BENEFITS OF ON CAMPUS STUDY

The programme integrates experienced lectures and expertise of the Faculty of Food Science and Technology with those that are highly skilled from the food industries.

In addition to attending regular classes and tutorials, students will get the opportunity to interact with industry experts during regular industry talks where invited industry speakers give presentations on the practical aspect of food safety and quality assurance.

ENTRY REQUIREMENTS

☑ A Bachelor's degree in the field or related fields with a minimum **CGPA of 2.750** or equivalent; or

☑ A Bachelor's degree in the field or related fields with **CGPA of 2.500-2.749** can be accepted, subject to rigorous internal assessments by the faculty; or

☑ A Bachelor's degree in the field or related fields or equivalent with **CGPA 2.000-2.499** can be accepted, subject to rigorous internal assessments by the faculty.

☑ Candidates without a related qualification in the field/s or working experience in the relevant fields must undergo appropriate prerequisite courses determined by the faculty and meet the minimum CGPA.

☑ An international applicant must obtain at least one of the following (validity period should not be more than five years):

  ☞ A minimum score of 550 for TOEFL Paper-based Test; or
  ☞ Band 6.0 for IELTS (Academic Version); or
  ☞ 79-80 for TOEFL Internet-based Test; or
  ☞ 213 for the TOEFL Computer-based Test; or
  ☞ Level 109 for CIEP or their equivalent.

☑ An applicant who is in the final semester of his Bachelor study programme may be considered for a provisional admission provided that his latest CGPA or its equivalent to academic result

#WeLoveUPM

4 QUALITY EDUCATION

FAKULTI SAINS DAN TEKNOLOGI MAKANAN
FACULTY OF FOOD SCIENCE AND TECHNOLOGY

STAY CONNECTED WITH US

🌐 www.food.upm.edu.my/

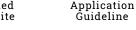f facebook.com/FoodTechUpm/

🐦 @FostechUPM

📷 instagram.com/fstm_upm/

▶ youtube.com/fstm upm

📞 CONTACT US

Office of Deputy Dean
(Postgraduate, Research and Innovation)
Faculty of Food Science and Technology
Universiti Putra Malaysia
Tel: 603-9769 4584/1964/1961
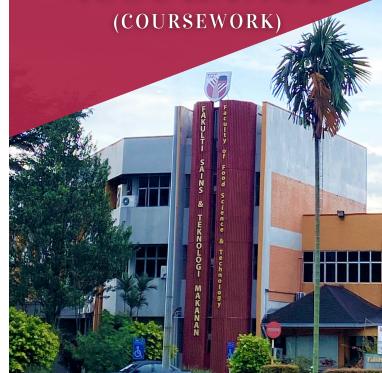**Email: lindawati@upm.edu.my**

Related Website	Application Guideline	Online Application

4 QUALITY EDUCATION

UPM   UNIVERSITI PUTRA MALAYSIA   BERILMU BERBAKTI

MQA   Agensi Kelayakan Malaysia / Malaysian Qualifications Agency   Ref. No.: MQA/SWA0438   Cert. No.: 18760

MASTER IN
FOOD SAFETY & QUALITY ASSURANCE
(COURSEWORK)

FAKULTI SAINS & TEKNOLOGI MAKANAN / Faculty of Food Science & Technology

FACULTY OF FOOD SCIENCE & TECHNOLOGY

Al-Falah   Sederap Melangkah Menuju al-Falah

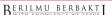## THE MFS PROGRAMME IS INDUSTRY-DRIVEN AND IS BASED ON STRONG ACADEMIC FUNDAMENTALS, EMPHASISING ROBUST AND RIGOROUS KNOWLEDGE IN FOOD SAFETY AND QUALITY ASSURANCE

100%
employer totally agree to employ MFS graduates in the future

85%
All graduate gave excellent score on the curriculum and the quality of the programme

>80%
marketability level for MFS alumni

Based on data between **2014-2022**
with a pool of **181 graduates**

INTRODUCTION

Master in Food Safety and Quality Assurance (MFS) is a postgraduate programme by coursework that emphasizes on critical components of food safety in the food industry. Upon graduation, students will be equipped with relevant knowledge and experience which leads to a better opportunity and a rewarding career path.

CURRICULUM

The programme is structured in three semesters (1 1/2 year) and is conducted in English. The programme aims to produce graduates equipped with expert knowledge in the area of food safety and quality assurance for sustainable development of food industry. MFS consists of core courses, elective courses and a dissertation. Student must complete at least a total of 42 credits for graduation. All classes are conducted after office hours (6.30pm-9.30pm)

Core Course	21 credits
Elective Course	15 credits
Dissertation	6 credits
Total Credit	42 credits

COURSE FEES

Fees	Local Student	International Student
Basic Fees (1st Semester only)	RM1,425.00	RM2,475.00
Basic Fees (2nd & Subsequent Semesters)	RM1,175.00	RM2,225.00
Fees (Per Credit)	RM370.00	RM500.00

STUDY COST

	2 Year	3 Year
Local Student	RM20,490	RM22,840
International Student	RM30,150	RM34,600

PROGRAMME STRUCTURE

Master in Food Safety and Quality Assurance requires completion of seven (7) core courses, five (5) elective courses and a Dissertation.

1 CORE COURSES:

Code	Courses	Credit
FST5002	Research Methodology and Statistics in Food Science and Technology	3(3+0)
FST5108	Chemistry of Food Components	3(3+0)
FST5206	Microbiological Food Safety	3(3+0)
FST5601	Food Quality Assurance	3(3+0)
FST5602	Food Safety Management	3(3+0)
FST5603	Food Safety and Quality Diagnostic	3(2+1)
FST5604	Food Safety and Toxicology	3(3+0)
FST5699	Dissertation	6(0+6)

2 ELECTIVE COURSES:

Code	Courses	Credit
FST5003	Philosophy of Halal Science	3(3+0)
FST5201	Microbial Ecology of Food Commodities	3(3+0)
FST5302	Current Technology in Food Processing	3(3+0)
FST5303	Shelf Life of Foods	3(3+0)
FST5606	Food Safety Standard and Regulation	3(3+0)
FST5607	Quality of Food Products	3(3+0)
FST5802	Food Innovations	3(3+0)

4 QUALITY EDUCATION

AGRICULTURE • INNOVATION • LIFE AGRICULTURE • INNOVATION • LIFE AGRICULTURE • INNOVATION • LIFE

#UNSGD   BERILMU BERBAKTI WITH KNOWLEDGE WE SERVE   www.upm.edu.my   #UNSGD   BERILMU BERBAKTI WITH KNOWLEDGE WE SERVE   www.upm.edu.my   #UNSGD   BERILMU BERBAKTI WITH KNOWLEDGE WE SERVE   www.upm.edu.my