

Admission Requirements

1. Applicants with good scholastic achievement in a Bachelor of Science degree in a discipline related to the programme, with a minimum CGPA of 2.75 or its equivalent.
2. Applicants without sufficient academic qualification but who possess evidence of adequate related research or work experience (of at least 3 years) may also apply.
3. Students in the final semester of undergraduate study may apply for provisional admission provided his/her current CGPA satisfies the programme requirements.
4. Local applicants must have obtained at least a credit in English at the "Sijil Pelajaran Malaysia" level or equivalent, or have passed English courses at the Diploma or Bachelor level.
5. International applicants must have obtained a minimum score of 550 for the TOEFL Paper-based Test (Academic Version) or Band 6.0 for IELTS (Academic Training), or 79-80 for TOEFL Internet-based Test or 213 for TOEFL Computer-based Test or its equivalent. The validity period should not be more than five years.

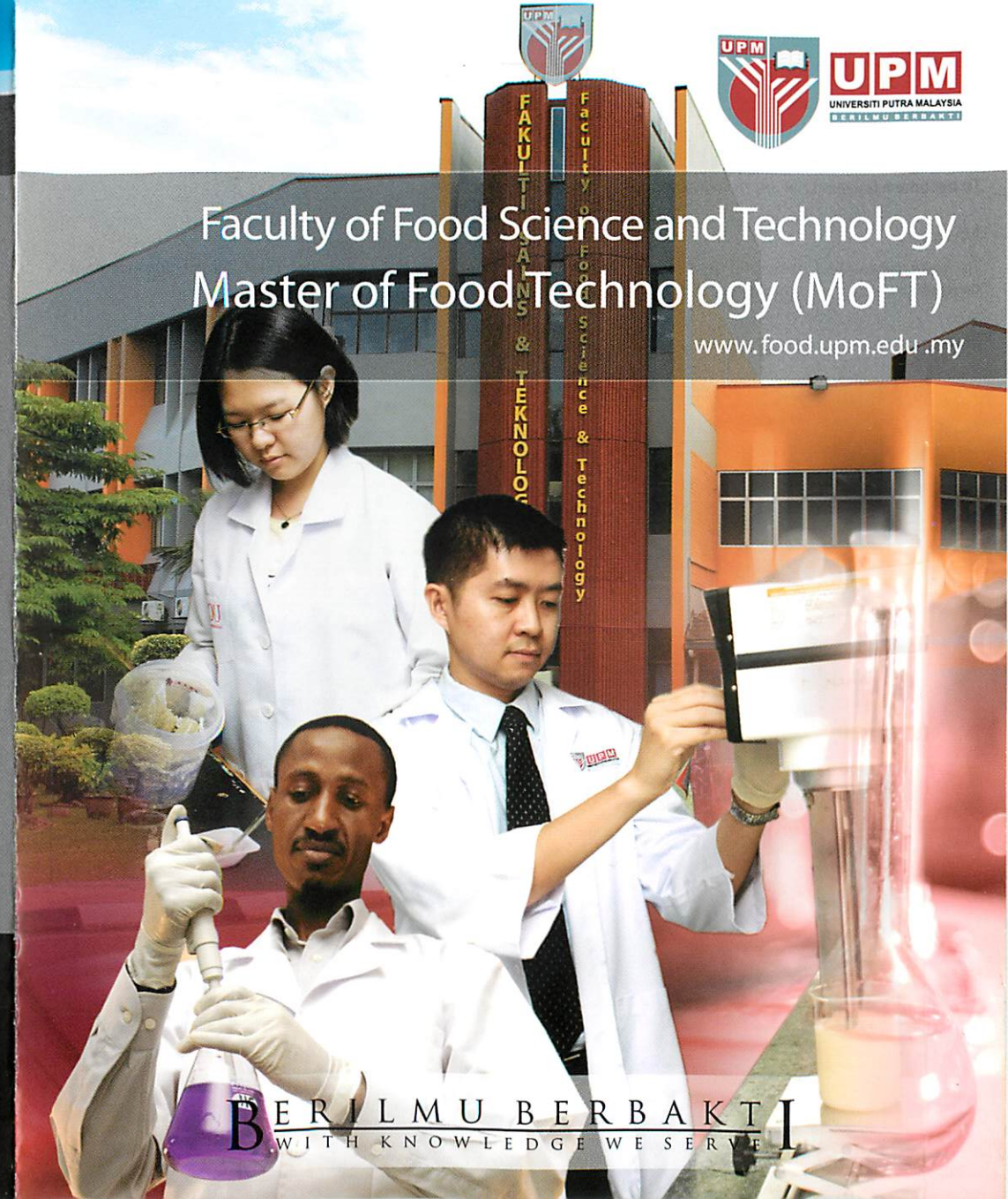
Our website :
[www.food.upm.edu .my](http://www.food.upm.edu.my)

