

**Name:** Sofia Spatafora Andersen  
**Personennummer:** 150887-1216  
**Abschlussprüfung:** Oktober 2019

Studienfächer:	ECTS Punkte	Test	Note	ECTS
<b>Semester 1:</b>				
Angewandte Mathematik und physikalische Chemie	5	Intern		<b>Notenübertrag</b>
Betriebswirtschaft - Management, Organisation und Handel	5	Intern		<b>Notenübertrag</b>
Produktion und Qualitätssicherung	5	Intern		<b>Notenübertrag</b>
Kommunikation, Verbreitung und Philosophie der Wissenschaft	5	Intern		<b>Notenübertrag</b>
Grunlegender Experimentaufbau	5	Intern		<b>Notenübertrag</b>
Versuchsplanung	5	Intern		<b>Notenübertrag</b>
<b>Semester 2:</b>				
<b>Studienschwerpunkt:</b> Chemie- und Biotechnik / Chemie- & Biotechnologie				
Biotechnologie:	<b>15</b>	<b>Extern</b>	<b>4</b>	<b>D</b>
5 ECTS Zellen-Biologie				
5 ECTS Bioproduction				
5 ECTS Biomolekülanalyse				
Chemietechnologie:	<b>15</b>	<b>Extern</b>	<b>7</b>	<b>C</b>
5 ECTS Organische Chemie				
5 ECTS Chemische Analysetechnik				
5 ECTS Chemie- & Biotechnologie (Wahlfach)				
<b>Semester 3:</b>				
Praktikumstest:	15	Intern	4	D
Bachelorarbeit:	15	Intern	7	C
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<b>Erreichte ECTS-Punkte:</b>	<b>90</b>			

**Praktikumsplatz:** Nordetect

**Bachelorthese:** Quantitative Bodenanalyse von Phosphorgehalt

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**Kursziel:** Studenten erlernen die selbstständige Entwicklung, Durchführung, Überwachung und Auswertung von technischen Projekten in den Bereichen Labor, Lebensmittel- und Prozesstechnik. Des Weiteren, werden Fertigkeiten, anhand von aktuellen technischen Standards und gesellschaftlicher Entwicklung vertieft. Absolventen erreichen somit, unabhängig im professionellen und bereichsübergreifenden Umfeld, in den Bereichen Labor, Nahrungsmittel- und Prozesstechnik auf national und internationaler Ebene zu agieren.

**Kursaufbau:** Das Studium besteht aus Pflichtfächern (insgesamt 30 ECTS-Punkte), Studienschwerpunkt (insgesamt 25 ECTS-Punkte), Wahlfach (5 ECTS-Punkte), Praktikum (15 ECTS-Punkte) und der Bachelorarbeit mit 15 ECTS-Punkten.

**Dauer des Studiums:** 1 Jahr und 6 Monate, entspricht 90 ECTS Punkte.

**Zulassungsvoraussetzung:** Abgeschlossene Berufsausbildung in den Bereichen Labortechnik, Ernährung, Lebensmittel, Milchwirtschaft und Prozesstechnik oder durch vorausgehende praktisch erworbene Kenntnisse.

**Abschlusskriterien:** Jedes Fach muss einzeln bestanden werden.

**7-Punkte Skala:**

12: Besten 10%  
10: Nächstfolgende 25%  
7: Nächstfolgende 30%  
4: Nächstfolgende 25%  
02: Niedrigste 10%  
00: Nicht bestanden - Verbesserungen notwendig.  
-3: Nicht bestanden - Erhebliche Verbesserungen notwendig.

**ECTS Skala:**

A  
B  
C  
D  
E  
Fx  
F

**Hochschule:** Business Academy Aarhus  
Hasselager Allé 8  
8260 Viby J

# Eksamensbevis

Diploma

## Procesteknolog (AK)

Academy Profession graduate in Nutrition and Technology

Studieretning: Ernæringsteknologi

Field of study: Nutrition technology

**Navn:** Sofia Spatafora Andersen

**Personnummer:** 150887-1216

**Har i eksamensterminen:** 24.06.2015

bestået uddannelsen i henhold til  
Undervisningsministeriets bekendtgørelse nr. 915 af  
25. september 2009 om erhvervsakademiuddannelse  
indenfor ernærings-, fødevarer-, mejeri- og  
procesteknologi (procesteknolog AK)

**Uddannelsessted:** Professionshøjskolen Metropol  
Procesteknologuddannelsen  
Sigurdsgade 26  
DK- 2200 København N

København den 24.06.2015



Anette Kjeldahl Lausten  
Institutchef  
Head of Department

# Diploma supplement

Metropolitan University College

## Academy Profession Degree Programme in Nutrition, Dairy, Food and Process Technology

This Diploma Supplement model was developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of the supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It should be free from any value judgements, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

### Holder of the Qualification

Name(s): Sofia Spatafora Andersen  
Date of Birth: 15.08.1987  
Civil registration number: 150887-1216

### The Qualification

**Name of qualification and title conferred (in Danish):**  
Procesteknolog (AK) med studieretning ernæringsteknologi

**Name of qualification and title conferred (in English):**  
Academy Profession graduate in Nutrition and Technology  
Field of study: Nutrition technology

**Date of award:** 24.06.2015

#### **Main fields of study:**

Food- and meal preparation, food safety, quality control and environmental management, nutrition and health . Management administration and finance, and final thesis project

