

MSC (FOOD BUSINESS AND INNOVATION)

Overview

Status: Active

National Framework Of Qualifications (NFQ) Level: 9

NFQ Award Class: Major Award

Duration Full Time: 1 Academic Year(s)

Total Credits: 90

Delivery Method: In-Person

Connected Curriculum:

- Civic and Community Engagement
- Employability
- Global Reach
- Inter-and Transdisciplinary
- Research Based Teaching
- Sustainability

Sustainable Development Goals (SDGs):

- Quality Education
- Industry, Innovation, and Infrastructure
- Responsible Consumption and Production

Graduate Attributes:

- Creator, evaluator and communicator of knowledge
- Effective global citizen
- Independent and creative thinker
- Socially Responsible

Work-Integrated Learning (Including Placement):

Yes

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.).