

MSC (FOOD SCIENCE)

Overview

NFQ Level 9, Major Award

The MSc (Food Science) is a full-time taught programme running for 12 months from the date of first registration for the programme or a part-time programme running for 24 months from the date of first registration for the programme.

Modules will be chosen with the approval of the Programme Board depending on the student's background with each student taking a total of 90 credits.

See also General Regulations for the Degree of Master (<https://ucc-ie-public.courseleaf.com/postgraduate/master/master-research/>).

Postgraduate Diploma in Food Science

Students who pass Part 1 but who fail to achieve a minimum aggregate of 55% in Part 1, or who choose to exit the programme, will be conferred with the Postgraduate Diploma in Food Science (<https://ucc-ie-public.courseleaf.com/programmes/pdfs/>).

Programme Requirements

For information about modules, module choice, options and credit weightings, please go to Programme Requirements (p. 1).

Programme Requirements

Code	Title	Credits
Part 1		
Students take 60 credits as follows:		
<i>Core Modules</i> ¹		
FS4014	Food Product Development and Innovation	5
FS4026	Food Factory Design, Utilities and Services	5
FS6101	Library Project in Food Science	10
FS6103	Advances in Sustainable Food Processing Technologies	5
FS6110	Food Analysis and Research Skills	5
FS6113	Food Protein and Lipid Biochemistry	5
FS6114	Food Rheology and Structure	5
FS6120	Dairy Fermentations and Biotechnology C	5
MB4611	Microbial Food Safety (recommended)	5
MB6003	Functional Foods for Health	5
PG6001	STEPS - Scientific Training for Enhanced Postgraduate Studies	5
Part 2		
Students take 30 credits as follows:		
<i>Core Modules</i>		
FS6102	Research Project in Food Science	30
Total Credits		90

¹ Students may elect to take other, relevant modules that are not listed below, with approval from the MSc Food Science Programme Director.

Examinations

Full details and regulations governing Examinations for each programme will be contained in the *Marks and Standards Book* and for each module in the *Book of Modules*.

Programme Learning Outcomes

Programme Learning Outcomes for MSc (Food Science), NFQ Level 9, Major Award

On successful completion of this programme, students should be able to:

- Present as a dissertation original research in food science and an evaluation of the associated scientific literature;
- Apply critical thinking skills to solve problems in food science;
- Explain the principles of, and apply in practice, techniques used in food research;
- Work effectively in group settings;
- Develop the capacity to undertake lifelong learning;
- Communicate effectively with the food industry and with society at large;
- Evaluate current food consumer and food industry trends, policy issues and drivers and strategies impacting on the evolving food supply chain.