

THE MFT PROGRAMME IS  
INDUSTRY-DRIVEN AND IS  
BASED ON STRONG ACADEMIC  
FUNDAMENTALS, EMPHASISING  
ROBUST AND RIGOROUS  
KNOWLEDGE IN FOOD  
TECHNOLOGY



**100%**

Employer totally agree to employ MFT graduates in the future



**96%**

All graduate gave excellent score on the curriculum and the quality of the program



**96%**

Alumni remarked the teaching quality, program curriculum, and academic guidance as excellent

Based on recent data with a pool of **205 graduates**

INTRODUCTION

Master in Food Technology (MFT) is a postgraduate programme that offers passionate individuals in the food industry a rewarding career path. It aims to provide a deep understanding of the food industry and supports graduates in applying for Professional Technologist (Ts) recognition from The Malaysian Board of Technology.

CURRICULUM

- The programme is structured in three (3) semesters within 1 year and is conducted in English.
- The programme aims to produce graduates equipped with expert knowledge in the area of food technology for sustainable development of food industry.
- MFT consists of core courses, elective courses and a dissertation. Student must complete at least a total of 41 credits for graduation.
- 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.

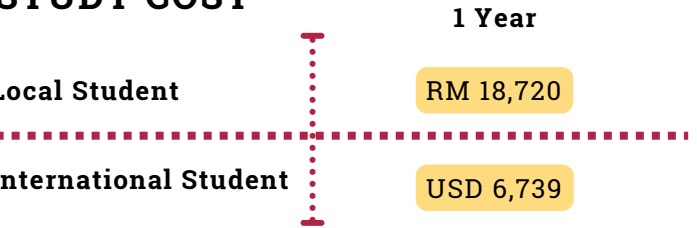
|                 |            |
|-----------------|------------|
| Core Course     | 20 Credits |
| Elective Course | 15 Credits |
| Dissertation    | 6 Credits  |
| Total Credit    | 41 Credits |

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               |
| Fees 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



PROGRAMME STRUCTURE

Master in Food Technology requires 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) |
| Chemistry of Food Components                                       | 3(3+0) |
| Advanced Food Packaging                                            | 3(3+0) |
| Laboratory for Food Technology                                     | 2(0+2) |
| Food Process Engineering                                           | 3(3+0) |
| Advanced Food Process and Plant Design                             | 3(3+0) |
| Food Innovation                                                    | 3(3+0) |
| Dissertation                                                       | 6(0+6) |

2 ELECTIVE COURSES:

| COURSES                                    | CREDIT |
|--------------------------------------------|--------|
| Philosophy of Halal Science                | 3(3+0) |
| Microbiological Food Safety                | 3(3+0) |
| Current Technology in Food Processing      | 3(3+0) |
| Shelf Life of Foods                        | 3(3+0) |
| Technology of Food Lipids                  | 3(3+0) |
| Chemistry and Technology of Starch         | 3(3+0) |
| Physical Propertise of Foods               | 3(3+0) |
| Advanced Food Bioprocessing                | 3(3+0) |
| Food Quality Assurance                     | 3(3+0) |
| Food Safety Management                     | 3(3+0) |
| Science and Technology of Functional Foods | 3(3+0) |