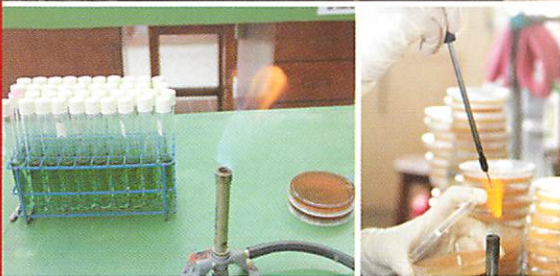




ADMISSION REQUIREMENT

Conditions as determined by the School of Graduate Studies, UPM:

1. Candidates who have a first degree in science and has achieved good grades (CGPA of at least 2.75) or equivalent;
2. Candidates who have a CGPA of less than 2.75 but have work experience of at least 3 years in a related field;
3. Candidates in last semester of undergraduate programme who have achieved a good CGPA can be considered for the programme;
4. Local candidates must achieve credits in English at SPM level or have passed English courses at Diploma or Bachelor Degree level and;
5. International candidates must obtain a TOEFL score of at least 550 or IELTS score of at least 6.



CONTACT INFORMATION

Coordinator
Master of Food Safety and Quality Assurance
(MoFS) Programme by coursework
Faculty of Food Science and Technology
Universiti Putra Malaysia
43400 UPM Serdang
Selangor

Tel: +603-89471961/1964/89468369/
8375/8254

Fax: +603-89468251

Email: coordinator_mofs@upm.edu.my



**MASTER OF FOOD SAFETY AND QUALITY
ASSURANCE (MoFS) PROGRAMME
BY COURSEWORK**





INTRODUCTION

Food safety is an important multidisciplinary field in food science and technology. With the increasing local and worldwide incidence of foodborne illness which leads to many losses, it is essential to acquire food safety knowledge through advance training which covers various aspects from micro and macro components of food to understanding the food policy development, risk analysis, food regulation and food safety management system. Food safety has become crucial due to globalization of food supply chain and international trade.

Master of Food Safety and Quality Assurance (MoFS) is a postgraduate programme by coursework aims to provide profound knowledge through integrated approach. This will benefit both government and food industry and related stakeholders. Understanding the sound science behind food safety will ensure food produced is free from harmful biological, chemical and physical contaminants thus contribute to customer satisfaction and confidence. The uniqueness of MoFS programme is that it allows strong networking and collaboration among experts, government and industries. In addition, it provides further insight on food safety and quality aspects towards empowering the economy. The graduates will acquire better understanding in a diverse range of areas in food safety for a more rewarding career development. The exposure and knowledge gained can be applied in securing quality research and production of safe food for health and wellness.

CURRICULUM

Programme is structured in three semesters and is taught in English. MoFS consists of compulsory and elective courses and a project. Student must complete at least a total of 42 credits for graduation.

Compulsory courses	33 credits
Elective courses	9 credits
TOTAL	42 credits



Compulsory courses

No.	Code	Course	Credit
1	FST5101	Food Macro Components	3 (3 + 0)
2	FST5104	Food Micro Components	3 (3 + 0)
3	FST5206	Microbiological Food Safety	3 (3 + 0)
4	FST5601	Food Quality Assurance	3 (3 + 0)
5	FST5602	Food Safety Management	3 (3 + 0)
6	FST5603	Food Diagnostic	3 (2 + 1)
7	FST5604	Food Safety Toxicology	3 (3 + 0)
8	FST5606	Food Safety Standard and Regulation	3 (3 + 0)
9	FST5607	Quality of Food Products	3 (3 + 0)
10	FST5699	Project	6 (0 + 6)

Elective courses

No.	Code	Course	Credit
1	FST5002	Research Methodology and Statistics in Food Science and Technology	3 (3 + 0)
2	FST5003	Halal Science Philosophy	3 (3 + 0)
3	FST5302	Current Technology in Food Processing	3 (3 + 0)
4	FST5303	Shelf Life of Foods	3 (3 + 0)
5	FST5402	Physical Properties of Foods	3 (3 + 0)
6	FST5605	Issues in Food Safety and Quality Assurance	3 (3 + 0)