Manufacturing Technology I</b> <ul style="list-style-type: none"> <li>• The students learn basic sewing methods</li> <li>• The students learn how to sew pockets, cuffs and collars.</li> <li>• The final project will be the production of a men's shirt.</li> </ul>	TEX 11510	4 ECTS	1
Ms. Berger	<b>Digital Construction 1a</b> <ul style="list-style-type: none"> <li>• Basic pattern construction for blouse, dress and skirt</li> <li>• Modifications of darts, variation of sleeves</li> <li>• Size charts for different product groups (men, women, children)</li> <li>• Mass customization</li> </ul>	IP (!)	3 ECTS	1
Prof. Dr. Kaiser	<b>Digital Construction 2a</b> <ul style="list-style-type: none"> <li>• Introduction to the virtual sewing process (3D software)</li> <li>• Simulation of pleats</li> <li>• Basics of digital fit assessment</li> <li>• Basics of 3D visualisation including rendering</li> <li>• Development of simulation details for photorealistic requirements</li> <li>• Realisation of your own 3D work piece from pattern creation to rendering</li> </ul>	IP (!)	2 ECTS	2
Mr. Nebel	<b>Textile Ecology and sustainability</b> In the lecture, we examine and elaborate possible strategies for textile and clothing companies, how to setup an efficient working CSR team. We compare certification facilities and best available technologies within the complete global textile supply chain. From the idea, through efficient product development processes of garments and textile products, social and sustainable production processes and facilities, logistics to the retail and end of use of the products, we try to leave as little as possible footprint. Keywords: Case Studies, Eco labels, Textile Alliances, Green Technologies, Restricted Substance lists, EMAS, GRI, GOTS, Bluesign, Ökotex, Fair Wear Foundation, SA8000, Carbon Footprint, Textile Exchange, ....	TEX 22510	3 ECTS	3
Prof. Gerhards	<b>Industrial Manufacturing Technology IV</b> <ul style="list-style-type: none"> <li>• The students learn the sewing of a men's jacket step by step.</li> <li>• The final project will be the production of a women's jacket according to self-chosen sizes.</li> </ul> <p>! Only for students who have a solid knowledge of sewing.</p>	TEX 23520	6 ECTS	4

Prof. Dr. Lübben	<b>Circular Economy 1</b> -Present circular economy principles and history -Challenges of the global industry -Actors, organizations, labels and tools -Sustainable Development Goals -Regenerative and positive impacts, materials and cycles -Design for circularity -lifespan -Recycling: technology and research	STE 13510 /SAC	3 ECTS	Fall semester only
Prof. Baum + external lecturer	<b>Social Aspects and Ethics</b> <ul style="list-style-type: none"> <li>▪ The students get an overview of morally valuable acting guidelines</li> <li>▪ The students get an overview of the 17 UN Sustainable Development Goals</li> <li>• A current industrial or social ethical problem will be discussed related to its social, ecological and economical aspects</li> </ul> Study cases from the areas: Work Ethic, Corporate Social Responsibility, Technology Ethics	TEX (WPM) /SAC	3 ECTS	Spring semester only
Mrs. Kapur / Mrs. Leibinger	<b>Knit Pattern Development</b> Students will have broad and integrated knowledge including the scientific principles, the practical application of pattern development in circular knitting and a critical understanding of the most important methods for designing and producing circular knitwear. Students have a very broad spectrum of specialized cognitive and practical skills. They are able to plan work processes across the board. They can design, program and produce circular knitting patterns. They can define the appropriate knitting machine and the knitting weave for the production specific circular knitted fabrics. Students are able to present complex interdisciplinary issues in a structured, targeted and addressee-oriented manner in laboratory work and take the interests and needs of addressees into account in a forward-looking manner. Students can independently and sustainably design learning and work processes.	TEX / SAC	2.5 ECTS	6 Fall semester only
Prof. Bräuning	<b>Smart Textiles</b> The future field of smart textiles is at the core of this subject. In addition to market research, design, conception and development, the aim is also to realize a prototype product and market it. This is achieved through independent work in the form of a project and is rounded off with creativity techniques and an excursus on marketing and sustainability. There will be regular dialogue and collaboration with fellow students and supervisors. In addition, the work is scientifically documented and presented.	TEX/SAC	2,5 ECTS	6 Fall semester only NOT on offer during WS2025!
Prof. Kimmerle	<b>Clothing Physiology</b> <ul style="list-style-type: none"> <li>• Thermoregulation of human body</li> <li>• Impact of manufacturing methods</li> <li>• Testing norms</li> <li>• Functional textiles</li> <li>• Material properties</li> <li>• Construction properties, yarn and fabrics</li> <li>• Impact of breathability vs. windproofness</li> </ul>	TEX/SAC	3 ECTS	6 ONLY Fall semester 2025-26

	<ul style="list-style-type: none"> <li>• Level of waterproofness</li> <li>• Different insulation levels</li> </ul>			
Prof. Kimmerle	<b>Field Testing</b> The field-testing of sports and outdoor products refers to the process of carrying out tests and reviews of sports equipment or products in the real world. It is an important phase in product development in which the developers can collect feedback from users to ensure that the product meets and works. The aim of the field-testing of sports products is to ensure that the end product meets the needs and requirements of the target group and achieves the expected services and results. It is an important step in product development to ensure that the final product meets the high requirements in the sports area and can be successfully positioned on the market.	IP	3 ECTS	6, spring semester 2026 only
Prof. Kimmerle	<b>Field Testing and Clothing Physiology</b> The first learning objective is to get to know the exciting laws of clothing physiology, to understand and apply them. This includes the thermoregulation of the human body in the interplay of different climates (ambient climate) taking into account the current performance turnover of humans. The textile shell plays an important role as a second skin or even layer system, whether with fashion, sports or functional outdoor clothing and equipment. In addition, we will treat topics on cutting construction, special processing technologies (waterproof, flipping bridges, etc.), test standards and the selection of functional materials, also from ecological aspects. The field testing of sports and outdoor products refers to the process of carrying out tests and reviews of sports equipment or products in the real world. It is an important phase in product development in which the developers can collect feedback from users to ensure that the product meets and works.	TEX / SAC	2,5 ECTS	6, spring semester only, starts during 2027
Mrs. Kapur / Mrs. Leibinger	<b>Knit and Wear</b> Development and production of a Knit & Wear product (complete garment) for the flat knitting machine <ul style="list-style-type: none"> <li>• 3D simulation and documentation of pattern development and knitting production of the individual Knit &amp; Wear product</li> <li>• knowledge of flat knitting technology, particularly with regard to the patterning possibilities of Knit &amp; Wear products</li> </ul>	IP	2,5 ECTS	6, spring semester only
To be determined	<b>Industry-related project</b> Textile-related Preferably for students with a background in textile who know how to design and sew garments.	TEX 32510	12 ECTS	6
To be determined	<b>Final Project</b> Topics to be discussed, please contact us in advance. Only for Textile students in their final semester.	IP 52010	12 ECTS	7

Courses related to Sustainable Engineering, **open for all disciplines** (Albstadt campus):

Lecturer	Title	Code	Credits	Semester
Ms. Holzschuh	<b>Environmental Risk Management &amp; Sustainable Quality Management</b> The students learn how to set up an environmental risk management in companies, which includes setting up a chemical management system according to current guidelines. The course also teaches how to transparently implement an environmental management system. <b>Content:</b> <ul style="list-style-type: none"> <li>• Process steps of operational environmental risk management</li> <li>• Environmental risk analysis</li> <li>• Environmental Risk Assessment, Environmental Risk Response</li> <li>• Development of an RSL (restricted substances list)</li> <li>• Overview (update from the first semester) of the common standards, test regulations &amp; certifications</li> <li>• REACH chemicals regulation</li> <li>• Sustainable quality management</li> <li>• Environmental reporting</li> </ul>	TBM 54036	3 ECTS	Spring semester only

Courses related to Computing and Cyber Psychology (Albstadt campus)

Lecturer	Title	Code	Credits	Sem.
to be determined	<b>Project in Computing</b> Independent work on a real project with the topic out of the study area, from problem analysis until the final product. This happens in a group. Teams are guided by a professor and teaching assistants.	ITS 23505/23510	7,5 ECTS	5
to be determined	<b>Final Project</b> Pre-requisite: Student must be proficient in programming in Java, C# and C++, only for students in their final study semester.	IP 52010	12 ECTS	7
Prof. Morgenstern	<b>Digital Forensics:</b> <ul style="list-style-type: none"> <li>- Introduction to forensic sciences in general and digital forensics in particular</li> <li>- Methodical foundation of digital forensics, embedded in classical analogue forensics</li> <li>- Forensic principles in securing and analyzing digital spotting and presentation of forensic investigations (internally and in court)</li> <li>- Practical applications in various areas of digital forensics (e.g., disk forensics, application forensics, digital forensics, mobile devices)</li> </ul>	ITS 23205	5 ECTS	5
Hr. Wagner	<b>IT Security management:</b> <ul style="list-style-type: none"> <li>- Fundamentals and significance of IT security management</li> <li>- Legal requirements</li> </ul>	ITS 32405	2,5 ECTS	7

	<ul style="list-style-type: none"> <li>- IT security standards</li> <li>- IT security management process</li> <li>- IT security management according to BSI basic protection</li> <li>- Standards and certification</li> <li>- Organizational aspects</li> </ul>			
Prof. Dr. Fein	<b>Mobile and Cloud Forensics:</b> <ul style="list-style-type: none"> <li>- Digital forensics in the context of mobile devices (smartphones, navigation devices, etc.)</li> <li>- Special features in the area of forensic backup and analysis of mobile devices (operating systems, file systems, data formats, access options and restrictions)</li> <li>- Digital forensics in the context of cloud computing</li> <li>- Special features in the area of forensic protection and analysis of cloud systems (architectures, service and organizational models, trust models, access options and restrictions)</li> <li>- Practical applications and exercises in digital forensics of mobile devices and cloud systems</li> </ul>	ITS 32505	2,5 ECTS	7
Prof. Dr. Jungk	<b>Offensive security measures:</b> <ul style="list-style-type: none"> <li>- Offensive methods and their goals in the context of IT security</li> <li>- Legal and Ethical Framework</li> <li>- Fundamentals, framework conditions and goals of penetration tests</li> <li>- Attacks on the confidentiality, integrity or availability of <ul style="list-style-type: none"> <li>&gt;transmission channels</li> <li>&gt;networks</li> <li>&gt;operating systems</li> <li>&gt;Applications</li> <li>&gt;Hardware components</li> <li>&gt;Web applications</li> <li>&gt;radio systems</li> </ul> </li> <li>- Finding vulnerabilities through fuzzing and code analysis</li> </ul> <p>Laboratory work The points dealt with in the lecture are practically tested in the internship within an isolated network. Current tools and systems from the penetration test and system analysis area such as Burp Suite, Nmap, and the Metasploit Framework</p>	ITS 24405/24410	7,5 ECTS	5
Prof. Dr. Sütterlin	<b>Introduction to Cyberpsychology</b> The module "Introduction to Cyberpsychology" discusses a variety of aspects in the area of human perception, emotions, decision-making and other aspects of behavior in the context of cyberspace and online worlds. The module is of interest for students of all areas where the	ITS 23460	2,5 ECTS	4 <b>Fall semester only</b>

