



## Take the initiative now

For more information on the study course Bachelor (B.A.) Food Technology and Product Management or for queries regarding your application process, please contact us.

We are looking forward to meeting you.

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## Bachelor Food Technology and Product Management

### B.A. in Business Administration

State-approved and internationally accepted university degree

# Education

Executive degree program



## Pursue your career

### Management know-how in the food industry is important for professional success

Globalization and the resulting economic changes demand that skilled workers and managers today and in the future are competent in the development and implementation of entrepreneurial strategies and measures.

The KIN Food Institute in cooperation with the Steinbeis Business Academy offers a three-year part-time bachelor course (B.A.)

## Two strong cooperating partners guarantee a future-oriented qualification

The **Steinbeis Business Academy (SBA)** with approximately 1,600 students is an institute of the Steinbeis University Berlin network that offers German-wide study courses at 35 locations.

The Steinbeis University Berlin is a subsidiary of the Steinbeis Foundation for Economic Development. It is a state-approved university and is allowed to award a doctorate.

in Food Technology and Product Management for *skilled workers and managers from the food industry, retail and craft*. Students will expand their skills through the fundamentals of general and business economics and prepare themselves for executive functions in the food industry.



**KIN Food Institute** stands for four decades of experience and a successful partnership with the food industry. KIN is a competent and successful one-stop service provider in the fields of quality assurance, innovation & technology as well as providing an education for its members and customers. With this, KIN is unique in Europe.

## The executive study program at KIN offers unique benefits

### Working at and receiving high quality studies at the KIN Food Institute

Center of the studies is a project that the student in agreement with his/her employer defines and completes during the study course. This is beneficial for both parties - the student and the company.



## Seven reasons for an executive bachelor program at KIN Food Institute

- ✓ State-approved and internationally accepted university degree
- ✓ Executive degree program with practical relevance
- ✓ Coaching by experienced lecturers
- ✓ Immediate transfer of project knowledge into practice
- ✓ Development of a network in Germany and abroad
- ✓ Degree courses even without university entrance qualification
- ✓ Pre-requirement for a master's degree course

**Added value through the handling of company-relevant projects**  
Preparation and implementation of a quality management system in a food processing company  
Business plan for the launch of a new product range for a food manufacturer  
Development of a logistics process under consideration of micro-economic aspects using the application software ERP-SAP  
Implementation of a balanced score card management system of the X company

### Steinbeis Business Academy - a proven didactical concept

Seminars and educational material reflect the demand for meeting corporate practice requirements.

Case studies will help the student to use and discuss economical tools exemplarily for his/her company.

The educational materials of Steinbeis follow a unique didactical concept. They are geared to the contents of the seminars and with their analysis exercises and in-class examples they guide the student safely through the preparation and post-processing phases. This is of high significance for the smooth and low stress completion of the study course alongside an existing job.

