

MSC (DAIRY TECHNOLOGY AND INNOVATION)

Programme Requirements

Code	Title	Credits
Students take 90 credits as follows:		
Year 1		
<i>Postgraduate Certificate</i>		
Students take 30 credits as follows:		
<i>Core Modules</i>		
FE6501	Communication Processes Across the Supply Chain	5
FE6502	Trends and Dynamics Across Dairy Markets	5
FS6201	Milk Production and Quality	5
FS6202	Dairy Chemistry	5
FS6203	Dairy Processing Technology	5
MB6201	Dairy Microbiology	5
Year 2		
<i>Postgraduate Diploma</i>		
Students take 30 credits as follows:		
<i>Core Modules</i>		
FS6106	Advanced Topics in Dairy Biochemistry	5
FS6208	Cheese Science and Technology	5
FS6209	Ice cream Science and Technology	5
FS6210	Thermal Processing	5
FS6211	Sustainability in the Dairy Sector	5
FS6212	Technologies for Fractionation, Concentration and Drying in Dairy Processing	5
Year 3		
Students take 30 credits as follows:		
<i>Core Modules</i>		
FS6213	Research Dissertation in Dairy Technology and Innovation	30
Total Credits		90

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*.