	<p>interaction of humans with computers plays a role. No previous knowledge of computer science or psychology is required.</p> <p>Examples for topic areas covered in the module are:</p> <ul style="list-style-type: none"> <li>- Gaming, Games and Gamification</li> <li>- The human factor in IT-Security</li> <li>- Cybercrime and cyber defense</li> <li>- Dark Patterns, Usability, and manipulation via user interfaces</li> <li>- Bio-psychological aspects of human-computer interaction (e.g. brain-computer interfaces)</li> <li>- Cognitive aspects of deep fake recognition</li> <li>- Generation, spread and effects of political disinformation in cyberspace</li> <li>- Trust in automation and human-robot-interaction</li> </ul>			
Prof. Dr. Sütterlin	<p><b>Cybersecurity Awareness and Behavior</b></p> <p>This module thoroughly explores the facets of cybersecurity awareness training tailored to corporate and organizational environments. The course begins by introducing students to various training formats and designs that meet diverse organizational needs. It then delves into methods for evaluating the effectiveness of these cybersecurity trainings, with a particular focus on their impact on organizational security. The curriculum further guides students through the statistical techniques and methodological approaches that are essential for analyzing and evaluating the outcomes of cybersecurity education. Emphasis is also placed on creating employee-centered and adaptive interventions, designed to cater specifically to the needs and behaviors of employees to enhance cybersecurity practices effectively. Additionally, the course covers the exploration of cybersecurity culture within organizations and the practices of cyberhygiene necessary to maintain secure operations. Another significant aspect of the module is the development and design of self-report assessments, including surveys and questionnaires, which are crucial for measuring the awareness and effectiveness of cybersecurity initiatives. Students also examine the critical success factors that influence the effectiveness of sensitizing efforts towards cybersecurity threats and best practices. The course concludes by addressing various behavior change models and strategies to ensure the sustainability of training effects, ultimately aiming to enhance long-term cybersecurity behavior within organizations. Overall, this module is designed to equip students with the necessary skills and knowledge to effectively plan, implement, and evaluate</p>	ITS 32251	5 ECTS	4, Fall semester

	comprehensive cybersecurity awareness programs across various organizational contexts.			
Prof. Dr. Sütterlin	<b>Social Engineering</b> <ul style="list-style-type: none"> <li>- Basics of personality psychology</li> <li>- Building interpersonal trust and exploiting individual weakness</li> <li>- Principles and strategies in physical penetration testing</li> <li>- Success factors of phishing attacks, cognitive processes of phishing detection</li> <li>- Defence strategies against Social Engineering</li> <li>- Remote social engineering and IoT</li> <li>- Strategies and effect mechanisms of disinformation in cyberspace</li> <li>- Deep fake recognition</li> <li>- Microtargeting and decision-making</li> <li>- Conspiracy theories, disinformation, extremism in cyberspace</li> <li>- Cognitive inoculation</li> <li>- Insider threats: types, causes and detection</li> </ul>	ITS 23435	5 ECTS	5
Prof. Dr. Sütterlin	<b>Human Factors in IT-Security</b> <ul style="list-style-type: none"> <li>- Psychological aspects of cybercrime</li> <li>- Internal threats</li> <li>- Social Engineering</li> <li>- Dark Patterns</li> <li>- Expertise and indicators of performance typologies, profiles and motivations of perpetrators</li> <li>- Security awareness and interventions</li> <li>- Cooperation and communication of IT-security threats and incidents</li> <li>- Ergonomic aspects of IT-security behavior and interface design</li> <li>- Gamification approaches to improved IT-security behavior</li> <li>- Research Methods for IT-Security</li> <li>- Recruiting, assessment, performance monitoring, predictors of success</li> </ul> <b>Only for students who are min. in their 3<sup>rd</sup> year of studies</b>	AIS 55005	6 ECTS	2 Master, but <b>open</b> for adv. Bachelor students  <b>SPRING SEM. only!</b>
Prof. Dr. Sütterlin	<b>Applied Cyberpsychology:</b> <ul style="list-style-type: none"> <li>- Biopsychosocial concepts of perception, cognition and action</li> <li>- Decision-making in digital and hybrid environments</li> <li>- Performance under pressure</li> <li>- Expertise and accelerated learning</li> <li>- Foundations of behavior change and teaching concepts</li> <li>- Principles of organizational psychology</li> <li>- Particularities of human behavior in virtual environments and anonymity/pseudonymity</li> <li>- Macrocognition and group effects in online communities and social influences</li> <li>- Principles of neuro-ergonomics and neurocognition</li> </ul>	AIS 54505	6 ECTS	1 Master, but <b>open</b> for adv. Bachelor students <b>SPRING Sem. only!</b>



	<ul style="list-style-type: none"> <li>- Motivation, emotions and decision-making</li> <li>- Interdisciplinary cooperation and leadership styles, team communication</li> </ul> <b>Only for students who are min. in their 3<sup>rd</sup> year of studies</b>			
to be determined	<b>Internship semester</b> on request for students who are staying for 2 semesters			

**Courses related to Mechanical Engineering (Albstadt campus):**

Lecturer	Title	Code	Credits	Sem.
To be determined	<b>Project</b> Topics to be discussed, only for students with background in Mechanical Engineering	MA 42010	10 ECTS	6
Dr. Tijani	<b>Introduction to Matlab</b> - MatLab workbench structure - Data types, handling matrices and vectors - Programming loops - Branching - Subroutines / functions - How to use complex MatLab library functions (data fit, optimization, equation solving) - MatLab- Central user community	MA 21020	2,5 ECTS	3
To be determined	<b>Final Project</b> Topics to be discussed Only for students who are in their final year in Mechanical Engineering.	IP 52010	12 ECTS	7

**Courses related to Industrial Engineering (Albstadt campus):**

Lecturer	Title	Code	Credits	Sem.
Prof. Dr. Carruthers	<b>Green Energy</b> Electromobility or e-mobility is the use of electric cars, but also e-bikes or pedelecs, electric motorbikes and e-buses and e-trucks. What they all have in common is that they are fully or partially electrically powered, carry an energy storage unit and draw most of their energy from the power grid. To date, electric cars have mainly been used in cities, where they are quiet, efficient and produce low emissions. They are also ideal for delivery services, taxis and car sharing. The event will cover the following topics: <ul style="list-style-type: none"> <li>• Economic and political guidelines for new mobility solutions</li> <li>• Innovative technologies in the automotive industry</li> <li>• The changing automotive industry</li> <li>• Alternative drive concepts</li> <li>• Energy demand &amp; supply</li> <li>• Electromobility</li> <li>• Mobility concepts of the future</li> </ul>	WIW 33110	5	6
Prof. Dr. Rehfeldt	<b>Digital Production</b> The Digital Production course deals with the topics of the "digital factory", which is defined as follows: "The digital factory is a generic term for a comprehensive network of digital models, methods and tools - including simulation and three-dimensional visualization - that are integrated through end-to-end data management. Its aim is the holistic planning, evaluation and continuous improvement of all essential structures, processes and resources of the real factory in connection with the product." [VDI 4499]	WIW 33310	5	6

	<p>Sheet 1, 08]. The following topics, for example, will be implemented as part of the event:</p> <ul style="list-style-type: none"> <li>• Autonomous driving simulation with Unity</li> <li>• Denso Roboter</li> <li>• HoloLens</li> <li>• Mixed Reality</li> <li>• Business Intelligence</li> </ul>			
Prof. Dr. Sommer	<p><b>Entrepreneurship</b></p> <p>Entrepreneurship in the broader sense means "entrepreneurship", i.e. the complete range of business management with the additional component of "entrepreneurial spirit": How do I find worthwhile business ideas and opportunities? How do I set goals and achieve them? How do I organise and develop the company? How do I lead teams? How do I enable growth? While most of the points are normal management topics, the entrepreneurial spirit factor stands out in particular: Entrepreneurship means believing in your own ideas, accepting uncertainty, taking risks, inspiring investors, teams and customers and making courageous decisions. Students develop a business idea, a canvas and the corresponding business plan. This is presented at the end of the semester in the form of a pitch to a jury of company representatives.</p>	WIW 33410	5	6
Prof. Dr. Frank	<p><b>Digital Customer and Competition Management</b></p> <p>The students</p> <ul style="list-style-type: none"> <li>• master the special features of digital marketing and the necessary marketing tools</li> <li>• can classify and apply the marketing tools presented in everyday business life</li> <li>• master the methods for solving competitive and customer-related management challenges</li> <li>• assess the importance of information from the markets for management decisions</li> <li>• develop an understanding of the necessity of marketing tools, especially brand relevant aspects in everyday business (understanding)</li> </ul> <p>Key content:</p> <ul style="list-style-type: none"> <li>• Capital goods marketing</li> <li>• Buying center analysis in connection with digital communication options (e.g., Chat GPT, metaverse, influencer marketing, customer journey) (with group work)</li> <li>• Methods of competitor monitoring (with case study)</li> <li>• Case study on the marketing concept (elaboration of the marketing mix)</li> <li>• Building a brand for a B2B company (with case study)</li> <li>• Digital possibilities in the context of marketing mix instruments (with short case study)</li> </ul>	WIW 32020	5	6

NN	<b>Controlling – Business Intelligence</b> <ul style="list-style-type: none"> <li>• Controlling as a management tool, strategic and operational controlling</li> <li>• Components of a controlling system</li> <li>• Data warehouse systems</li> <li>• Business Intelligence</li> <li>• Fundamentals of investment and financing, methods of investment calculation,</li> <li>• case studies on investment and financing calculation</li> <li>• Case studies with the business information systems S/4HANA and BW/4HANA (SAP).</li> </ul>	WIW 31510 + 31520	5	6
Prof. Dr. Mockenhaupt	<b>Management and Leadership:</b> <ul style="list-style-type: none"> <li>• Theoretical foundations for Management and Leadership as an engineering or sales task</li> <li>• Auditing, Technical negotiations, Industrial procurement</li> <li>• Basics of communication theory and its application in business and sales</li> <li>• QM Auditing, Business and Sales pitch management</li> <li>• Objection handling</li> <li>• Exercises (case studies, role plays, price negotiations)</li> </ul>	WIW 24540	5	6
Prof. Dr. Sommer	<b>Practical Project</b> <u>Part A: Basic lecture</u> Compulsory participation in a basic lecture that introduces the key topic of the respective semester and basics of Scientific work. More details will be announced at the beginning of each semester.  <u>Part B: Realisation</u> Compulsory participation in a project with content related to Part A. The projects are presented by the lecturer at the beginning of the semester: (a) Company projects (b) Theory projects The project is carried out in the form of a scientific work (Ha) and its presentation (R). The scope of the work and its presentation is comparable to that of a bachelor's thesis. Individual or group work is possible.	WIW 34010	18	7

