

English

Since this international Bachelor programme is taught entirely in English, you will need a good command of the English language, both spoken and written. Bachelor candidates who were educated in Holland, United Kingdom, Ireland, United States, Canada, Australia, New-Zealand, South Africa or Malta need not take an English proficiency test. All other prospective students are required to take a (Test of English as a Foreign Language) or IELTS (International English Language Testing System) test.

If you have not quite reached the level you need to enrol for a degree but your results are promising, we offer an English Prep School programme, which takes six months or one year. On completion of this, you will not only be ready to join a Bachelor class, but you'll also have learned a lot about Holland, The Hague and the university.

The minimum TOEFL and IELTS requirements are provided in the table below.

Language requirements	
TOEFL Paper-based	550
TOEFL Computer-based	213
TOEFL Internet-based	80
IELTS Overall	6.0
IELTS Speaking	-
IELTS Reading	-
IELTS Writing	-
IELTS Listening	-

Entrance requirements

The admission requirements for our international degrees take the Dutch educational system as their starting point: international students require the equivalent of the Dutch HAVO or VWO diplomas. For four-year Bachelors this could be a US High School diploma. For the three-year curricula, the International or French Baccalaureate, the German Abitur and the UK GCSE A-levels are examples of acceptable qualifications. Other diplomas may also be accepted; they will be considered on a case-by-case basis.

How to register and further information

When you have ensured you comply with our admission criteria, check out the enrolment procedure for the Bachelor of your choice on our website. The procedure varies according to your country of origin. For more info please visit thehagueuniversity.com/enrolment.

For programme information feel free to contact Mr. Maikel Maloncy on +31 70 445 89 44 or via e-mail at pft@hhs.nl.

For information regarding the application process, diplomas, English language requirements or the tuition fees visit our website www.thehagueuniversity.nl/enrolment or contact the Enrolment Centre on +31 (0)70 445 85 85 or via an online form www.thehagueuniversity.nl/enrolment-contact-form

For information regarding visa procedures, scholarships, accommodation or insurance, please visit our website www.thehagueuniversity.nl/bachelors or contact the International Office on +31 (0)70 445 85 05 or by e-mail at internationaloffice@hhs.nl.

www.thehagueuniversity.nl/pft

Process and Food Technology

Bachelor of Applied Sciences

SUPPOSE YOU...

... work on the development and production of healthy food



Process and Food Technology



3 or 4 years



NVAO



EU/EEA 1 September
Non EU/EEA 15 May



Bachelor of Applied
Sciences



EU/EEA €1,771*
Non EU/EEA €7,785*

* Please visit our website thehagueuniversity.nl to check the details of the tuition fees criteria as they might vary per country. The tuition fee will be set a new annually. The tuition fees for 2013-2014 have not been set yet.

Countless things that we take for granted every day, such as medicines, cosmetics, paint – and, of course, food and drink – are produced by using chemical processes. The Process and Food Technology (PFT) programme will form you into one of the professionals that some of the world's biggest multinational companies rely on to design, develop and monitor these processes.

Candidate profile. You have a flair for maths, physics and chemistry, you are naturally inquisitive about the manufacturing processes of chemical products and foodstuffs, and you find the prospect of working in an international environment (i.e. for a multinational company) appealing. You are also ambitious, driven, you like solving problems, individually and in a group context, and you enjoy working in a multicultural team.

Structure. The regular PFT programme takes four years, but we also offer a fast-track, three-year version. Each year is divided into two semesters, and each semester into two terms of 10 weeks. At the end of every term you'll be assessed on your academic performance and how well you work as part of a team.

Content. The programme focuses on seven themes: food products and processing; inorganic products; water treatment; organic products; responsible industrial operation; (food) polymer technology; and (food/chemical) process technology. You will acquire hands-on experience

in company projects, in the PFT laboratory and technology hall, and during internships and tuition in technology sciences like maths, physics and chemistry. Your presentation, reporting and communication skills will also be enhanced. To ensure our curriculum remains in step with the real world, we regularly liaise with multinationals like Shell and Unilever which are, almost literally, right on our doorstep. The programme is concluded with a specialisation and minor followed by a consultancy assignment for a real organisation.

Work placement. Because of its hands-on character, a workplacement opportunity, either in the Netherlands or abroad, is a vital part of the programme.

Continuing your studies. Your PFT bachelor is suitable for example to continue for a masters in chemical or food engineering and after having done the premaster a perfect preparation for a Master's in Biochemical Engineering, Chemical Engineering or Life Science and Technology at TUDelft.



Andreea Toderascu

> Student, Romania

One of the aspects that attracted me the most to the PFT programme was the collaboration with Dutch companies that gives you so much hands-on experience. Its international character is also a great asset. Increasing globalisation makes it likely that I'll be collaborating with people from all walks of life when I start work. The PFT is giving me a head start by exposing me to new cultures and thereby helping me improve myself personally and professionally.

Future career. As a process and food technology specialist you could find yourself responsible for creating new plastics, new types of paint, or even developing adventurous new flavours of ice cream. You might even be asked to research and start up the large-scale production of a new foodstuff, under stringent hygienic conditions.

Curriculum*

Year 1	Year 2	Year 3	Year 4
<ul style="list-style-type: none"> Water treatment Food products Inorganic products Organic products 	<ul style="list-style-type: none"> Minor: Risk management Food processing Responsible operation Polymer science & technology 	<ul style="list-style-type: none"> Minor: Biotechnology Food Product Design Exchange with Indonesian University Internship Specialisation 1: Chemical Process Technology (CPT) or Food Process Technology (FPT) 	<ul style="list-style-type: none"> Specialisation 2: CPT or FPT Focus on Process or Lint minor Specialisation 3: CPT or FPT Focus on Design or Management or Lint minor Individual Graduation Project

* Theme blocks in the regular 4 year. For the 3 year fast track of Process and Food Technology programme all subjects are covered in 3 years instead of 4.

Please check our website www.thehagueuniversity.nl/pft for the most up to date information on the curriculum.