For more information, please contact

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Faculty of Food Science and Technology Master of Food Technology (MoFT)

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Master of Food Technology (MoFT)

The food industry is dynamic and fast-growing for the simple fact that food is the source of mankind's sustenance. As our lives become exposed to growth and advancements and our lifestyles change accordingly, our demands for food change as well. Over the years, there has been a high consumer demand for new and different food products and this only goes to prove that the field of food technology is one that is constantly evolving, and that food technologists and scientists will always be in demand. The need, therefore, to equip oneself with the latest technologies in the food industry is almost crucial for anyone interested in pursuing a career in the industry.

UPM's Master of Food Technology (MoFT) is a postgraduate degree programme that has all the necessary components to offer those passionate about the food industry a chance for a rewarding career. Its main aim is to provide students with a profound understanding of the food industry. MoFT features a comprehensive curriculum involving all the key areas of food processing technology in order to enable students to gain professional knowledge and skills for the workplace. Upon graduation, graduates will be able to apply the acquired knowledge in the real world and display an edge over others, thus positioning themselves as being competitive for industry and public sector employment.

**Earn your MoFT degree
by coursework in three
semesters**

THE FACULTY OF FOOD SCIENCE AND TECHNOLOGY

Faculty of Food Science and Technology in UPM is a leading centre of education and research in the food science and technology field in Malaysia. Among its strengths include its:-

- ▮ Highly experienced and internationally renowned academic staff
- ▮ State-of-the-art pilot plant
- ▮ Comprehensive bibliographic database on food science and technology which allows students easy accessibility to information about the food industry from any part of the world.



CURRICULUM

The Master of Food Technology (MoFT) programme is structured in three semesters (one year) and is taught in English. The programme aims to produce graduates equipped with expert knowledge in the area of food technology for the sustainable development of food industry.

MoFT consists of compulsory and elective courses and a project. Student must complete at least a total of 41 credits for graduation.

Compulsory courses	26 credits
Elective courses	9 credits
Project	6 credits
TOTAL	41 credits

COMPULSORY COURSES

Code	Course	Credit
FST 5101	Macro Component of Food	3 (3+0)
FST 5206	Microbiological Food Safety	3 (3+0)
FST 5303	Shelf Life of Foods	3 (3+0)
FST 5304	Advanced Food Packaging	3 (3+0)
FST 5401	Food Engineering and Processing	3 (3+0)
FST 5403	Food Process and Plant Design	3 (3+0)
FST 5404	Laboratory for Food Technology	2 (0+2)
FST 5602	Food Safety Management	3 (3+0)
FST 5802	Food Innovations	3 (3+0)
FST 5999	Project	6 (0+6)

ELECTIVE COURSES

Code	Course	Credit
FST 5002	Research Methodology and Statistics in Food Science and Technology	3 (3+0)
FST 5003	Philosophy of Halal Science	3 (3+0)
FST 5302	Current Technology in Food Processing	3 (3+0)
FST 5305	Technology of Food Lipids	3 (3+0)
FST 5307	Chemistry and Technology of Starch	3 (3+0)
FST 5402	Physical Properties of Foods	3 (3+0)
FST 5502	Food Bioprocessing	2 (3+0)
FST 5601	Food Quality Assurance	3 (3+0)

