

MASTER OF SCIENCE IN FOOD TECHNOLOGY

PROGRAMME JOINTLY OFFERED BY GHEENT UNIVERSITY, CATHOLIC UNIVERSITY OF LEUVEN, KU LEUVEN

MAJORS: MA FOTE 00 PFPE - MA FOTE 00 FST

120 ECTS CREDITS - LANGUAGE: ENGLISH

WHAT

The general objective of IUPFOOD is to provide a multidisciplinary and specialised professional training in areas of food technology, with an emphasis on post-harvest and food preservation engineering on the one hand, and food science and technology on the other, to equip future personnel with the necessary technological and managerial knowledge, skills, and attitudes, which are required to contribute successfully to solving problems related to food security. The IUPFOOD programme particularly focuses on developing countries where food security (delivering enough nutritious, high-quality safe food) is a current and future major concern and a key challenge.

Today has been acknowledged that post-production considerations or activities such as post-harvest handling, storage, processing, preservation, marketing, distribution and utilisations need to be a part of agricultural development programmes because there are many opportunities for food to be lost between harvest and consumption. These post-harvest food losses represent a loss of valuable nutrients and money, especially in developing countries. Food should not only be produced, it should also be delivered to the ultimate consumer in an acceptable form if it is to fulfil its nutritional destiny. To bring foods to the consumer in an acceptable form, on the one hand processing technologies are used to convert edible raw materials into foods with decreased inherent stability; on the other hand preservation technologies are required to increase the stability and shelf life of foods.

Based on these considerations, two technological dimensions of prime and crucial importance in food processing and preservation are the key objectives and programme options in IUPFOOD: the transformation (processing) of raw materials into products suited for human consumption and the role of post-harvest and food preservation unit operations in delivering safe and nutritious foods to the end consumer. These two concerns are directly translated into the focus points of the IUPFOOD study programme.

STRUCTURE

The programme builds on the integrated research and education expertise in the field of food technology present at KU Leuven and Ghent

University. IUPFOOD offers two years of academic education, leading to the 'Master of Science of Food Technology' degree.

In the **first year**, in-depth knowledge on food science, engineering and food engineering is obtained, in order to achieve a common base level between students of different backgrounds. The first year is common to all participants. The first term is organised at Ghent University while the second semester is organised at KU Leuven.

The **second year** provides a broad knowledge on food technology and in-depth understanding of either 'Post-harvest or Food Preservation Engineering' (PFPE) or 'Food Science and Technology' (FST), depending on the chosen major. The second year therefore also consists of specific course units on each major (PFPE and FST), electives, as well as dissertation research. The major, the electives, and the dissertation topic are chosen after completing the first year. For the electives, students may choose from course units belonging to the other specialisation as well as the additional electives on offer. This enables the participants to compile a tailor-made curriculum according to their individual needs and interests. The 'Food Science and Technology' (FST) major is organised at Ghent University, while the 'Post-harvest and Food Preservation Engineering' (PFPE) major is organised at KU Leuven.

Master's Dissertation

The Master's dissertation integrates the acquired knowledge with the personal education/development of the student and is programmed in the third and fourth term. It represents an important study load (30 credits) because it is considered to be an outstanding example of guided self-study, an integration of all aims and objectives and an assessment instrument of all the learning outcomes of the Master's programme. The Master's dissertation represents a considerable volume of experimental work, analytical processing, interpretation and communication and is performed within a research group at KU Leuven or Ghent University.

LABOUR MARKET

It is the objective of IUPFOOD to offer a programme that takes into account the specific needs and approaches in developing countries. The IUPFOOD programme prepares students for different

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responsibilities, particularly in a professional teaching and research environment. IUPFOOD alumni are mainly active in the following sectors: academic institutes (as teaching and/or research staff), research institutes (as research staff), non governmental organisations (in different capacities), governmental institutes (e.g. in research programmes, quality surveillance programmes or national nutritional programmes) and private industry (in particular quality control related jobs). A number of IUPFOOD alumni complete further PhD studies in an early phase of their career.

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TOELATINGSVOORWAARDEN VOOR HOUDERS VAN EEN VLAAMS DIPLOMA

1 Rechtstreeks:

- Bachelor in de bio-ingenieurswetenschappen

2 Na het met succes voltooien van een

voorbereidingsprogramma:

MIN 10 SP - MAX 60 SP

- Bachelor in de biochemie en de biotechnologie
- Bachelor in de biowetenschappen
- Bachelor in de chemie
- Bachelor in de industriële wetenschappen, afstudeerrichting: chemie
- Bachelor in de industriële wetenschappen: chemie
- Bachelor in de ingenieurswetenschappen: chemische technologie

aantal studiepunten te bepalen door de faculteit

- Bachelor in de bio-industriële wetenschappen

Exemptions:

- Prospective students who have a diploma (Secondary Education, Academic Bachelor Degree, Master Degree) issued by an institution officially recognized by the Flemish Government. **Remark:** this exemption does not count for application to Erasmus Mundus Programmes.
- Prospective students who are nationals from or have obtained a bachelor and/or master degree in a higher education institute with English as mode of instruction in USA, Australia, New Zealand, United Kingdom, Republic of Ireland or Canada. In the latter case a certificate has to be submitted that states that English was the language of instruction.

PRACTICAL INFORMATION

Study programme

studiekiezer.ugent.be/master-of-science-in-food-technology-en/programma

Information sessions

Graduation Fair

afstudeerbeurs.gent/en/students/further-studies

Open Days

25 April 2023 19u00 - 21u00 - Campus Coupure (E-blok, Agora), Coupure Links 653, 9000 Gent

Enrolling institution

KU Leuven

www.iupfood.be/application/admission-criteria

Application Deadline (for International degree students)

More information on programme specific application procedures and deadlines.

Tuition fee

More information is to be found on: www.ugent.be/tuitionfee

www.iupfood.be

ADMISSION REQUIREMENTS FOR INTERNATIONAL DEGREE STUDENTS

Consult [the programme website](#) for specific academic and language requirements.

Information on admission requirements and the administrative procedure for admission on the basis of a diploma obtained abroad, can be found on the following page: www.ugent.be/prospect/en/administration/enrolment-or-registration.

LANGUAGE REQUIREMENTS

Language requirements Dutch: no language requirements

Language requirements for this study programme differ from the required standard level for English taught study programmes as specified in the Ghent University Education and Examination Code:

English: TOEFL 550 (paper-based) - TOEFL 80 (internet-based) - IELTS: 6.5 (with a minimum of 6.0 for the writing component) - certificate CEF-B2 (issued by a European university language centre) - Cambridge Certificate of Advanced English (CAE)