

4.2.2.5 Master of Science in Food Science and Human Nutrition (Full-Time and Part-Time)

The MSc in Food Science and Human Nutrition offers a comprehensive set of advanced topics including food bioscience (microbiology and safety, fermentation), modern food processing technology, evidence-based functional foods, modern analytical science and human nutrition. This programme is designed to provide professional continuing education training, which in turn better prepare the workforce amid the rapidly changing food landscape.

Admission Requirements

- A recognised Bachelor's degree (with Honours or its equivalent) majoring in Food Science/Technology/Engineering and Nutrition; **or**
- A recognised Bachelor's degree majoring in Food Science/Technology/Engineering and Nutrition with at least 2 years of relevant work experience; **or**
- A recognised Bachelor's degree majoring in the following areas - chemistry, biochemistry, chemical engineering, biochemical engineering, biomedical engineering, agricultural engineering, agricultural product storage and processing, biotechnology, biological sciences, pharmacy, microbiology, nutrition, dietetics, physiology, agriculture and horticulture with at least two years of relevant work experience.
- International students whose mother tongue is not English or whose tertiary education is not conducted in English must have a TOEFL score of ≥ 85 (Internet-based with at least 22 for the writing component) or a IELTS score of ≥ 6.0 .

Programme Structure

A student must meet all the coursework and research project requirements and have earned 40 MCs with the following criteria:

- Achieve a minimum CAP of 3.0;
- Pass seven modules (minimum 5 FST-coded) from those listed in both module clusters and
- Successfully complete and attain a minimum of C+ grade for the module FST5199 MSc Research Project (12 MCs).

Cluster of modules for Food Science/Technology

Code	Module Description	Credit
FST5201	Rheology & Texture Properties of Biomaterials	4MC
FST5202	Advanced Food Fermentation	4MC
FST5203	Advanced Food Microbiology and Safety	4MC
FST5205	Frontiers of Food Processing and Engineering	4MC

FST5225	Advanced Current Topics in Food Science I	4MC
FST5226	Advanced Current Topics in Food Science II	4MC
FST5227	Advanced Current Topics in Food Science III	4MC
CM5241	Modern Analytical Techniques	4MC
CM5245	Bioanalytical Chemistry	4MC

Cluster of modules for Nutrition

FST5301	Evidence-based Functional Foods	4MC
FST5302	Food, Nutrition and Health	4MC
FST5303	Modern Human Nutrition	4MC
SPH5003*	Health Behaviour and Communication	4MC
SPH5202*	Control of Non-Communicable Diseases	4MC
SPH5406*	Contemporary Global Health Issues	4MC

*Subject to availability of quota

Programme Intake

There are two intakes per academic year, in August and January.