**Courses related to Life Sciences (Sigmaringen campus only) (detailed descriptions see below):**

Lecturer	Title	Code	Credits	Sem.
To be determined	<b>Final project</b> Topics to be discussed Only for students who are in their final year in Food Technology / Nutrition.	IP 52010	12 ECTS	7
To be determined	<b>Research Project:</b> The research project is an in-depth study of an issue or topic from all fields related to food (food technology, food processing, packaging, process	LE 42010	5 ECTS	5 - 7

	control, quality management...), nutrition, appliance technology and hygiene. It may be in the form of a small-scale research study, a case study, a program evaluation or a report on a field placement.			
Prof. Dr. C. Gerhards	<b>Food Technology:</b> Students know how food is composed. They learn how molecular properties influence the physical and chemical properties of foodstuffs. They are informed, how food is being processed, involving their knowledge about molecular properties of food.	LE 23500/11/12	5 ECTS	3
Prof. Dr. Klingshirn	<b>Physical Food Analysis:</b> The module covers the theory of as well as practical training in various analytical techniques used in modern physical analysis of food ingredients and processed foods.	LE 32521/22	2,5	6
Prof. Dr. Klingshirn	<b>Food Product Development:</b> Continuous product development is a crucial success factor in food industry, from refining of an established product range to developing completely new products.	LE 32510	2,5	6
Prof. Dr. Hempel	<b>Applied Sensory and Consumer Science:</b> Understanding food choices is of fundamental importance for product development/improvement. Sensory & consumer science can help to understand some of the key factors influencing food choices. This course focuses on real-world expertise and explores new techniques, as well as the foundational theory behind current methods of sensory evaluation & consumer science for both edible and non-edible products.	LE 38500/11/12	5	6
Prof. Dr. Schmid	<b>Global Human Nutrition &amp; Research Methods:</b> <ul style="list-style-type: none"> <li>– Introduction to Human Nutrition: A Global Perspective on Food and Nutrition</li> <li>– Food Composition</li> <li>– Physical Activity: Concepts, Assessment Methods and Public Health Considerations</li> <li>– Nutrition Research Methodology</li> <li>– Food and Nutrition: Policy and Regulatory Issues</li> <li>– Food and Nutrition-Related Diseases</li> <li>– International Nutrition Systems and Guidelines</li> <li>– Introduction into Health Organizations of the United Nations</li> </ul>	IP	5	7
Prof. Dr. Eilts	<b>Hygiene and Environmental Health:</b> Since hygiene as a science considers all factors that influence human health, the interrelationships between humans and their environment are also in focus. Microorganisms (bacteria, viruses, fungi and parasites) exist naturally in the environment and on or within the	LE 43060	2,5 ECTS	7

	bodies of animals and people. There are other sources of microorganisms that may cause infection and these include a person's own normal microbial flora and environmental sources such as air, water, or equipment that may have become contaminated.			
Prof. Dr. M. Schmid	<b>Sustainable Packaging Technology:</b> This seminar presents a basic overview of packaging technology with emphasis on packaging sustainability.	LE 43050	2,5 ECTS	7
Prof. Dr. Klingshirn & Prof. Dr. Eilts	<b>Customer Centric Design</b> The course focuses on the "Customer Centricity" approach in product development, which sees the consumer instead of the products as the starting point for new developments and starts with the needs and wishes of consumers in all areas from product design, marketing and sales	LE 43080	2,5 ECTS	7
Prof. Dr. Maier-Nöth	<b>Health and Nutrition Psychology</b> The course focuses on understanding the interactions between body, psyche and socio-cultural factors with the help of scientifically based approaches: How do psychological factors influence eating behavior? How do eating disorders arise, how can they be prevented or cured? How can you guide people to healthy eating habits and thus avoid diet-related diseases?	LE 43070	2,5 ECTS	7
Prof. Dr. A. Schmid	<b>Sterile Technology:</b> The module is focusing on the manufacture of sterile pharmaceuticals. The participants gain broad practical knowledge about sterilization processes (including validation), aseptic processing conditions and the associated technologies, aseptic transfer and filling, and hygienic design of facilities and machinery. Additional exercises and practical training (focusing on validation of aseptic processes and visual inspection) prepare the participants for future tasks in sterile manufacturing.	PH 35500/11/12/13	5 ECTS	6
Prof. Dr. Stoll / Prof. Dr. A. Schmid	<b>Advanced Biotechnology</b> The module covers the workflow in state-of-the-art production of biologics. Concepts of the upstream process, knowledge in kinetics and process management are important parts of the course. Furthermore the isolation of biologics API in the downstream process is the second main focus of the course.	PH 36000/11/12	5 ECTS	6
Prof. Dr. Müller	<b>Galenics of Biopharmaceuticals:</b> Students know galenic principles of biopharmaceuticals. They know the specific characteristics of biopharmaceuticals as well as the main principles of research and development. They are informed how biopharmaceuticals are being processed. <b>Pre-requisites: Basic knowledge in pharmaceutical technology</b>	PH 35000/11/12/13	5	6
Prof. Dr. Stoll	<b>Modern Pharmaceutical Analytics</b>	PH 43050	2,5	7

	The module covers aspects of modern analytics in pharmaceutical research and industry. Mainly techniques applied in biomarker identification and bioanalytics are presented. Furthermore exercises in GxP compliant analytical validation of simple assays and data sets are performed.			
Prof. Dr. Köhler	<b>Pharmaceutical Technology 2:</b> The module covers the theory of as well as practical training in various fields of Pharmaceutical Technology research topics as well as Manufacturing topics always in respect to Pharmaceutical Industrial Processes.	PH 43010	2,5	7
Tbd	<b>Project thesis:</b> The project thesis is an in-depth study of an issue or topic from all fields related to the pharmaceutical development and production including packaging, process control, quality management,...). It may be in the form of a small-scale research study, a case study, a program evaluation or a report on a field placement. ➔ Only for students with Pharmaceutical /Biomedical/... background	PH 42510	5	6

**Language courses (Albstadt campus or online):**

Lecturer	Title	Code	Credits	Sem.
Mr. Schmittinger	Business English	IP 10010	2,5 ECTS	1-4
Mr. Schmittinger	English Conversation and Grammar	IP 10020	2,5 ECTS	1-4
N.N.	German as a Foreign Language – Beginners	IP 11010	2,5 ECTS	1-4
N.N. (online)	German as a Foreign Language – A2 level	IP 11020	2,5 ECTS	1-4
N.N. (online)	German as a Foreign Language – B1 level	IP 11050	2,5 ECTS	1-4
N.N. (online)	German as a Foreign Language – B2 level	IP 11060	2,5 ECTS	1-4

Module title: Project work Mechanical Engineering						
Code 42000		Workload 330 h	Type of Course(s) Project	Semester 7	Duration 1 semester	Frequency Spring + Fall
1	Part(s) of the module: 42010 Project work	Language: English		Class Contact time (hours) 30h	Self-study time (hours) 300 h	Credits (ECTS) 11
2	Mode of delivery: Project work					
3	Learning outcomes: The students: <ul style="list-style-type: none"><li>- gain awareness of the various aspects of social competence and experience self-awareness in teamwork</li><li>- learn to apply the theoretically acquired knowledge to practical problems from the development and research activities of the faculty as part of a team</li><li>- are able to formulate and present the result of a complex problem in a form and content comprehensible for peers</li></ul> Knowledge level 6, skill level 6, social competence level 6, independence level 6					
4	Course contents: <ul style="list-style-type: none"><li>• Project presentation</li><li>• Development of project goals</li><li>• Bibliographical study</li><li>• Pre-dimensioning, dimensional calculations, and assembly design with CAD (according to project requirements)</li><li>• Setting up a work, time and budget plan</li><li>• Formulation and allocation of subtasks to the individual team members</li><li>• Monitoring and coordination of the content and timing of the project in the weekly project meetings</li><li>• Presentation of the partial results of the project at regular intervals with solution evaluation and solution selection. This can/should also be partly in English.</li><li>• Final presentation and discussion at the end of the project (will be evaluated)</li><li>• Preparation of a final report, in which all participants must contribute (the personal contribution must be indicated as a prerequisite for the performance evaluation)</li></ul> Recommended Literature: <ul style="list-style-type: none"><li>• Kraus, G.: Projektleiter mit Profil, Hamburg 1994</li><li>• Madauss, B.-J.: Handbuch Projektmanagement, Stuttgart 1994</li><li>• Stumbries, C.: Projektmanagement Handbuch, ProLog GmbH, Jaderberg 1994</li><li>• Litke, H.-D.: Projektmanagement – Methoden, Techniken, Verhaltensweisen, München, Wien, Hanser 1995</li><li>• Burghardt, M.: Projektmanagement. Erlangen, Publicis-MCD-Verlag, 2000</li></ul>					
5	Prerequisites: None					
6	Exam: Overall mark for <ul style="list-style-type: none"><li>- Project work in a team of students</li><li>- Oral presentation</li><li>- Preparation of a final report, in which all participants must contribute (the personal contribution must be indicated as a prerequisite for the performance evaluation)</li></ul>					
7	Requirement for credits: Students must pass <ul style="list-style-type: none"><li>- Project work in a team of students</li><li>- Oral presentation</li><li>- Preparation of a final report, in which all participants must contribute (the personal contribution must be indicated as a prerequisite for the performance evaluation)</li></ul>					
8	Applicability of the module: Material Science, Mechanical Engineering (Bachelor)					
9	Responsible instructor: Professors of Mechanical Engineering					



Matlab (Mechanical Engineering)

