MASTER IN FUNCTIONAL FOOD DESIGN
(Coursework)

FAKULTI SAINS DAN TEKNOLOGI MAKANAN

FACULTY OF FOOD SCIENCE AND TECHNOLOGY

فاكولتي ساءين س دان تيكنولوݢي ماكنن

PROGRAM STRUCTURE

Master in Functional Food Design (MFFD) requires completion of seven (7) core courses, five (5) elective courses and a Dissertation.

CODE	CORE COURSES	CREDIT
FST5002	Research Methodology and Statistics in Food Science and Technology	3(3+0)
FST5004	Commercialization of Functional Food Products	3(3+0)
FST5701	Science and Technology of Functional Foods	3(3+0)
FST5702	Characterization of Functional Food	3(2+1)
FST5703	Functional Food Design for Specific Groups	3(3+0)
FST5704	Safety and Efficacy of Functional Food	3(3+0)
FST5803	Functional Food Design and Innovation	3(2+1)
FST5999	Dissertation	6(0+6)

CODE	ELECTIVE COURSES	CREDIT
FST5108	Chemistry of Food Components	3(3+0)
FST5302	Current Technology in Food Processing	3(3+0)
FST5303	Shelf Life of Foods	3(3+0)
FST5401	Food Engineering and Processing	3(3+0)
FST5403	Food Process and Plant Design	3(3+0)
FST5502	Food Bioprocessing	3(3+0)
FST5601	Food Quality Assurance	3(3+0)
FST5705	Global Nutrition and Policy	3(3+0)
FST5804	Emulsion Technology	3(3+0)
MDS5101	Branding and Packaging Design	3(3+0)

Core Courses	21 credits
Elective Courses	15 credits
Dissertation	6 credits
TOTAL	**42 credits**

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CONTACT US

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Application Guideline

UPM
UNIVERSITI PUTRA MALAYSIA
BERILMU BERBAKTI

CURRICULUM

- Designed to cater for emerging sector of the food industry.
- The program is structured in three (3) semesters (1 1/2 years) or maximum of six (6) semesters (3 years)
- MFFD consists of Core Course, Elective Course and a Dissertation.
- The student must complete at least a minimum of forty-two (42) credits to graduate.
- Classes are conducted in English and scheduled after office hours (6.30 pm - 9.30 pm).

ENTRY REQUIREMENTS

- A Bachelor's degree in the field or related fields with a minimum CGPA of 2.750 or equivalent as accepted by the UPM Senate; 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 assessment 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 assessment 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.
- TOEFL ITP is not acceptable.
- Candidates with Accreditation of Prior Experiential Learning (APEL) qualification is also accepted.

94%
Market survey of potential employer agree courses offered are the strength of the Program

72%
Will offer job opportunities to the graduates
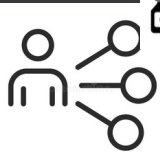
89%
Confident the graduates will fulfill functional food industry.

Master in Functional Food Design (MFFD) will not only give in-depth knowledge to students but also to produce professionals that could create and innovate food with specific functionality, henceforth promoting health, well-being and reducing the risk of maladies/disorders.

The program integrates experienced lecturers and expertise of the Faculty of Food Science and Technology with those who are highly skilled in the food industry.

In this exciting and emerging field of study, students will be trained to invent and innovate functional foods with specific health benefits that are in high demand nowadays.

COURSE FEES

Fees	Local Student	International Student
Basic Fees (First Semester)	RM 1,425.00	RM 2,475.00
Basic Fees (Second & Subsequent Semesters)	RM 1,175.00	RM 2,225.00
Fee per credit	RM 370.00	RM 500.00
Total fee for three semesters (1 ½ years)	RM 18,945.00	RM 27,425.00