

Master of Science Program in Food Science and Technology

Research Focus

- Food Chemistry and Physico-Chemistry
- Product Development and Health Food
- Food Processing and Engineering
- Food Safety

Structure of the Program

1. Credit Requirements *

Requirements	Option 1.1	Option 1.2
Coursework	-	24
- Core Courses	-	3
- Electives	-	21
Required Non-credit Courses	5	5
Thesis	36	12
Total	36	36

* Minimum credits required

2. Core Course

Requirements	Option 1.1		Option 1.2	
	Course No.	Cr.	Course No.	Cr.
Advanced Analysis of Food	-	-	108521	3
Total	-	-	1	3

3. Electives

Requirements	Option 1.1		Option 1.2	
	Course No.	Cr.	Course No.	Cr.
Food Chemistry and Physico-Chemistry				
Physico-Chemical Properties of Foods for Product and Process Development	-	-	108525	3
Advanced Food Chemistry	-	-	108531	3
Food Carbohydrates	-	-	108532	3
Enzyme and its Application in Food Industry	-	-	108533	3
Food Flavor Chemistry	-	-	108536	3
Food Lipids	-	-	108538	3
Food Proteins	-	-	108539	3
Food Polymer and Its Application	-	-	108573	3
Product Development and Health Food				
Advanced Sensory Techniques	-	-	108523	3
Shelf Life Evaluation of Food and Agro-Industrial Product	-	-	108526	3
Plant Secondary Metabolites	-	-	108535	3
Food Additives and Its Applications	-	-	108537	3
Advanced Food Packaging	-	-	108551	3
Advanced Food Product Development	-	-	108552	3
Health Food and Assessment	-	-	108571	3
Bioactive Substances in Food	-	-	108572	3
Food Processing and Engineering				
Advanced Food Technology	-	-	108511	3
Food Drying Technology	-	-	108512	3
Minimally Processed Food	-	-	108513	3
Advanced Science for Meat Processing	-	-	108514	3
Advanced Cereal Science and Technology	-	-	108534	3
Fermentation Technology	-	-	108562	3
Food Safety				
Food Safety Management System	-	-	108524	3
Toxicants in Food	-	-	108527	3

Requirements	Option 1.1		Option 1.2	
	Course No.	Cr.	Course No.	Cr.
Risk Assessment in Food Industry	-	-	108528	3
Quality Management System for Agro Industry	-	-	108529	3
Advanced Food Microbiology	-	-	108561	3
Modeling of Microorganisms in Food	-	-	108563	3
Others				
Selected Topics in Food Science and Technology	-	-	108583	3
Total	-	-	≥7	≥21

4. Required Non-credit Courses

Requirements	Option 1.1		Option 1.2	
	Course No.	Cr.	Course No.	Cr.
Research Methodology in Science and Technology	108522	3	108522	3
Seminar 1	108581	1	108581	1
Seminar 2	108582	1	108582	1
Total	3	5	3	5

5. Thesis Credit Requirements

Requirements	Option 1.1		Option 1.2	
	Course No.	Cr.	Course No.	Cr.
Thesis 1, Option 1.1	108591	9	-	-
Thesis 2, Option 1.1	108592	9	-	-
Thesis 3, Option 1.1	108593	9	-	-
Thesis 4, Option 1.1	108594	9	-	-
Thesis 1, Option 1.2	-	-	108595	3
Thesis 2, Option 1.2	-	-	108596	3
Thesis 3, Option 1.2	-	-	108597	6
Total	4	36	3	12