<b>Module:</b> Elective course	<b>Module title:</b> <b>Introduction in MatLab</b>				
<b>Semester:</b> Bachelor	<b>Modul-Code:</b> MA 21020				
<b>Hours / semester:</b> 2	<b>ECTS-credits:</b> 2,5				
<b>On offer:</b> semiannual / WS / SS	<b>Language of instruction:</b> English				
<b>Lecturer:</b> Dr.-Ing. Yakub Tijani	<b>Responsible Professor:</b> Prof. Dr.-Ing. André Heinrietz				
<b>Competences to be acquired:</b>  Students <ul style="list-style-type: none"> <li>• Have knowledge about MatLab progamme structure</li> <li>• Can transfer mathematical tasks in MatLab algorithms</li> <li>• Can programme error-free MatLab skripts</li> </ul>					
<b>Content:</b> <ul style="list-style-type: none"> <li>• MatLab workbench structure</li> <li>• Data types, handling matrices and vectors</li> <li>• Programming loops</li> <li>• Branching</li> <li>• Subroutines / functions</li> <li>• How to use complex MatLab library functions (data fit, optimization, equation solving)</li> <li>• MatLab – Central user community</li> </ul>					
<b>Literature:</b> <ul style="list-style-type: none"> <li>• MatLab Manual, Ver. 2016</li> </ul>					
<b>Teaching form:</b> Laboratory 15 x 2 h = 30 SWS (blocked, 3 x 10h), exact dates in WebUntis					
<b>Workload:</b> 2,5 ECTS = 75 workload (WL), containing: <table> <tr> <td>• Lectures</td><td>30 WL</td></tr> <tr> <td>• Preparation presentation</td><td>45 WL</td></tr> </table>		• Lectures	30 WL	• Preparation presentation	45 WL
• Lectures	30 WL				
• Preparation presentation	45 WL				
<b>Exam:</b> <ul style="list-style-type: none"> <li>• Presentation</li> </ul>					

## International Business 1

<b>Course title:</b> International Business 1		<b>Code:</b> BW35610	
<b>Courses:</b> International Business 1		<b>Level:</b> 3	
<b>Lecturer:</b> Prof. Dr. Sachse	<b>Teaching Method:</b> Lecture, Cases, In-class discussion, Group Work	<b>ECTS:</b> 6	<b>SWS:</b> 4
<b>Work Load:</b> Contact time: 45h, Preparation: 45h, Reflection: 35h, Exam preparation: 25h			
<b>Expected Knowledge</b> Courses from the first four semesters <b>Usability of this course:</b> Course 38010: International Business II		<b>Course volume:</b> 150h	<b>Semester:</b> 6
<p><b>Course objectives</b></p> <p>With the completion of this course, students will gain an overview of basic aspects of globalization and its impact on international business. The students will develop a basic understanding of the main actors and institutions. They have an overview of international economies and understand the context of political, economical, socio-cultural and institutional environment. They have a basic understanding of relevant internationalization theories, can analyze countries and international customer segments on its attractiveness, know possible internationalization strategies and market entry forms and can comparatively evaluate them.</p> <p>In contrast to "International Business 2", students develop know-how on the main questions on how to start with the internationalization process of the firm and the successful design of international market entry from entrepreneurial/managerial perspective.</p> <p>The presentation charts used in-class as well as cases and readings are available at ILIAS Learning platform of our Faculty Business Science and Management, <a href="http://www.hs-albsig.de">www.hs-albsig.de</a>.</p>			
<p><b>Course description</b></p> <ul style="list-style-type: none"> <li>- Globalisation, foreign direct investment, international trade, emerging markets (Bottom of the Pyramid phenomenon), political, economical, social and institutional environment</li> <li>- International economic regions, Institutions and organisations</li> <li>- Intercultural aspects of international business</li> <li>- Internationalization theories (3Es, Configuration approach, GAINS, Uppsala-Model, Born-Global, network theory)</li> <li>- Country selection, country evaluation, management of country portfolios</li> <li>- International strategies (strategic options for market entry, internationalization process)</li> </ul> <p>In each semester guest lecturer speak about current problems and share experiences (recent speakers: Transparency International, Nokia Siemens Network, Ifolor, Walz, Federal Ministry for Economic Cooperation and Development, Daimler)</p>			
<p><b>Literature:</b></p> <p>Griffin, R.W./Pustay, M.W.: International Business, Pearson Lassere, P.: Global Strategic Management, Palgrave Peng, M./Meyer, K.: International Business, Cengage Learning Volberda, Henk W./Morgan, Robert E./Reinmoeller, Patrick/Hitt, Michael/Ireland, Duane, R./Hoskisson, Robert E.: Strategic Management, Cengage Learning J. Wild/K. Wild: International Business, Pearson</p>			
<b>Assessment:</b> Written exam (90min.)		<b>Language:</b> English	

## International Business 2

<b>Course title:</b> International Business 2		<b>Code:</b> BW 36100/111/14	
<b>Courses:</b> International Business 2		<b>Level:</b> 3	
<b>Lecturer:</b> Prof. Dr. Sachse	<b>Teaching Method:</b> Lecture, Cases, In-class discussion, Group Work	<b>ECTS:</b> 6	<b>SWS:</b> 4
<b>Work Load:</b> Contact time: 45h Preparation: 45h Reflection: 35h Exam preparation: 25h			
<b>Expected Knowledge</b> Modul 36510: International Business I		<b>Course volume:</b> 150h	<b>Semester:</b> 7
<b>Course objectives</b> With the completion of this course, students will gain deeper knowledge on the central functions for developing the international activities abroad after the initial market entry. In contrast to "International Business 1", students develop know-how on the main questions on how to operate and manage international activities (e.g. international human resources and labor relations, procurement, international/export marketing, sales, supply chain management, organizational design, corporate governance) The presentation charts used in-class as well as cases and readings are available at ILIAS Learning platform of our Faculty Business Science and Management, <a href="http://www.hs-albsig.de">www.hs-albsig.de</a> .			
<b>Course description</b> <ul style="list-style-type: none"> <li>- International Human Resource Management</li> <li>- (International Leadership Concepts, International Staffing, Training, Performance Appraisal, Expatriates)</li> <li>- International Operations Management (Sourcing, Supply Chain, Manufacturing, Logistics)</li> <li>- International Marketing &amp; Export Management (selected aspects on international pricing, international product/branding, international distribution, international communication)</li> <li>- International Organizational Design</li> <li>- International Corporate Governance within the context of CSR and Business Ethics</li> </ul> In each semester guest lecturer speak about current problems and share experiences (recent speakers: Transparency International, Nokia Siemens Network, Ifolor, Walz, Federal Ministry for Economic Cooperation and Development, Daimler)			
<b>Literature:</b> Dowling, P.J./Festing, M./Engle, A.D.: International Human Resource Management, Cengage Goergen, Marc: International Corporate Governance, Pearson Griffin, R.W./Pustay, M.W.: International Business, Pearson Hollensen, Svend: Global Marketing, Prentice Hall Lasserre, Philippe: Global Strategic Management, Palgrave Macmillan Peng, M./Meyer, K.: International Business, Cengage Learning Wild/K. Wild: International Business, Pearson			
<b>Assessment:</b> Written exam (90min.)		<b>Language:</b> English	

<b>Module:</b> Studium Generale	<b>Course:</b> German as a foreign language A1
<b>Semester:</b> Bachelor	<b>Module-Code:</b> IP 11010
<b>Teaching hours:</b> 2	<b>ECTS-Credits:</b> 2,5
<b>Course is available:</b> WS / SS	<b>Language of instruction:</b> German
<b>Teaching staff:</b> N.N.	<b>Responsible professor:</b> --
<b>Acquired competences at the end of the course:</b>  Can understand and use familiar, everyday expressions and very simple sentences, which relate to the satisfying of concrete needs. Can introduce him/herself and others as well as ask others about themselves – e.g. where they live, who they know and what they own – and can respond to questions of this nature. Can communicate in a simple manner if the person they are speaking to speaks slowly and clearly and is willing to help.	
<b>Content:</b>  Introduce yourself / Greetings / numbers / time / talk about your family / going out for dinner /week days / shopping / reading timetables and many more everyday situations  Grammar: definite + indefinite articles / conjugation of verbs / cases / possessive pronouns / connectors /	
<b>Literature:</b>  Handouts	
<b>Teaching methods:</b>  Classroom and online teaching	
<b>Examination:</b>  tests every 1-3 weeks, homework, attendance	

<b>Module:</b> Studium Generale	<b>Course:</b> German as a foreign language A2
<b>Semester:</b> Bachelor	<b>Module-Code:</b> IP 11020
<b>Teaching hours:</b> 2	<b>ECTS-Credits:</b> 2,5
<b>Course is available:</b> WS / SS	<b>Language of instruction:</b> German
<b>Teaching staff:</b> N.N.	<b>Responsible professor:</b> --
<b>Acquired competences at the end of the course:</b> Can understand sentences and frequently used expressions related to areas of most immediate relevance (e.g. very basic personal and family information, shopping, local geography, employment). Can communicate in simple and routine tasks requiring a simple and direct exchange of information on familiar and routine matters. Can describe in simple terms aspects of their background, immediate environment and matters in areas of immediate need.	
<b>Content:</b> Family / living together / being mobile / leisure activities / digital environment / past and present situation / work situations / culture / ... Grammar: relative clauses / past tense / conjunctions / indirect questions / verbs with two objects / verbs with different cases/passive sentences	
<b>Literature:</b> Handouts and videos	
<b>Teaching methods:</b> Classroom and online teaching	
<b>Examination:</b> tests every 1-3 weeks, homework, attendance	

<b>Module:</b> Studium Generale	<b>Course:</b> English Conversation and Grammar
<b>Semester:</b> Bachelor	<b>Module-Code:</b> IP 10181
<b>Teaching hours:</b> 2	<b>ECTS-Credits:</b> 2,5
<b>Course is available:</b> WS / SS	<b>Language of instruction:</b> English
<b>Teaching staff:</b> Mr. Gerd Schmittinger	<b>Responsible professor:</b> N.N.
<b>Acquired competences at the end of the course:</b>  In addition to acquiring new vocabulary, students will gain more self-confidence using English as medium of communication.	
<b>Content:</b>  The main aim of the course is to improve oral communication skills focusing on everyday situations. Off the cuff speaking as well as creative writing on topics of own interest forms the basics of the course. Emphasis will be on idiomatic English and proper pronunciation.	
<b>Literature:</b>  Handouts	
<b>Teaching methods:</b>  Classroom teaching	
<b>Examination:</b>  At the end of the course there is a final oral (80%) and written (20%) evaluation.	

