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

<table>
<thead>
<tr>
<th>Code</th>
<th>Module Description</th>
<th>Credit</th>
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<tbody>
<tr>
<td>FST5201</td>
<td>Rheology &amp; Texture Properties of Biomaterials</td>
<td>4MC</td>
</tr>
<tr>
<td>FST5202</td>
<td>Advanced Food Fermentation</td>
<td>4MC</td>
</tr>
<tr>
<td>FST5203</td>
<td>Advanced Food Microbiology and Safety</td>
<td>4MC</td>
</tr>
<tr>
<td>FST5205</td>
<td>Frontiers of Food Processing and Engineering</td>
<td>4MC</td>
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</tbody>
</table>
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.