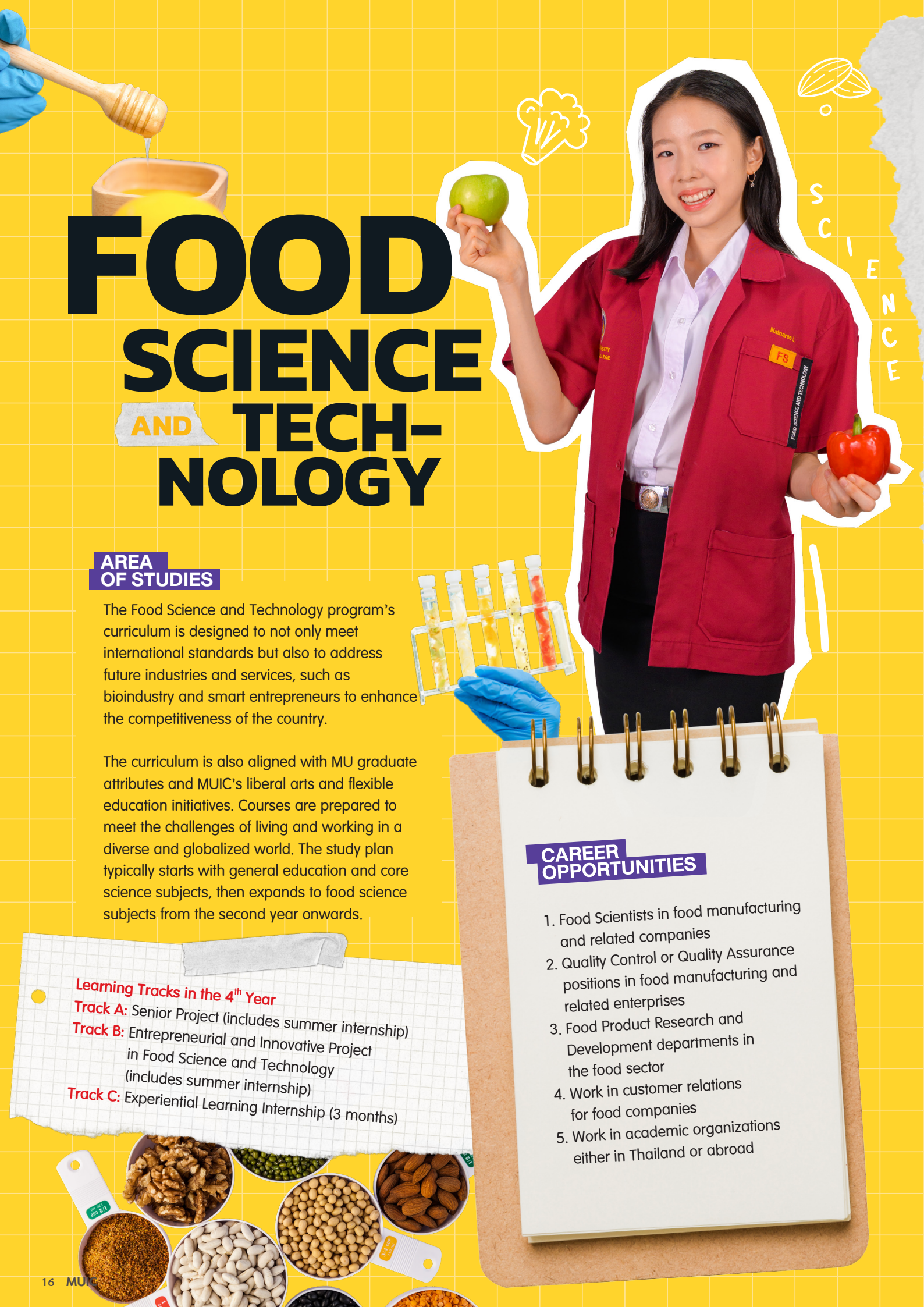




FOOD SCIENCE AND TECH- NOLOGY

AREA OF STUDIES

The Food Science and Technology program's curriculum is designed to not only meet international standards but also to address future industries and services, such as bioindustry and smart entrepreneurs to enhance the competitiveness of the country.

The curriculum is also aligned with MU graduate attributes and MUIC's liberal arts and flexible education initiatives. Courses are prepared to meet the challenges of living and working in a diverse and globalized world. The study plan typically starts with general education and core science subjects, then expands to food science subjects from the second year onwards.

Learning Tracks in the 4th Year

Track A: Senior Project (includes summer internship)

Track B: Entrepreneurial and Innovative Project in Food Science and Technology (includes summer internship)

Track C: Experiential Learning Internship (3 months)

CAREER OPPORTUNITIES

1. Food Scientists in food manufacturing and related companies
2. Quality Control or Quality Assurance positions in food manufacturing and related enterprises
3. Food Product Research and Development departments in the food sector
4. Work in customer relations for food companies
5. Work in academic organizations either in Thailand or abroad

PATHWAY FOR FOOD SCIENCE AND TECHNOLOGY SCIENCES STUDENTS

3+2 DUAL DEGREE WITH UNIVERSITÀ CATTOLICA DEL SACRO CUORE

Discover the Degree Progression Program in Food Science and Technology

Expand your horizons with the Degree Progression Program offered by Mahidol University International College (MUIC) in collaboration with Università Cattolica del Sacro Cuore, Italy. This unique opportunity allows you to earn both a Bachelor's and Master's degrees in five years, preparing you for a dynamic career in the global food industry.



Italy

Università Cattolica
del Sacro Cuore
(Cremona)



STUDY PLAN FOR MASTER'S DEGREE 2 YEARS

OPTION 1 : Agricultural and Food Economics

CAREER PATHS

- Managerial positions in agri-food corporations (multinational food companies, small and medium enterprises, retail chains)
- Managerial positions in professional associations linked to the agricultural and food sector
- Consultants for agricultural and food companies
- Professional positions in international organisations
- Research positions in universities or applied research companies

OPTION 2 : Food Processing: Innovation and Tradition

CAREER PATHS

As an expert in food product innovation, graduates can apply as product developers, with a role in R&D groups of food companies. In managerial positions, they will be combining technology, financial planning and research. Positions as product and innovation managers will be specific for the programme graduates' skills. In addition, as food quality experts, graduates can become global food production managers.

This entails monitoring fundamental aspects of food production, which means graduates are responsible for creating high quality, safe, and healthy products. Graduates are likely to start out as junior food safety specialists working in the safety, or quality department of a food company.