<b>Module:</b> Studium Generale	<b>Course:</b> Business English
<b>Semester:</b> Bachelor	<b>Module-Code:</b> IP 10010
<b>Teaching hours:</b> 2	<b>ECTS-Credits:</b> 2,5
<b>Course is available:</b> WS / SS	<b>Language of instruction:</b> English
<b>Teaching staff:</b> Mr. Gerd Schmittinger	<b>Responsible professor:</b> n.n.
<b>Acquired competences at the end of the course:</b>  In addition to acquiring more business related vocabulary and gaining more self-confidence using English as medium of communication, students will be able to write business letters, conduct meetings and compile business presentations using media such as PowerPoint.	
<b>Content:</b>  The aim of the course is to improve written and oral communication skills focusing on the business environment. During the lessons students will acquire topic related vocabulary, use this vocabulary in dialogues, write and present their own dialogues, conduct business meetings and write business letters and essays. Emphasis will be on idiomatic English and proper pronunciation.	
<b>Literature:</b>  Handouts	
<b>Teaching methods:</b>  Classroom teaching	
<b>Examination:</b>  At the end of the course there is a final oral (40%) and written (60%) evaluation.	

Digital Forensics						
Code	Workload	Type of Course(s)	Semester		Duration	Frequency
ITS 24305	150h	Taught	5			
1	Part(s) of the module:		Language	Class Contact time (hours)	Self-study time (hours)	Credits (ECTS)
			English	60h	90h	5
2	Mode of delivery / Hours per week in term: Taught, 4 hours per week					
3	<b>Learning outcomes:</b> The students <ul style="list-style-type: none"> <li>- are familiar with the methodological foundation of digital forensics and its embedding in classical analogue forensics</li> <li>- understand forensic principles in securing and analyzing digital traces</li> <li>- can document and present the forensic examinations, eg. In court</li> <li>- are able to apply the techniques learned in various areas of digital forensics (e.g., disk forensics, application forensics, digital forensics, mobile devices)</li> </ul>					
4	<b>Course contents:</b> <ul style="list-style-type: none"> <li>- Introduction to forensic sciences in general and digital forensics in particular</li> <li>- Methodical foundation of digital forensics, embedded in classical analogue forensics</li> <li>- Forensic principles in securing and analyzing digital spotting and presentation of forensic investigations (internally and in court)</li> <li>- Practical applications in various areas of digital forensics (e.g., disk forensics, application forensics, digital forensics, mobile devices)</li> </ul>					
5	<b>Prerequisites:</b> None					
6	<b>Exam:</b> Oral presentation, 20min					
7	<b>Requirement for credits:</b>					
8	<b>Applicability of the module:</b>					
9	<b>Responsible instructor:</b> Prof. Holger Morgenstern					
10	<b>Additional notes and comments:</b>					



Module title: IT security management						
<b>Code</b> ITS 32405		<b>Workload</b> 75h	<b>Type of Course(s)</b> Taught	<b>Semester</b> 7		<b>Duration</b>  <b>Frequency</b>
<b>1</b>	<b>Part(s) of the module:</b>			<b>Language</b> English	<b>Class Contact time (hours)</b> 30h	<b>Self-study time (hours)</b> 45h  <b>Credits (ECTS)</b> 2,5
<b>2</b>	<b>Mode of delivery / Hours per week in term:</b> Taught, 2 hours per week					
<b>3</b>	<b>Learning outcomes:</b> The students <ul style="list-style-type: none"> <li>- know the basics and importance of IT security management</li> <li>- know the legal requirements for IT security</li> <li>- know the IT security standards and IT security management process</li> <li>- Understand IT security management according to BSI-Grundschutz, the standards and the certification process</li> </ul>					
<b>4</b>	<b>Course contents:</b> <ul style="list-style-type: none"> <li>- Fundamentals and significance of IT security management</li> <li>- Legal requirements</li> <li>- IT security standards</li> <li>- IT security management process</li> <li>- IT security management according to BSI basic protection</li> <li>- Standards and certification</li> <li>- Organizational aspects</li> </ul>					
<b>5</b>	<b>Prerequisites:</b> None					
<b>6</b>	<b>Exam:</b> 60min written exam					
<b>7</b>	<b>Requirement for credits:</b>					
<b>8</b>	<b>Applicability of the module:</b>					
<b>9</b>	<b>Responsible instructor:</b> Hr. Wagner					
<b>10</b>	<b>Additional notes and comments:</b>					

Module title: Mobile and Cloud forensics							
Code ITS 32505		Workload 75h	Type of Course(s) Taught	Semester 7		Duration	Frequency
1	Part(s) of the module:			Language  English	Class Contact time (hours) 30h	Self-study time (hours) 45h	Credits (ECTS)  2,5
2	Mode of delivery / Hours per week in term: Taught, 2 hours per week						
3	<b>Learning outcomes:</b> The students <ul style="list-style-type: none"> <li>- know the special methods of forensic backup and analysis of mobile devices</li> <li>- are familiar with the special methods of digital forensics in the context of cloud computing</li> </ul> Skills The students <ul style="list-style-type: none"> <li>- can apply the methods of digital forensics of mobile devices and cloud systems in practice</li> </ul>						
4	<b>Course contents:</b> <ul style="list-style-type: none"> <li>- Digital forensics in the context of mobile devices (smartphones, navigation devices, etc.)</li> <li>- Special features in the area of forensic backup and analysis of mobile devices (operating systems, file systems, data formats, access options and restrictions)</li> <li>- Digital forensics in the context of cloud computing</li> <li>- Special features in the area of forensic protection and analysis of cloud systems (architectures, service and organizational models, trust models, access options and restrictions)</li> <li>- Practical applications and exercises in digital forensics of mobile devices and cloud systems</li> </ul>						
5	<b>Prerequisites:</b> None						
6	<b>Exam:</b> 60min written exam						
7	<b>Requirement for credits:</b>						
8	<b>Applicability of the module:</b>						
9	<b>Responsible instructor:</b> Prof. Dr. Fein						
10	<b>Additional notes and comments:</b>						

Module title: Offensive Security methods							
Code ITS 24405/24410		Workload 225h	Type of Course(s) Taught	Semester 5		Duration	Frequency
1	Part(s) of the module:			Language  English	Class Contact time (hours) 90h	Self-study time (hours) 135h	Credits (ECTS)  7,5
2	<b>Mode of delivery / Hours per week in term:</b> Taught, 4 hours per week lecture and 2 hours per week laboratory work						
3	<b>Learning outcomes:</b> The students <ul style="list-style-type: none"> <li>- Be aware of offensive methods and their objectives in the context of IT security, including penetration testing, attacks on the confidentiality, integrity or availability of Systems, networks and channels, as well as social engineering</li> <li>- are aware of the legal and ethical framework in the use of offensive methods</li> <li>- can use current offensive methods to penetrate systems</li> <li>- can stabilize access to acquired systems</li> <li>- can identify relevant information from public sources and perform an analysis of the information surface of a target / company</li> <li>- Assess vulnerabilities based on CVSS and other metrics</li> <li>- are able to analyze code for vulnerabilities</li> </ul>						
4	<b>Course contents:</b> <ul style="list-style-type: none"> <li>- Offensive methods and their goals in the context of IT security</li> <li>- Legal and Ethical Framework</li> <li>- Fundamentals, framework conditions and goals of penetration tests</li> <li>- Attacks on the confidentiality, integrity or availability of <ul style="list-style-type: none"> <li>&gt;transmission channels</li> <li>&gt;networks</li> <li>&gt;operating systems</li> <li>&gt;Applications</li> <li>&gt;Hardware components</li> <li>&gt;Web applications</li> <li>&gt;radio systems</li> </ul> </li> <li>- Finding vulnerabilities through fuzzing and code analysis</li> </ul> Laboratory work The points dealt with in the lecture are practically tested in the internship within an isolated network. Current tools and systems from the penetration test and system analysis area such as Burp Suite, Nmap, and the Metasploit Framework						
5	<b>Prerequisites:</b> None						
6	<b>Exam:</b> Written exam 120min and ungraded laboratory work						
7	<b>Requirement for credits:</b>						
8	<b>Applicability of the module:</b>						
9	<b>Responsible instructor:</b> Prof. Dr. Bernhard Jungk						
10	<b>Additional notes and comments:</b>						

Module title: Project (Computing)

<b>Code</b> 23505/23010	<b>Workload</b> 225h	<b>Type of Course(s)</b> Project	<b>Semester</b> 5		<b>Duration</b>	<b>Frequency</b>
<b>1</b>	<b>Part(s) of the module:</b>		<b>Language</b>  English	<b>Class Contact time (hours)</b> 90h	<b>Self-study time (hours)</b> 135h	<b>Credits (ECTS)</b> 7,5
<b>2</b>	<b>Mode of delivery / Hours per week in term:</b> Part taught, part project, 4 hours per week					
<b>3</b>	<b>Learning outcomes:</b> Students know: <ul style="list-style-type: none"> <li>- Methods of project management</li> <li>- Advanced cryptographic algorithms and/or</li> <li>- Advanced techniques of network security and/or</li> <li>- Advanced techniques of the security of embedded systems</li> </ul>					
<b>4</b>	<b>Course contents:</b> Independent work on a real project with the topic out of the study area, from problem analysis until the final product. This happens in a group. Teams are guided by a professor and teaching assistants.					
<b>5</b>	<b>Prerequisites:</b> None					
<b>6</b>	<b>Exam:</b> Practical work (graded), assignment (graded)					
<b>7</b>	<b>Requirement for credits:</b> None					
<b>8</b>	<b>Applicability of the module:</b>					
<b>9</b>	<b>Responsible instructor:</b> Prof. Nemirovski, Prof. Stauß, Prof. Morgenstern					
<b>10</b>	<b>Additional notes and comments:</b>					

Module title: Introduction to Cyberpsychology						
<b>Code</b> ITS 23460		<b>Workload</b> 75h	<b>Type of Course(s)</b> Taught	<b>Semester</b> 4		<b>Duration</b>  <b>Frequency</b> Spring + Fall
<b>1</b>	<b>Part(s) of the module:</b>			<b>Language</b>  English	<b>Class Contact time (hours)</b> 30h	<b>Self-study time (hours)</b> 45h
						<b>Credits (ECTS)</b>  2,5
<b>2</b>	<b>Mode of delivery / Hours per week in term:</b> Taught, 2 hours per week					
<b>3</b>	<b>Learning outcomes:</b> The students <ul style="list-style-type: none"> <li>- are familiar with the range of topics in cyberpsychology and the basic psychological concepts applied in cyberpsychology.</li> <li>- have in-depth knowledge of the current state of research in selected topics and their interdisciplinary application areas.</li> <li>- independently develop and evaluate experimental designs that are suitable for the recording and description of human behavior in cyberspace.</li> <li>- are confident in finding, in acquiring and communicating research literature and independent scientific expression.</li> <li>- understand learning as a complex process that includes individual as well as social components; they have the motivation and perseverance to learn complex content and use scientific thinking approaches.</li> </ul>					
<b>4</b>	<b>Course contents:</b> The module "Introduction to Cyberpsychology" discusses a variety of aspects in the area of human perception, emotions, decision-making and other aspects of behavior in the context of cyberspace and online worlds. The module is of interest for students of all areas where the interaction of humans with computers plays a role. No previous knowledge of computer science or psychology is required.  Examples for topic areas covered in the module are: <ul style="list-style-type: none"> <li>- Gaming, Games and Gamification</li> <li>- The human factor in IT-Security</li> <li>- Cybercrime and cyber defense</li> <li>- Dark Patterns, Usability, and manipulation via user interfaces</li> <li>- Bio-psychological aspects of human-computer interaction (e.g. brain-computer interfaces)</li> <li>- Cognitive aspects of deep fake recognition</li> <li>- Generation, spread and effects of political disinformation in cyberspace</li> <li>- Trust in automation and human-robot-interaction</li> </ul>					
<b>5</b>	<b>Prerequisites:</b> None					
<b>6</b>	<b>Exam:</b> Written exam, 90 minutes					
<b>7</b>	<b>Requirement for credits:</b> successfully pass the written exam					
<b>8</b>	<b>Applicability of the module:</b>					
<b>9</b>	<b>Responsible instructor:</b> Prof. Dr. Stefan Sütterlin					
<b>10</b>	<b>Additional notes and comments:</b>					

