

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 or equivalent with range CGPA 2.000 to CGPA of 2.749 can be accepted subject to a rigorous internal assessment by the Faculty; or
- ✓ Candidates without a related qualification in the field/s or working experience in the relevant fields must undergo appropriate prerequisite course determined by the Faculty and meet the minimum CGPA; or
- ✓ An applicant who is in the final semester of their bachelor's degree programme may be considered for provisional admission, provided that their current CGPA or its equivalent meet the master's degree programme admission requirements and fulfills any other requirements specified by the Faculty for each programme.
- ✓ An applicant must obtain at least one of the following (the validity period should not exceed two years):
 - ✎ A minimum score of 169-175 for Cambridge Linguaskill at Calc UPM; or
 - ✎ Level 109 PTEST 110 for CIEP; or
 - ✎ Band 6.0 for IELTS (Academic Version); or
 - ✎ Band 4.0 (211-257) for MUET; or
 - ✎ Scores 59 -62 for PTE Test; or
 - ✎ Scores 65-78 for TOEFL Internet-based Test.
- ✓ IELTS Indicator, APTIS, DUOLINGO and TOEFL ITP are not acceptable.

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CONTACT US



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Faculty
Website



SGS
Application
Guideline



SGS
Online
Application



MASTER IN FUNCTIONAL FOOD DESIGN (Coursework)

FAKULTI SAINS DAN TEKNOLOGI MAKANAN

FACULTY OF FOOD SCIENCE AND TECHNOLOGY

فاكولتي ساءين س دان تيكنولوگي ماکنن



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UNIVERSITI PUTRA MALAYSIA
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The MFFD programme is industry-driven and is based on strong academic fundamentals, emphasising robust and rigorous scientific evidence in functional food.



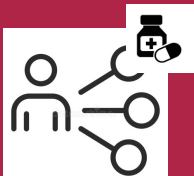
94%

Market survey of potential employer agree courses offered are the strength of the programme



72%

Will offer job opportunities to the graduates



89%

Confident the graduates will fulfill functional food industry

INTRODUCTION

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 programme integrates experienced lecturers and experts 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 today.

CURRICULUM

- Designed to cater for emerging sector of the food industry.
- The programme is structured in three (3) semesters (1 1/2 years) or a maximum of six (6) semesters (3 years).
- MFFD consists of a Core Course, an Elective Course and a dissertation.
- The student must complete a minimum of forty-two (42) credits to graduate.
- Lectures are conducted from Monday to Friday (6:30 - 9:30 PM). Lab sessions are held on Saturdays (9:00 AM - 2:00 PM). Classes are delivered in mixed-mode: in-person and online.

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

COURSE FEES

Fees	Local Student	International Student
Basic fees (First semester only)	RM 1,350	USD 593
Basic fees (Second and subsequent semesters)	RM 1,100	USD 531
Fee per credit	RM 370	USD 124

*Subject to change. Please refer School of Graduate Studies website for latest fees.

*Estimation based on exchange rate \$1.000 USD = RM4.05 MYR.

STUDY COST

1.5 Years

Local Student

RM 19,090

International Student

USD 6,863

PROGRAMME STRUCTURE

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

1 CORE COURSES:

COURSES	CREDIT
Research Methodology and Statistics in Food Science and Technology	3(3+0)
Commercialisation of Functional Food Products	3(3+0)
Science and Technology of Functional Foods	3(3+0)
Characterization of Functional Foods	3(2+1)
Functional Food for Specific Groups	3(3+0)
Safety and Efficacy of Functional Foods	3(3+0)
Functional Foods Design and Innovation	3(2+1)
Dissertation	6(0+6)

2 ELECTIVE COURSES:

COURSES	CREDIT
Chemistry of Food Components	3(3+0)
Current Technology in Food Processing	3(3+0)
Shelf Life of Foods	3(3+0)
Food Engineering and Processing	3(3+0)
Food Process and Plant Design	3(3+0)
Food Bioprocessing	3(3+0)
Food Quality Assurance	3(3+0)
Global Nutrition and Policy	3(3+0)
Emulsion Technology	3(3+0)
Branding and Packaging Design	3(3+0)