

| gültig ab 01.09.2022 Beschluss 01.06.2022 | | | Bachelor "Wirtschaftsingenieurwesen Lebensmittelindustrie" * | | | | | | | | | | | | | | | |
|--|----------------------------|----------|--|-----------|----------|-----------|-----------|----------|-----------|-----------|----------|-----------|-----------|----------|-----------|-----------|----------|-----------|
| TH-Lübeck | | | | | | | | | | | | | | | | | | |
| Basisstudium | | | | | | | | | | | | | | | | | | |
| Kernstudium | | | | | | | | | | | | | | | | | | |
| Semester | 1. | | | 2. | | | 3. | | | 4. | | | 5. | | | 6. | | |
| Lehrveranstaltungen | V | P/Ü | CP | V | P/Ü | CP | V | P/Ü | CP | V | P/Ü | CP | V | P/Ü | CP | V | P/Ü | CP |
| Technik und IT | | | | | | | | | | | | | | | | | | |
| Technik | | | | | | | | | | | | | | | | | | |
| Mathematik I + II | 4 | | 5 | 4 | | 5 | | | | | | | | | | | | |
| Maschinentchnik I + II | 4 | | 5 | 4 | | 5 | | | | | | | | | | | | |
| Werkstoffkunde | 4 | | 5 | | | | | | | | | | | | | | | |
| Grundlagen der Elektrotechnik/Elektronik | 4 | | 5 | | | | | | | | | | | | | | | |
| Technische Strömungslehre | | | | | | | 3 | 1 | 5 | | | | | | | | | |
| Thermodynamik | | | | | | | | | | 4 | | 5 | | | | | | |
| Mechanische LM-Verfahrenstechnik | | | | | | | | | | 3 | 1 | 5 | | | | | | |
| Thermische LM-Verfahrenstechnik | | | | | | | | | | | | | 3 | 1 | 5 | | | |
| Verpackungs- und Abfülltechnik | | | | | | | | | | | | | | | | 3 | 1 | 5 |
| Informationstechnologie | | | | | | | | | | | | | | | | | | |
| Einführung IT-Systeme | | | | 3 | | 3 | | | | | | | | | | | | |
| Prozessmesstechnik | | | | | | | 3 | 1 | 5 | | | | | | | | | |
| Prozessautomatisierung | | | | | | | | | | | | | 4 | | 5 | | | |
| Integrierte Systeme | | | | | | | | | | | | | | | | 2 | 2 | 5 |
| Wirtschaft, Management und Sprachen | | | | | | | | | | | | | | | | | | |
| Wirtschaftswissenschaften | | | | | | | | | | | | | | | | | | |
| ABWL | 3 | | 3 | | | | | | | | | | | | | | | |
| Unternehmensplanspiel | | | | | | | | 2 | 2 | | | | | | | | | |
| Statistik | 3 | | 4 | | | | | | | | | | | | | | | |
| Rechnungswesen (Kostenrechnung) | | | | 3 | | 4 | | | | | | | | | | | | |
| Wirtschaftsrecht | | | | 4 | | 5 | | | | | | | | | | | | |
| Grundlagen des Controllings | | | | | | | | | | 4 | | 5 | | | | | | |
| Grundlagen des Marketings | | | | | | | | | | 4 | | 5 | | | | | | |
| Grundlagen der Logistik | | | | | | | | | | 4 | | 5 | | | | | | |
| Finanzierung, Investition | | | | | | | | | | | | | 4 | | 5 | | | |
| Management und Sprachen | | | | | | | | | | | | | | | | | | |
| Englisch | | | | | | | 4 | | 5 | | | | | | | | | |
| Personalmanagement | | | | | | | | | | | | | 4 | | 5 | | | |
| Führung und Selbstmanagement I | | | | | | | | | | | | | | 4 | 5 | | | |
| Führung und Selbstmanagement II | | | | | | | | | | | | | | | | | 2 | 3 |
| Umwelt- u. Qualitätsmanagement | | | | | | | | | | | | | | | | 4 | | 5 |
| Projektmanagement | | | | | | | | | | | | | | | | 1 | 1 | 2 |
| Lebensmittelwissenschaften | | | | | | | | | | | | | | | | | | |
| Allgemeine und physikalische Chemie | 2 | | 3 | | 2 | 3 | | | | | | | | | | | | |
| Organische Chemie | | | | 2 | | 3 | | | | | | | | | | | | |
| Lebensmittelsicherheit und -recht | | | | 2 | | 3 | | | | | | | | | | | | |
| Rohstoffkunde | | | | | | | 2 | | 3 | | | | | | | | | |
| Biochemie und Biotechnologie | | | | | | | 2 | | 3 | | | | | | | | | |
| Grundlagen Lebensmitteltechnologie | | | | | | | 2 | | 3 | | | | 2 | | 3 | | | |
| Lebensmittelchemie | | | | | | | 2 | | 3 | 2 | 2 | 6 | | | | | | |
| Ökotrophologie | | | | | | | | | | | | | 2 | | 3 | | | |
| Mikrobiologie und Hygiene | | | | | | | | | | | | | | | | 2 | 1 | 4 |
| Spezielle Lebensmitteltechnologie | | | | | | | | | | | | | | | | 2 | | 4 |
| Spaltensummen: | 24 | 0 | 30 | 22 | 2 | 31 | 18 | 4 | 29 | 21 | 3 | 31 | 17 | 7 | 31 | 14 | 7 | 28 |
| SWS Semestersummen: | 24 | | | 24 | | | 22 | | | 24 | | | 24 | | | 21 | | |
| SWS Gesamtsumme: | 139 | | | | | | | | | | | | | | | | | |
| 7. Semester | Projektstudium | | | | | | | | | | | | | | | | | 15 |
| | Bachelorarbeit | | | | | | | | | | | | | | | | | 12 |
| | Abschlusskolloquium | | | | | | | | | | | | | | | | | 3 |
| Gesamtsumme CP Semester 1 bis 7 | 210 | | | | | | | | | | | | | | | | | |

V = Vorlesung

P/Ü = Praktikum/Übung

CP = Credit Points

* vormals Bachelorstudiengang Food Processing