Module title: Human Factors in IT-Security						
<b>Code</b> AIS 55005	<b>Workload</b> 180h	<b>Type of Course(s)</b> Taught	<b>Semester</b> 2		<b>Duration</b> 1	<b>Frequency</b> Spring semester only
<b>1</b>	<b>Part(s) of the module:</b>		<b>Language</b>  English	<b>Class Contact time (hours)</b> 60SWS/4h	<b>Self-study time (hours)</b> 120h	<b>Credits (ECTS)</b>  6
<b>2</b>	<b>Mode of delivery / Hours per week in term:</b> Taught with projects and tasks, 4 hours per week					
<b>3</b>	<b>Learning outcomes:</b> Students know: <ul style="list-style-type: none"> <li>- The foundations of human factors research in the field of IT-security.</li> <li>- The students are familiar with the scientific literature, incl. topic areas and methodologies.</li> <li>- The students know the relevant models and theories about the relationship between human perception and behavior and its implications for IT-Security</li> </ul> Students can: <ul style="list-style-type: none"> <li>- The students are able to recognize risk factors for IT-security in security-relevant socio-technical systems, to quantify them, to explain them and to provide suggestions.</li> <li>- The students are able to apply methods from behavioral sciences and interpret scientific results critically.</li> <li>- The students are able to communicate with international experts in English language and discuss related research, process the information and present to external audiences.</li> </ul>					
<b>4</b>	<b>Course contents:</b> <ul style="list-style-type: none"> <li>- Psychological aspects of cybercrime</li> <li>- Internal threats</li> <li>- Social Engineering</li> <li>- Dark Patterns</li> <li>- Expertise and indicators of performance typologies, profiles and motivations of perpetrators</li> <li>- Security awareness and interventions</li> <li>- Cooperation and communication of IT-security threats and incidents</li> <li>- Ergonomic aspects of IT-security behavior and interface design</li> <li>- Gamification approaches to improved IT-security behavior</li> <li>- Research Methods for IT-Security</li> <li>- Recruiting, assessment, performance monitoring, predictors of success</li> </ul>					
<b>5</b>	<b>Prerequisites:</b> Bachelor students must be in year 3 or higher, as this is officially a course on Master level					
<b>6</b>	<b>Exam:</b> Oral exam					
<b>7</b>	<b>Requirement for credits:</b> Passed exam					
<b>8</b>	<b>Applicability of the module:</b>					
<b>9</b>	<b>Responsible instructor:</b> Prof. Dr. Stefan Sütterlin					
<b>10</b>	<b>Additional notes and comments:</b>					

Module title: Applied Cyberpsychology						
<b>Code</b> AIS 54505		<b>Workload</b> 180h	<b>Type of Course(s)</b> Taught	<b>Semester</b> 1	<b>Duration</b> 1	<b>Frequency</b> Winter semester only
<b>1</b>	<b>Part(s) of the module:</b>			<b>Language</b>  English	<b>Class Contact time (hours)</b> 60 SWS / 4hr	<b>Self-study time (hours)</b> 120h
						<b>Credits (ECTS)</b>  6
<b>2</b>	<b>Mode of delivery / Hours per week in term:</b> Taught with projects and tasks, 4 hours per week					
<b>3</b>	<b>Learning outcomes:</b> Students know: <ul style="list-style-type: none"> <li>- The students have a broad knowledge of applications of psychological methodology and knowledge in the area of cyberpsychology.</li> <li>- The students have an overview of fields of applications of psychological principals and methods in the area of IT-Security, are familiar with the foundations of organizational psychological processes and decision-making in normal and critical situations.</li> </ul> The students can: <ul style="list-style-type: none"> <li>- Acquire knowledge independently by using primary scientific literature.</li> <li>- Critically reflect and judge theoretical and methodological aspects of recent research.</li> </ul>					
<b>4</b>	<b>Course contents:</b> <ul style="list-style-type: none"> <li>- Biopsychosocial concepts of perception, cognition and action</li> <li>- Decision-making in digital and hybrid environments</li> <li>- Performance under pressure</li> <li>- Expertise and accelerated learning</li> <li>- Foundations of behavior change and teaching concepts</li> <li>- Principles of organizational psychology</li> <li>- Particularities of human behavior in virtual environments and anonymity/pseudonymity</li> <li>- Macrocognition and group effects in online communities and social influences</li> <li>- Principles of neuro-ergonomics and neurocognition</li> <li>- Motivation, emotions and decision-making</li> <li>- Interdisciplinary cooperation and leadership styles, team communication</li> </ul>					
<b>5</b>	<b>Prerequisites:</b> Bachelor students must be in year 3 or higher, as this is officially a course on Master level					
<b>6</b>	<b>Exam:</b> Oral exam					
<b>7</b>	<b>Requirement for credits:</b> Passed exam					
<b>8</b>	<b>Applicability of the module:</b>					
<b>9</b>	<b>Responsible instructor:</b> Prof. Dr. Stefan Sütterlin					
<b>10</b>	<b>Additional notes and comments:</b>					

<b>Module:</b> Fieldtesting and Clothing Physiology						
<b>Code</b>	<b>Workload</b>	<b>Module Type</b>	<b>Semester</b>	<b>Duration</b>	<b>Frequency</b>	
32000	75 hours	compulsory	6	1	Fall semester	
1	<b>Course</b> a. Fieldtesting and Clothing Physiology		<b>Language</b> a. English	<b>Contact time</b> 30 hours	<b>Individual Studies</b> 45 hours	<b>Credits (ECTS)</b> 2,5
2	<b>Teaching form(s)/ SWS:</b> a. Lecture, Exercise / 2					
3	<b>Learning outcomes, competences:</b>  <b>Competence Knowledge</b> The students have integrated specialist knowledge in the field of clothing physiology. This also includes in -depth theoretical knowledge in the field of thermore regulation of the human body. They know the scope and limits of the learning area and the professional field of activity in the sports and outdoor industry. <i>[Knowledge 5]</i>					
	<b>Competence Skills</b> The students have a very broad spectrum of specialized cognitive and practical skills, including the assessment of materials with regard to the type of material, construction and physical properties. They can plan work processes across the board, e.g. ergonomic construction of clothing (body mapping) and assess them with a comprehensive inclusion of alternatives and interactions with neighboring areas. They can provide comprehensive transfers. The students can plan, carry out, evaluate and interpret the results in the area of Sport & Outdoor <i>[Systemic Skills 5]</i>					
	<b>Social competence</b> The students can work in expert teams or groups or group responsible for organizations. They can guide the professional development of others and deal with problems in the team. They are able to recognize and present complex relationships. <i>[Team/Leadership Skills 6]</i>					
	<b>Individual Skills</b> The students are able to define, reflect and evaluate goals for learning and work processes. The students build up skills in field tests as well as in the laboratory and pursue them in a targeted manner. They can recognize consequences for the parameters set and correct it independently if necessary. <i>[Independence/responsibility 6]</i>					
4	<b>Content:</b> The first learning objective is to get to know the exciting laws of clothing physiology, to understand and apply them. This includes the thermore regulation of the human body in the interplay of different climates (ambient climate) taking into account the current performance turnover of humans. The textile shell plays an important role as a second skin or even layer system, whether with fashion, sports or functional outdoor clothing and equipment. In addition, we will treat topics on cutting construction, special processing technologies (waterproof, flipping bridges, etc.), test standards and the selection of functional materials, also from ecological aspects.					



	<p>The field testing of sports and outdoor products refers to the process of carrying out tests and reviews of sports equipment or products in the real world. It is an important phase in product development in which the developers can collect feedback from users to ensure that the product meets and works.</p> <p>In some cases, the field testing is used to check basic functions and properties of the product, while in other cases testing includes the evaluation of performance, durability and user -friendliness.</p> <p>Typically, data on various parameters are collected during a field testing of sports products, such as the performance of the athlete, the movement patterns or the comfort and safety factors.</p> <p>The aim of the field testing of sports products is to ensure that the end product meets the needs and requirements of the target group and achieves the expected services and results. It is an important step in product development to ensure that the end product meets the high requirements in the sports area and can be successfully positioned on the market.</p> <p>The lecture is divided into a theoretical and practical part.</p> <p>You will learn to analyze and improve existing current clothing systems.</p> <p>Content:</p> <ul style="list-style-type: none"> <li>• Thermoregulation of human body</li> <li>• Impact of manufacturing methods</li> <li>• Testing norms</li> <li>• Functional textiles <ul style="list-style-type: none"> <li>• Material properties</li> <li>• Construction properties, yarn and fabrics</li> <li>• Impact of breathability vs. windproofness</li> <li>• Level of waterproofness</li> <li>• Different insulation levels</li> </ul> </li> </ul>
	<p><i>Recommended Literature:</i></p> <p>Körper – Klima – Kleidung J. Mecheels, Funktionstextilien P. Knecht, und actual research reports  <i>Sport Science and Studies in Asia" von C. Fong, M. Ito, und T. Naito</i>  <i>Sport Technology" von T. Reilly und A. Lees</i>  <i>The Role of Field Testing in Product Development" von R. F. Yost und J. L. Johnson</i></p>
5	<p><b>Participation requirements:</b></p> <p>a. Fun and motivation, joy in testing products</p>
6	<p><b>Forms of examination:</b></p> <p>a. Test and presentation (2,5)</p>
7	<p><b>Requirements for the awarding of credit points:</b></p> <p>Passing the examination(s)</p>
8	<p><b>Usability of the module:</b></p> <p>Textile and garment technology</p>
9	<p><b>Module supervisor:</b> Prof. Matthias Kimmerle</p>

