

MSC (FOOD SCIENCE)

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*.