



# Master in Life Sciences

A cooperation between  
BFH, FHNW, HES-SO, ZFH

<b>Module Title</b>	<b>Food Regulation and Consumer Perception</b>
<b>Module Code</b>	MCLs315
<b>Module</b>	FNH-2
<b>Degree Program</b>	Master of Science in Life Sciences (MSLS)
<b>ECTS Credits</b>	5
<b>Workload</b>	150 h: Contact 70 h; Group exercise (case study) 42 h; Self-study 38 h
<b>Module Coordinator</b>	<p><b>Name</b> Marie-Noëlle Falquet</p> <p><b>Phone</b> +41 31 910 21 78</p> <p><b>Email</b> <a href="mailto:marie-noelle.falquet@bfh.ch">marie-noelle.falquet@bfh.ch</a></p> <p><b>Address</b> Bern University of Applied Sciences, School of Agricultural, Forest and Food Sciences, Laenggasse 85, 3052 Zollikofen</p>
<b>Lecturers</b>	<ul style="list-style-type: none"> <li>• Dr. Thomas Brunner (BFH-HAFL)</li> <li>• Stefan Bürki (BFH-HAFL)</li> <li>• Marie-Noëlle Falquet (BFH-HAFL)</li> <li>• Kevin Hegg (BFH-HAFL)</li> <li>• Dr. Samuel Mettler (BFH-Health)</li> <li>• Dr. Bruno Schnyder (HES-SO Sion)</li> <li>• Guest lecturers: Regulatory affairs specialist from the industry; Product developer for special dietary uses from the industry</li> </ul>
<b>Entry Requirements</b>	<p>General understanding of the following aspects is required:</p> <ul style="list-style-type: none"> <li>• Basics of food and consumer laws in Switzerland</li> </ul> <p>For more details, consult: <a href="https://www.blv.admin.ch/blv/fr/home/lebensmittel-und-ernaehrung/rechts-und-vollzugsgrundlagen/gesetzgebung-lme.html">https://www.blv.admin.ch/blv/fr/home/lebensmittel-und-ernaehrung/rechts-und-vollzugsgrundlagen/gesetzgebung-lme.html</a></p> <p>Reference text (in English):</p> <p><a href="https://www.admin.ch/opc/en/classified-compilation/19920257/index.html">https://www.admin.ch/opc/en/classified-compilation/19920257/index.html</a></p>
<b>Learning Outcomes and Competencies</b>	<p>After completing the module, students will be able to:</p> <ul style="list-style-type: none"> <li>• understand global regulatory frameworks around food;</li> <li>• master legal aspects related to nutrition and health, such as labelling and usage of nutrition and health claims (especially in relation with EU and Swiss regulations and for a wide range of food products: food for standard population, food for special dietary uses);</li> <li>• apply knowledge about food regulations to answer a range of food-sector questions, such as food denomination, food labelling, food import/export, introduction of novel foods, GMOs, and allergen information;</li> <li>• understand the usage of regulations in the public health agenda (WHO, country);</li> <li>• estimate the importance of the legal and nutritional environments in I&amp;R process</li> <li>• build effective nutrition and health communication through consumer understanding;</li> <li>• estimate how industry transforms legal barriers into marketing opportunities.</li> </ul>
<b>Module Content</b>	<ul style="list-style-type: none"> <li>• Food law – legal basis</li> <li>• Nutrition labelling</li> <li>• Effective nutrition and health communication through consumer understanding</li> </ul>

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	<ul style="list-style-type: none"> <li>• Claims</li> <li>• Nutrition and health in action</li> <li>• Scientific considerations behind health claims</li> <li>• Food for special dietary uses</li> <li>• Genetically modified organisms and products</li> <li>• Novel food</li> <li>• Regulatory challenges</li> <li>• Are laws efficient?</li> <li>• Consumer behaviour</li> </ul>
<b>Teaching and Learning Methods</b>	<ul style="list-style-type: none"> <li>• Lectures and expert inputs (guest lectures)</li> <li>• Integrated exercises and activities</li> <li>• Self-study</li> <li>• Group work on case studies supported by coaching sessions</li> </ul> <p>All classes are held onsite at BFH-HAFL.</p>
<b>Assessment of Learning Outcomes</b>	<ul style="list-style-type: none"> <li>• Oral presentation of a case study (group grade): 50%</li> <li>• Individual written exam (individual grade), open book: 50%</li> <li>• The exams are integrated into the module and take place in the last week of the module (Monday and Tuesday).</li> </ul>
<b>Comments</b>	<ul style="list-style-type: none"> <li>• It is compulsory for students to attend two guest-lecture seminars. If you miss one without a serious reason, you'll need to make up for it with extra work on the same topic. You can find more information about required sessions in the module schedule, which will be available on Moodle four weeks before the module starts.</li> </ul>
<b>Bibliography</b>	<ul style="list-style-type: none"> <li>• Astley S, 2019. Health Claims and Food Labelling. Food Chemistry, Function and Analysis, 204 p. DOI: <a href="https://doi.org/10.1039/9781788013031">https://doi.org/10.1039/9781788013031</a></li> <li>• Kelly B, Jewell J, 2018. What is the evidence on the policy specifications, development processes and effectiveness of existing front-of-pack food labelling policies in the WHO European Region?. World Health Organization, Regional Office for Europe.</li> <li>• Kirchsteiger-Meier E, 2014. Global food legislation. An overview. Wiley-VCH, Weinheim, 314 pp.</li> <li>• Fortin D, 2017. Food regulation: Law, science, policy, and practice. Wiley, Hoboken, New Jersey, 511 pp.</li> <li>• van der Meulen B, 2014. EU food law handbook. Wageningen Academic Publishers, Wageningen, 692 pp.</li> </ul>
<b>Language</b>	English
<b>Last Update</b>	19.12.2025/Marie-Noëlle Falquet