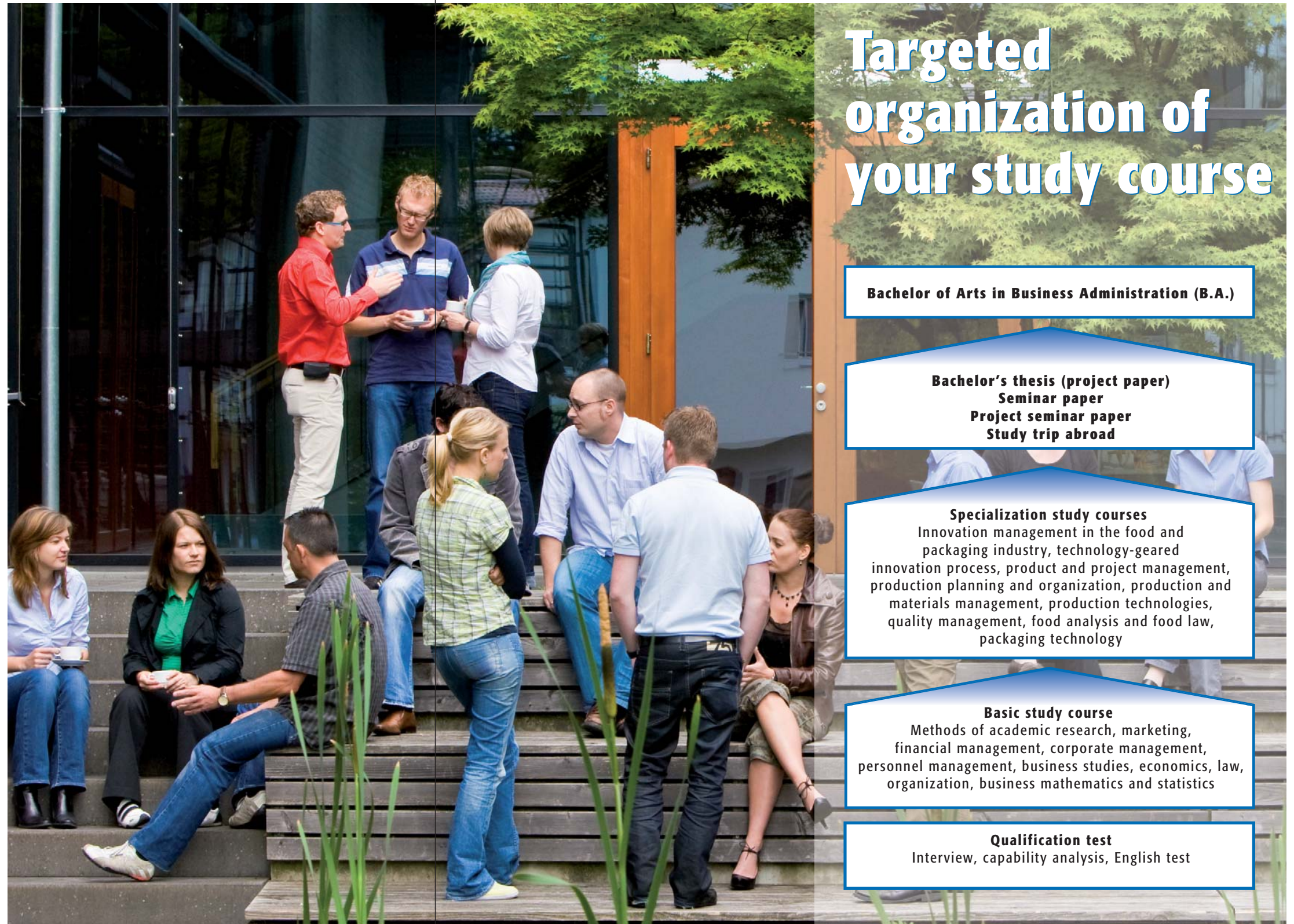
# The way to your success

Complete a bachelor's degree course alongside your current job in 36 months. With the modularly designed transfer and self-learning system, you can define your own learning speed.

The first 24 months are the seminar phase. You will take the basic and specialization courses within the scope of practical seminars with compulsory attendance at the KIN in Neumünster. The seminars are assessed through company and project related reports, presentations and exams.

The last 12 months are mainly dedicated to your project work which is a main part of the study course. Your Bachelor thesis will be based on the scientific processing of your project and the documentation of its implementation.

In your final exam you will present and discuss your project.



Typical corporate activities for a Bachelor Food Technology and Product Management (B.A.):  
Corporate management and company succession  
Product management  
Strategic purchasing  
Sales and distribution manager  
Project manager - logistics

## Targeted organization of your study course

**Bachelor of Arts in Business Administration (B.A.)**

**Bachelor's thesis (project paper)**  
Seminar paper  
Project seminar paper  
Study trip abroad

**Specialization study courses**  
Innovation management in the food and packaging industry, technology-gearred innovation process, product and project management, production planning and organization, production and materials management, production technologies, quality management, food analysis and food law, packaging technology

**Basic study course**  
Methods of academic research, marketing, financial management, corporate management, personnel management, business studies, economics, law, organization, business mathematics and statistics

**Qualification test**  
Interview, capability analysis, English test

## Sound reasons for your company

The qualification gained by your employees as a Bachelor (B.A.) Food Technology and Product Management at the KIN Food Institute in cooperation with the Steinbeis University Berlin is an important economical factor for your company. According to various companies, the projects of the students have resulted in higher sales, reduced costs, increased productivity, enhanced quality or a boost in innovation.

### Target the best specialists for your company and keep them for a long period of time:

- Mainly motivated, tough and stress-resistant young people are enthusiastic about the study course.
- The taking over of the graduates saves you lengthy searches, expensive training and maybe even costly mistakes taking on the wrong personnel.

### Gain direct economical benefits from the qualification course:

- Close dovetailing of practical experience and theory promote fast learning advances and allow the speedy use of the findings in the company.
- Within the scope of a seminar paper and the Bachelor's thesis, the student will - based on an academic approach - develop a concept for a defined problem in the company, for example a marketing concept or a concept for the development or optimization of a product.
- During practical training in the company, the student can be qualified in a target-oriented field, for example within the scope of a follow-up regulation. Good skilled workers will

turn into entrepreneurs, purchasers, human resource managers etc.

- Students who work and study can be flexibly used in the company, for example as support for teams from different functional areas.

### Take advantage of the valuable contacts of a large international network:

- Due to the cooperation with its member companies, the Competence Network Food Industry Schleswig-Holstein and the European Food Institutes, the KIN has excellent contacts.
- The student can draw on valuable networks formed with fellow students from other companies.

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## Admission requirements

### You will need

- German Abitur/Fachhochschulreife or equivalent and at least two years work experience or apprenticeship
- Completed secondary school or equivalent and completed suitable vocational training followed by at least four years of work experience
- Master craftsman/technician/business administrator
- Project provider for the project work (in general, the employer)
- Command of the English language

- Willingness to learn and extraordinary commitment

### Please enclose the following documents to your written application:

- Bachelor application form (www.kin.de/Bachelor Studium)
- Signed Curriculum Vitae in table form
- Certificates from schools and vocational training
- References and proof of current employment
- Company-related project topic

## An investment into your future that pays off immediately

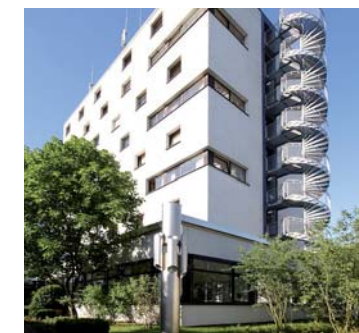
With a Bachelor degree course, you will get the necessary experience for specialist and corporate tasks in your industry that will secure your future.

The study fee is EUR 15,048.00 plus a one-time application fee of EUR 540.00. Additional expenditure will arise for travel and accommodation during events with compulsory attendance and for the study trip abroad.

## Study course at KIN - practically organized

Committed lecturers will create a personal learning atmosphere and impart needs-related specialist knowledge based on close cooperation with the industry. Practical training in the KIN Technical Center, case studies, workshops, demonstrations and the study trip abroad ensure practice-oriented education in Neumünster and at the Steinbeis University in Berlin.

While studying in Neumünster you can live in the KIN apartment building with its own cafeteria.



KIN Food Institute



Steinbeis University in Berlin



Neumünster