Module title: Knit Pattern Development						
Code	Workload 75h	Type of Course(s) Lecture	Semester 6 Semester	Duration 1 Semester		Frequency Fall Semester
1	<b>Part(s) of the module:</b> Knit Pattern Development		Language English	<b>Class Contact time (hours)</b> 2 SWS/ 30h	<b>Self-study time (hours)</b> 45h	<b>Credits (ECTS)</b> 2,5
2	<b>Mode of delivery:</b> Lecture 1 SWS, Practice 0,5 SWS, Practical Lecture 0,5 SWS					
3	<b>Learning outcomes:</b> Students will have broad and integrated knowledge including the scientific principles, the practical application of pattern development in circular knitting and a critical understanding of the most important methods for designing and producing circular knitwear. (equivalent to level 1 HQR). Students have a very broad spectrum of specialized cognitive and practical skills. They are able to plan work processes across the board. They can design, program and produce circular knitting patterns. They can define the appropriate knitting machine and the knitting weave for the production specific circular knitted fabrics. Students are able to present complex interdisciplinary issues in a structured, targeted and addressee-oriented manner in laboratory work and take the interests and needs of addressees into account in a forward-looking manner. Students can independently and sustainably design learning and work processes. Knowledge level 6, skill level 5, social competence level 5, independence level 6					
4	<b>Course contents:</b> - Development and production of knitting patterns (color jacquard and structure) for a small jacquard circular knitting machine - Inspiration and idea generation - Trend research - Technical documentation - In-depth knowledge of circular knitting technology, especially with regard to the pattern possibilities of the machines - Documentation of pattern development and knitting production as well as knowledge of the pattern possibilities of circular knitting machines Recommended Literature: Iyer C., Mammel B., Schäch W. (2000) Rundstricken, Verlag Meisenbach Bamberg Weber, K.-P.: Weber, O.; (2004) Wirkerei und Strickerei; Verlagsgruppe Deutscher Fachverlag					
5	<b>Prerequisites:</b> Basic knitting skills					
6	<b>Exam:</b> Laboratory work graded					
7	<b>Requirement for credits:</b> Students must pass the Laboratory work					
8	<b>Applicability of the module:</b> Study Abroad certificate Textile and Garment Technology; Textile and Garment Technology					
9	<b>Responsible instructor:</b> Prof. M. Baum					
10	<b>Additional notes and comments:</b> -					

**Degree program Food, Nutrition, Hygiene**  
Module: Food Technology

Key facts

Workload	Semester	Frequency	ECTS
150 h	3	Every semester	5
Parts of the module		Contact time	Self-study time
		60 h	90 h
Module leader		Assessment	
Prof. Dr. C. Gerhards		Poster presentation, Oral exam	

Curriculum Outline

Students know how food is composed. They learn how molecular properties influence the physical and chemical properties of foodstuffs. They are informed, how food is being processed, involving their knowledge about molecular properties of food.

Key content

- Water in food, water activity
- Properties of sugars and carbohydrates
- Sugar beet processing
- Baking, frying
- Properties of proteins
- Meat, meat products, milk, cheese
- Properties of fats and oils
- Oil seeds processing
- Gums and Stabilizers

**Degree program Food, Nutrition, Hygiene**

Module: Human Nutrition - Basics

## Key facts

<b>Workload</b>	<b>Semester</b>	<b>Frequency</b>	<b>ECTS</b>
150 h	4	Every semester	5
<b>Parts of the module</b>		<b>Contact time</b>	<b>Self-study time</b>
Self-directed learning course consists of <ul style="list-style-type: none"><li>• self-study material</li><li>• personal guidance and support</li></ul>		1,5 h introduction 3,0 h support 1,5 h feedback	144 h
<b>Module leader</b>		<b>Assessment</b>	
Prof. Dr. Astrid Klingshirn		Research paper	

## Curriculum Outline

Self-directed learning course on Human Nutrition. The emphasis of this course is on selected public health nutrition aspects, such as food policy, regulatory issues, challenges to the global food supply ..., with relevance for students majoring in food related subjects.

## Key content

- Introduction to Human Nutrition: A Global Perspective on Food and Nutrition
- Food Composition
- Physical Activity: Concepts, Assessment Methods and Public Health Considerations
- Nutrition Research Methodology
- Food and Nutrition: Policy and Regulatory Issues
- Food and Nutrition-Related Diseases

## Degree program Food, Nutrition, Hygiene

### Module: Physical Food Analysis

#### Key facts

Workload	Semester	Frequency	ECTS
75 h	6	Every semester	2,5
Parts of the module		Contact time	Self-study time
0,5 contact hour lecture 1 contact hour practical training		15 h	52,5 h
Module leader		Assessment	
Prof. Dr. A. Klingshirn		Term paper	

#### Curriculum Outline

The module covers the theory of as well as practical training in various analytical techniques used in modern physical analysis of food ingredients and processed foods.

#### Key content

- Physical food properties in focus include water activity, moisture, colour, viscosity, weight, thickness and texture. The analysis parameters act as crucial indicators of food quality and safety.
- In an introductory practical session different physical analysis methods are presented and trained.
- Based on a specific task from food processing, food quality evaluation or benchmarking, relevant physical food analysis parameters are to be defined and a measurement program, specifying the different physical analysis methods, is to be set- up. The physical analysis results will additionally be correlated with sensory analysis methods. As physical properties of a product drive consumer perception and desirability for the product, establishing ideal physical properties is essential in the decision-making process for product developers, marketers and quality controllers.

**Degree program Food, Nutrition, Hygiene**  
Module: Food Development

Key facts

Workload	Semester	Frequency	ECTS
75 h	6	Every semester	2,5
Parts of the module		Contact time	Self-study time
1 contact hour tutorial 1 contact hour practical training		15 h	52,5 h
Module leader		Assessment	
Prof. Dr. A. Klingshirn		Poster presentation	

Curriculum Outline

Continuous product development is a crucial success factor in food industry, from refining of an established product range to developing completely new products.

Key content

- The tutorial provides an introduction and insight to the core elements of product development, namely the business strategy directing product development, the various steps in the product development process based on the 'Stage- Gate- Process', the knowledge required to fuel the process and the need for keeping the product development focused on the consumers needs.
- A focus is placed on the product development process, from ideation to product launch, focusing on the small scale bench development phase. Critical aspects in managing the product development process in practice are covered, including process evaluation and improvement techniques to allow for successful product innovation.
- In the practical training, performed as a collaborative work, a new food product will be developed from concept to prototype or pilot-scale production, with inclusion of a critical analysis of product quality, safety, shelf-life, packaging, labelling (nutrient content calculation, legal aspects) and cost.
- A presentation of the development process outcome (from ideation to the final product) and the product specification, including aspects of, market accessibility and consumer acceptability is given.

**Degree program Food, Nutrition, Hygiene**

Module: Applied Sensory and Consumer Science

## Key facts

<b>Workload</b>	<b>Semester</b>	<b>Frequency</b>	<b>ECTS</b>
150 h	6	Every semester	5
<b>Parts of the module</b>		<b>Contact time</b>	<b>Self-study time</b>
2 contact hours lecture 1 contact hour tutorial 1 contact hour practical training		60 h	90 h
<b>Module leader</b>		<b>Assessment</b>	
Prof. Dr. Corinna Hempel		Presentation & term paper	

## Curriculum Outline

Understanding food choices is of fundamental importance for product development/improvement. Sensory & consumer science can help to understand some of the key factors influencing food choices. This course focuses on real-world expertise and explores new techniques, as well as the foundational theory behind current methods of sensory evaluation & consumer science for both edible and non-edible products.

## Key content

- Physiological and psychological bases for sensory evaluation and consumer testing;
- Applied methods and statistical tools that can be used for collecting and extracting useful information from sensory and consumer data, current business applications;
- Theories and approaches used in the execution of sensory evaluation and consumer testing research;
- Recent advances in cognitive psychology applied to sensory and consumer studies on food, beverage, cosmetic, personal care and hygiene products;
- Applied research techniques in sensory and consumer testing along the whole product life cycle (trend research, early prototyping, validated concept proof, final sensory and consumer validation, storage testing);
- A consumer view to food packaging & sustainability.

**Degree program Food, Nutrition, Hygiene**  
Module: Sustainable Packaging Technology

Key facts

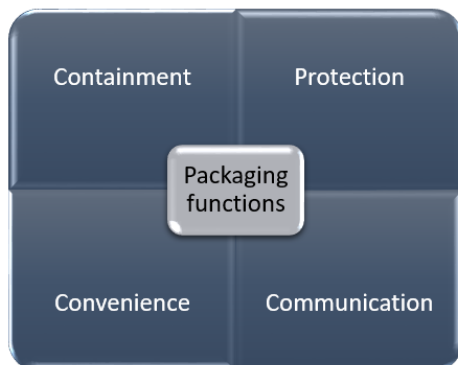
Workload	Semester	Frequency	ECTS
75 h	7	Every semester	2,5
Parts of the module		Contact time	Self-study time
1 contact hours lectures 0,5 contact hour seminars 0,5 contact hour workshops		30 h	45 h
Module leader		Assessment	
Prof. Dr. Markus Schmid		Oral exam (English or German)	

Curriculum Outline

This seminar presents a basic overview of food packaging technology with emphasis on packaging sustainability.

Key Content

- Food packaging as a scientific discipline that applies the principles of materials science, food technology, information science, and socioeconomics to develop useful and packaging concepts for the food industry will be introduced.
- In addition to that, a holistic approach for considering sustainability aspects in food packaging technology will be introduced.
- The students will learn to apply the theoretical basics of packaging production and functionality in several workshops.
- 





**Degree program Food, Nutrition, Hygiene**  
Module: Hygiene and Environmental Health

Key facts

Workload	Semester	Frequency	ECTS
75 h	7	Every semester	2,5
Parts of the module		Contact time	Self-study time
1 contact hours lectures 0,5 contact hour seminars 0,5 contact hour workshops		30 h	45 h
Module leader		Assessment	
Prof. Dr. Benjamin Eilts		Presentation & term paper	

Curriculum outline

Since hygiene as a science considers all factors that influence human health, the interrelationships between humans and their environment are also in focus. Microorganisms (bacteria, viruses, fungi and parasites) exist naturally in the environment and on or within the bodies of animals and people. There are other sources of microorganisms that may cause infection and these include a person's own normal microbial flora and environmental sources such as air, water, or equipment that may have become contaminated.

