

The Rhine-Waal University of Applied Sciences in Kleve and Kamp-Lintfort offers an innovative, international environment combined with first-rate teaching in interdisciplinary Bachelor and Master's degree courses, taught mainly in English. It is strong in conducting research in disciplines such as technology, natural sciences and social sciences. More than 7,500 students have already enrolled at the Rhine-Waal University of Applied Sciences.

The University of Applied Sciences has to award for the faculty Life Sciences in the Bachelor's degree courses Agribusiness, B.A. at the campus in Kleve in the winter semester 2020/2021 the following

Lectureship

within the meaning of Section 43 of the Law regarding the Universities in the State of North Rhine-Westphalia (HG NRW):

Reference number 34/LA/20

Subject area/Module: „Quality of plant and animal products – Part animal-derived products“ (“Rohwarenkunde – Teil tierische Erzeugnisse”)

The lecturer shall take over the lecture in the amount of 2 lecturing hours (1 hours lecture + 1 hours exercise) in the module "Quality of plant and animal products – Part Animal Products " (3rd semester) of the bachelor course Agribusiness, B.A. The lectures shall be held in English.

With the appropriate qualification, the lectureship can be combined with the also advertised lectureship for “Quality of plant and animal products – Part Plants”.

Due to the current pandemic, lectures shall be held in a digital format and shall begin as of November 02, 2020.

Contents

Lecture:

Basics of: quality criteria in plant and animal products; legal requirements for food quality and animal by-products; factors influencing product quality during food production; methods of storing foods to maintain quality, safe and hygienic work practices when handling food (GMP, GHP), food biochemistry; functional properties of foods; food safety; food microbiology; management systems of food safety (HACCP); quality control

Exercise:

Enhancement of knowledge in the relevant fields by exercises on food quality and sensory evaluation; greenhouse courses and excursions

Learning objectives

On successful completion of this module, students should

- know relevant quality criteria for product and process quality in food production

- know methods of storing foods to maintain quality
- be able to assess the product and process quality of food products
- develop concepts and strategies for quality in agricultural and agribusiness companies
- be able to analyse⁴ and improve quality along the supply chains in agribusiness
- be able to evaluate and critically discuss concepts of product and process quality in the context of food production

Requirements:

The lecturer shall have a corresponding university degree and have practical experience. Didactic skill and the ability to hold the course with an international group of students in the English language are required (the language level shall be C1 according to the European reference framework).

The Rhine-Waal University of Applied Sciences offers lectures a systematic networking with the university as well as the opportunity of a specific training development to ensure a sustainable skill improvement, a closely link between theory and practice and a support for the personal development of lectures.

It is asked to send in just copies of documents as these cannot be returned.

Please send your application via e-mail **stating the reference number and the module title** addressed to

Contact person:

Title Prof. Dr. Steffi Wiedemann

E-mail: steffi.wiedemann@hochschule-rhein-waal.de

For questions and further information please contact the mentioned contact person above.