MSC (FOOD BUSINESS AND INNOVATION)

Overview

NFQ Level 9, Major Award

The MSc in Food Business and Innovation is a one-year full-time programme, incorporating taught modules to the value of **60** credits and a 5-month Applied Food Industry-Centred Research Project to the value of **30** credits.

Exit Award

Postgraduate Diploma in Food Business and Innovation

Students passing taught modules to the value of at least 60 credits and achieving an aggregate pass across taught modules to the value of 60 credits may exit the programme and be awarded a Postgraduate Diploma in Food Business and Innovation (https://ucc-ie-public.courseleaf.com/programmes/pdfbi/) (NFQ Level 9, Major Award).

Programme Requirements

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

Programme Requirements

Code	litle	Credits
Students take 90	0 credits as follows – 60 credits of taught mo	dules
and 30 credits of	f research modules:	

Taught Modules Students take 60 credits as follows: Core Modules FE6005 International Strategic Food Marketing 5 FE6505 Food Entrepreneurship and Innovation 10 International Food Branding and Digital Media FE6506 5 Marketing FE6507 Economics of Agri-Food Markets and Value Chain 5 Analysis FE6511 Category Management and Food Retail Marketing 10 FE6512 Sustainable Food Systems 5 FE6517 Supply Chain Management and Food Integrity 5 5 FE6902 Global Food Policy Issues MG6012 Market and Consumer Insights and User Driven 10 Service Design Research Students take 30 credits as follows: Core Modules

Examinations

Total Credits

FE6127

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*.

with Ethics

Applied Food Industry Centred Research Project

30

90

Programme Learning Outcomes

Programme Learning Outcomes for MSc (Food Business and Innovation) (NFQ Level 9, Major Award)

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

- · Communicate and work effectively to a high professional standard;
- Demonstrate advanced analytical and problem-solving skills associated with effective practice;
- Engage in the application of advanced frameworks and techniques in organisational settings;
- Demonstrate advanced analytical skills associated with the key challenges and decisions facing those along international food supply chains;
- Demonstrate research and professional proficiency and an engagement with the ethics application process through the completion of an independent industry-centred research project;
- Demonstrate entrepreneurial thinking and a capacity for responsible leadership, innovation and creativity in a sustainable business context.