#### **Name and status of awarding institution:**

Metropolitan University College

**Language(s) of instruction/examination:** Danish

<b>Subject areas</b>	<b>ECTS credits</b>	<b>Exam</b>	<b>Grade</b>	<b>ECTS</b>
<b>First year</b>				
Examination 1 Cooperation and communication. Basic science knowledge. Elements of: Food- and meal preparation, food safety, quality control and environmental management, nutrition and health . Oral examination	40	Internal	4	D
<b>Second year</b>				
Examination 2 Management administration and finance, food- and meal preparation, nutrition and health Elective programme elements: Special diets, ecology in food- and meal preparation. Oral exam based on coursework.	35	External	4	D
Examination 3 Internship. Written report containing weekly logs and a summary of a specific practical task.	15	Internal	Passed	
Examination 4 Final examination project. Individual oral exam based on project report.	10	External	02	E
The examined amount of total ECTS credits at completion of the study programme	100			

Title of final examination project.

Examination of sick leave, well-being and quality in central kitchen at Rigshospitalet

Copenhagen, 24.06.2015



Lise Nissen  
Head of Programme

## **Level of the Qualification**

### **Level of qualification:**

A short-cycle higher education programme

### **Official length of programme:**

Two years corresponding to 120 ECTS credit points.

### **Access requirements:**

1. Vocational education as process operator or skilled dairyman.
2. Other relevant vocational education and mathematic/physics/chemistry at C level and English at C level.
3. Upper secondary level and mathematic/physics/chemistry at C level.

## **Content and results gained**

### **Mode of study:**

Full-time study programme, equivalent of 120 ECTS credit points.

### **Programme requirements:**

Academy Profession graduate in Nutrition and Technology provides the candidate with competence at a practical level (AP), qualifying the candidate for independent planning, control and performance of technical work tasks in connection with production, operation, development, management and control in the food and processing industries.

The study programme consists of a general compulsory part (30 ECTS points), a specialization (55 ECTS points), Internship (15 ECTS points) and Optional educational components for individual students (10 ECTS points). At the end of the study programme, the students work out the final examination project (10 ECTS points).

### **Programme details and individual grade distribution information:**

See enclosed transcript of records.

### **Grading scheme and if applicable grade distribution information:**

See grading scale in enclosed description of the Danish Education System.

### **Overall Classification of the qualification:**

Not applicable for Danish qualifications.

## **The function of the Qualification**

### **Access to further study:**

Gives access to Diploma programmes within The Advanced Adult Education System. Merits are obtainable to certain parts of Medium-cycle and Long-cycle research-based education.

### **Professional status:**

To qualify the candidate for independent planning, solving and controlling of tasks of a technical nature in connection with operation, development and control of production within the food and processing industry.

<b>Aim of course:</b>	The purpose of the vocational programme in nutrition, food, dairy and process technology is to qualify graduates to independently plan, control and conduct work tasks of a technical professional nature in the mentioned areas
<b>Type of course:</b>	Obligatory component totalling 30 ECTS points. Basic study 55 ECTS points. Internship totalling 15 ECTS points. Optional educational components for individual students. Totalling 10 ECTS points. Final exam project 10 ECTS points.
<b>Duration of course:</b>	2 years corresponding to 120 ECTS-points.
<b>Admission requirements:</b>	Relevant vocational training or advanced secondary education; cf., the Ministry of Education's regulations concerning admission, enrolment, leave, etc.
<b>Pass criterion:</b>	Examination 1, 2 and 4 must be passed with an examination marks of minimum 02 (zero two). Examination 3 must be passed with Accomplished.

<b>7-point grading scale</b>		<b>ECTS-scale</b>
12	For an excellent performance	A
10	For a very good performance	B
7	For a good performance	C
4	For a fair performance	D
02	For an adequate performance	E
00	For an inadequate performance	Fx
-3	For an unacceptable performance	F

<b>College:</b>	Metropolitan University College Academy Profession graduate in Nutrition and Technology Sigurdsgade 26 DK-2200 København N
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Navn: Sofia Spatafora Andersen  
CPR: 150887-1216

PROFESSIONSHØJSKOLEN

**METROPOL**

### **Additional information**

The Metropolitan University College is a self-governed and state-financed University College, situated in Copenhagen and counts almost 10,000 students and 1000 employees. We offer professional bachelor programmes with a professional focus and combine theoretical studies with applied research and practical application in health and laboratory sciences.

Addresses etc.:

Metropolitan University College  
Academy Profession graduate in Nutrition and Technology  
Sigurdsgade 26  
DK-2200 København N  
Phone. +45 7248 7500  
E-Mail: info@phmetropol.dk  
Homepage: www.phmetropol.dk

General information on higher education in Denmark can be obtained from the following homepage:

The Ministry of Science, Innovation and Higher Education - [www.fivu.dk](http://www.fivu.dk)

The Ministry of Culture - [www.kum.dk](http://www.kum.dk)

The National Academic Recognition Information Centres and the European National Information Centre on Academic Recognition and Mobility (ENIC/NARIC) - [www.enic-naric.net](http://www.enic-naric.net)

### **Certification of the supplement**

Date: Copenhagen, 24.06.2015

Signature:



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Capacity:  
Anette Kjeldal Lausten  
Head of Department

**Metropolitan University College  
Process Technology  
Sigurdsgade 26  
DK- 2200 Copenhagen N**

Official stamp

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