Key Content

- Based on selected areas, the influence of microorganisms and suitable countermeasures are discussed with the help of current specialist literature. The aim is to gain comprehensive knowledge of the literature on the selected topic and to interpret the literature data in terms of their application and to discuss interfaces to other, subject-related aspects (e.g. regulatory framework conditions, market requirements, occupational safety).
- The requirements and measures in the areas of monitoring, hygienic design and decontamination are deepened through additional lab exercises.

**Degree program Food, Nutrition, Hygiene**  
**Module: Customer Centric Design**

Key facts

Workload	Semester	Frequency	ECTS
75 h	7	Every semester	2,5
Parts of the module		Contact time	Self-study time
1 contact hour tutorial 1 contact hour practical training		30 h	45 h
Module leader		Assessment	
Prof. Dr. A. Klingshirn Prof. Dr. B. Eilts		Term paper	

Curriculum Outline

The course focuses on the "Customer Centricity" approach in product development, which sees the consumer instead of the products as the starting point for new developments and starts with the needs and wishes of consumers in all areas from product design, marketing and sales.

Key content

- Insight into options on the procedure for customer-oriented product development that involves the consumers at all levels - in the product development itself and in the use phase - mostly via ethnographic analyzes (e.g. focus groups, home visits, netnography or diary studies) are presented in the areas of appliance technology, hygiene and cleaning technology and in the area of supply services.
- The focus is on deriving concrete innovations and product optimization based on customer needs and the customer experience.
- Possible contents include: The identification of typical usage scenarios of home appliances / food service design and processes in food preparation or cleaning, the analysis of the actual use cases and misuses, the analysis of customer expectations and also the uncovering of "hidden needs".

## Degree program Food, Nutrition, Hygiene

### Module: Research Project

#### Key facts

Workload	Semester	Frequency	ECTS
150 h	5 <sup>th</sup> , 6 <sup>th</sup> or 7 <sup>th</sup> semester	Every semester	5
Parts of the module		Contact time	Self-study time
Research project		7,5 h	142,5 h
Module leader		Assessment	
Various professors		Term paper or poster and presentation	

#### Curriculum Outline

The research project is an in-depth study of an issue or topic from all fields related to food (food technology, food processing, packaging, process control, quality management,...), nutrition, appliance technology and hygiene. It may be in the form of a small-scale research study, a case study, a program evaluation or a report on a field placement.

#### Key content

may cover...

- an analysis of an existing data set in order to test a hypothesis or answer a research question;
  - a critical systematic review of a question such as the effectiveness of a policy or intervention;
  - an evaluation of the implementation of a new technology in food/ nutrition / hygiene-related industry;
  - a small research study, in which data is collected and analyzed.
- The report and presentation shows the abilities of ...
- systematically collecting relevant, up-to-date information about the research task;
  - analyzing, interpretation and discussion of the information;
  - drawing conclusions and making recommendations;
  - writing a report in accordance with academic standards.

**Degree program Food, Nutrition, Hygiene**  
Module: Health and Nutrition Psychology

Key facts

Workload	Semester	Frequency	ECTS
75 h	7	Every semester	2,5
Parts of the module		Contact time	Self-study time
2 contact hours lecture		30 h	45 h
Module leader		Assessment	
Prof. Dr. A. Maier-Nöth		oral exam	

Curriculum Outline

The course focuses on understanding the interactions between body, psyche and socio-cultural factors with the help of scientifically based approaches: How do psychological factors influence eating behavior? How do eating disorders arise, how can they be prevented or cured? How can you guide people to healthy eating habits and thus avoid diet-related diseases?

Key content

- Insights to the experience and behavior of people in relation to their health and nutrition and understand the influencing factors.
- Conveying the psychological understanding of human perception, cognition, emotion and social interaction on the character of eating behavior (intuitive eating, emotional eating, ...).
- Health and nutritional psychology case studies
- Analysis of societal norms and values on eating behavior.
- Nutritional education as an essential part of health and nutritional psychology.
- Planning, organization, implementation and evaluation of target group-specific, nutritional intervention measures.

**Degree programme: Pharmaceutical Engineering****Module: Sterile Technology**

Key facts:

<b>Workload</b>		<b>ECTS</b>
150 h		5
<b>Parts of the module</b>	<b>Contact time</b>	<b>Self-study time</b>
4 contact hour lecture including exercises and 2 practical training sessions	60 h	90 h
<b>Module leader</b>	<b>Assessment</b>	
Prof. Dr. A. Schmid	Written exam, presentation and practical training	

**Curriculum Outline**

The module is focussing on the manufacture of sterile pharmaceuticals. The participants gain broad practical knowledge about sterilization processes (including validation), aseptic processing conditions and the associated technologies, aseptic transfer and filling, and hygienic design of facilities and machinery. Additional exercises and practical training (focussing on validation of aseptic processes and visual inspection) prepare the participants for future tasks in sterile manufacturing.

**Key content****Sterilization:**

- Sterility testing
- Basic concepts, e. g. SAL, D value, z value,  $F_0$  value
- Technical aspects of sterilization procedures: steam, heat, radiation, chemical, plasma sterilization, sterile filtration
- Validation of sterilization processes

**Aseptic Processing:**

- Environmental requirements / cleanrooms, class A technologies (isolators, RABS etc.)
- Preparation / washing, CIP / SIP, transfer processes
- Sterile filling and packaging (fill & finish)
- Validation / media fill, quality control / inspection Hygienic

**design / sterile design:**

- Materials, surfaces, components
- Sterile design using the bioreactor as an example

**Degree programme: Pharmaceutical Engineering**

Module: Advanced Biotechnology

Key facts:

Workload		ECTS
150 h		5
Parts of the module	Contact time	Self-study time
2 contact hour lecture 2 contact hour seminar	60 h	90 h
Module leader	Assessment	
Prof. Dr. D. Stoll	Written exam, term paper and oral presentation	

## Curriculum Outline

The module covers the workflow in state-of-the art production of biologics. Concepts of the upstream process, knowledge in kinetics and process management are important parts of the course. Furthermore the isolation of biologics API in the downstream process is the second main focus of the course.

## Key content

- Upstream Processing (USP):
  - Biopharmaceuticals / the biopharmaceutical process based on antibody production
  - Expression Systems, Process Control, Equipment, Calculation Basics, Case Studies
- Downstream processing (DSP):
  - Common DSP Technologies: cell disruption, filtration, chromatography (ion exchange, size exclusion, hydrophobic interaction, affinity).
- E-poster with presentation - creation, presentation and reflection of an e-poster on a biopharmaceutical / biotechnological product and its manufacture
- Journal Club: short oral presentation of major outcomes described in scientific papers on biotechnology topics.

**Degree programme: Pharmaceutical Engineering**

Module: Galenics of Biopharmaceuticals

Key facts:

Key facts:		
Workload		ECTS
150 h		5
Parts of the module	Contact time	Self-study time
2 contact hour lecture	60 h	90 h
2 contact hour practical training		
Module leader		Assessment
Prof. Dr. I. Müller		Presentation and practical training

**Curriculum Outline**

Students know galenic principles of biopharmaceuticals. They know the specific characteristics of biopharmaceuticals as well as the main principles of research and development. They are informed how biopharmaceuticals are being processed.

**Key content**

- Characteristics and groups of biopharmaceuticals
- Characteristics, manufacturing processes and quality control of lyophilized products, micro- and nanoparticles, liposomes and special semis-solids, therapeutic systems, vaccines, inhalers
- Stability studies

**Degree programme: Pharmaceutical Engineering**

Module: Modern Pharmaceutical Analytics

Key facts:

<b>Workload</b>		<b>ECTS</b>
75 h		2,5
<b>Parts of the module</b>	<b>Contact time</b>	<b>Self-study time</b>
1,5 contact hour lecture 0,5 contact hour exercise	30 h	45 h
<b>Module leader</b>	<b>Assessment</b>	
Prof. Dr. D. Stoll	Oral exam	

## Curriculum Outline

The module covers aspects of modern analytics in pharmaceutical research and industry. Mainly techniques applied in biomarker identification and bioanalytics are presented. Furthermore exercises in GxP compliant analytical validation of simple assays and data sets are performed.

## Key content

- HPLC-ESI-mass spectrometry of small drug molecules and metabolites in pharmacokinetics
- ESI-MS mass spectrometry of biologics (antibodies, QC) and peptides (QC, proteomics)
- Multiplex Immunoassays in biomarker research
- ICH and EMA guidelines. Exercises: Definition of simple validation plans + data statistics and interpretation



**Degree programme: Pharmaceutical Engineering**

Module: Pharmaceutical Technology 2

Key facts:

<b>Workload</b>		<b>ECTS</b>
75 h		2,5
<b>Parts of the module</b>	<b>Contact time</b>	<b>Self-study time</b>
2 contact hour seminar	30 h	45 h
<b>Module leader</b>	<b>Assessment</b>	
Prof. Dr. K. Köhler	Presentation	

## Curriculum Outline

The module covers various fields of pharmaceutical technology research as well as manufacturing topics, always in respect to pharmaceutical industrial processes.

## Key content

Current topics in GMP-compliant pharmaceutical production and related areas

**Degree programme: Pharmaceutical Engineering**

Module: Research project

Key facts:

Workload		ECTS
150 h		5
Parts of the module	Contact time	Self-study time
0.5 contact hour project	7.5 h	142.5 h
Module leader		Assessment
Professors Pharmaceutical Engineering		Team paper and oral presentation

## Curriculum Outline

The research project is an in-depth study of an issue or topic from all fields related to the pharmaceutical development and production including packaging, process control, quality management,...). It may be in the form of a small-scale research study, a case study, a program evaluation or a report on a field placement.

## Key content

may cover...

- an analysis of an existing data set in order to test a hypothesis or answer a research question;
- a critical systematic review of a question such as the effectiveness of a policy or intervention;
- an evaluation of the implementation of a new technology in pharmaceutical related industry;
- a small research study, in which data is collected and analyzed. The report and presentation shows the abilities of
  - systematically collecting relevant, up-to-date information about the research task;
  - analyzing, interpretation and discussion of the information;
  - drawing conclusions and making recommendations;
  - writing a report in accordance with academic standards.

**Master level**

(Courses are only offered once a year, please check the entry in the column "Sem.")

**Sigmaringen campus:**

<b>Lecturer</b>	<b>Title</b>	<b>Code</b>	<b>Credits</b>	<b>Sem.</b>
To be determined (all professors from LS)	Innovation project	FPD57010	5 ECTS	M.Sc. spring / winter semester
Prof. Klingshirn Prof. Gerhards	Technology and Innovation Management: Novel food processing technologies, introduction in innovation management, focusing on ideation and idea selection process in food and pharma industry	FPD57500	5 ECTS	winter sem.