

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 fulfils 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.

#WeLoveUPM



FAKULTI SAINS DAN
TEKNOLOGI MAKANAN
FACULTY OF FOOD SCIENCE AND TECHNOLOGY
فاكولتي سايينس دان تيكنولوگي ماکانان

STAY CONNECTED WITH US

- 🌐 www.food.upm.edu.my
- 📘 facebook.com/FoodTechUpm
- ✉ [@FostechUPM](https://twitter.com/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 5117/5113
Email: food.tdsp@upm.edu.my

Faculty
Website



SGS
Application
Guideline



SGS Online
Application



UPM PUTRA
UNIVERSITI PUTRA MALAYSIA
PERTANIAN UNTUK RAKYAT
BERSILU BERSARTI



MASTER IN FOOD SAFETY AND QUALITY ASSURANCE (COURSEWORK)



FACULTY OF FOOD SCIENCE AND TECHNOLOGY



Agriculture • Innovation • Life
With Knowledge We Serve



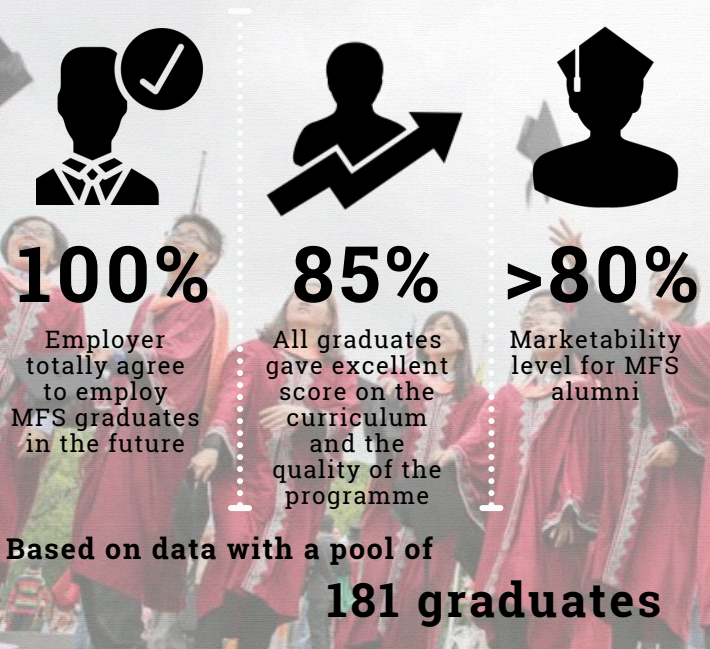
Agriculture • Innovation • Life
With Knowledge We Serve



Agriculture • Innovation • Life
With Knowledge We Serve



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



INTRODUCTION

Master in Food Safety and Quality Assurance (MFS) is a postgraduate programme by coursework that emphasises 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 (3) semesters within 1.5 years 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.
- 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.

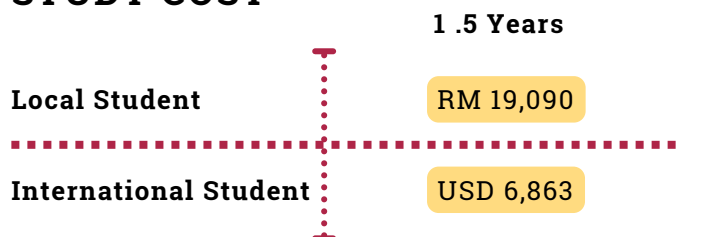
Core Course	21 Credits
Elective Course	15 Credits
Dissertation	6 Credits
Total Credit	42 Credits

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



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:

COURSES	CREDIT
Research Methodology and Statistics in Food Science and Technology	3(3+0)
Chemistry of Food Components	3(3+0)
Microbiological Food Safety	3(3+0)
Food Quality Assurance	3(3+0)
Food Safety Management	3(3+0)
Food Safety and Quality Diagnostic	3(2+1)
Food Safety and Toxicology	3(3+0)
Dissertation	6(0+6)

2 ELECTIVE COURSES:

COURSES	CREDIT
Philosophy of Halal Science	3(3+0)
Microbial Ecology of Food Commodities	3(3+0)
Current Technology in Food Processing	3(3+0)
Shelf Life of Foods	3(3+0)
Food Safety Standard and Regulation	3(3+0)
Quality of Food Products	3(3+0)
Food Innovations	3(3+0)