







🐻 UTM Msc in Food Processing Innovation











JPTA(A) 1000/021/011/01 - MQA/PSA14605

foodi

when business meets engineering, technology and science...... innovation blooms





TRANSDISCIPLINARY CURRICULUM, INDUSTRY DRIVEN APPROACH . DEVELOPED BY ASEAN AND EUROPEAN NETWORK





Why MSc FOODI

About MSc FOODI

The FOODI MSc programme is developed under the framework of Erasmus+ Capacity Building for Higher Education- MSc Food Processing and Innovation (project number: 598987)

It contains 46 credits, delivered over three- four semesters, with 24 core, 9 elective, 3 University and 10 Research Course credits. The programme includes both technical (engineering, science, nutrition, health) and business (entrepreneurial/intrapreneurial, design thinking, business strategy) aspects.

Essences of Innovation are embedded across all courses and the capstone project-MIDAS



About MSc FOODI

The course is based on the expertise of staff from two faculties in UTM, working in areas including food science, food research, packaging, design thinking, marketing and law and policy.

In UTM, the co-owner of MSc FOODI that synergizes with AHIBS is the School of Chemical and Energy Engineering (UTM SCEE). It resides within the umbrella of UTM Engineering Faculty.





Faculty

- Azman Hashim International Business School
- School of Chemical Engineering, Faculty of Engineering

Campus

- UTM Kuala Lumpur
- UTM Johor Bahru

Duration

• 1.5 year (minumum) to 4 years (maximum) – flexible duration, depending on your circumstances

Start month

• September; February

Fees

- RM 21 000 (LOCAL)
- RM 33 000 (INTERNATIONAL)

Entry Requirement



a. Candidates must have a Bachelor's Degree with honors in related fields (i.e. Business & Economics, Science & Technology and Engineering) of study from any institution of higher learning whether in or outside the country recognized by the University Senate.

b. Candidates must obtain a CGPA / CGPA of at least 2.50. For candidates with CGPA / CGPA less than 2.50 and at least 2.00, work experience of at least five (5) years will be taken into account.

c. Students from non-science background are eligible to join the program after completing a bridging course (i.e. Introduction to Food Science and Technology) with a status of "Hadir Lulus" which is to be completed before starting the program.

d. English Language Requirements for international students applying for the Universiti Teknologi Malaysia Postgraduate program must have a TOEFL (iBT) certificate with a score of 60 and over, IELTS with Band 6.0 and above, have an ELS Certified Intensive English Program (CIEP) with Level 108, or CEFR Test Result (ie Cambridge English Qualifications (CEQ) - B2 First, C1 Advanced, C2 Proficiency Score of 169 and over, PTE Academic with a score of 59 and over, or Malaysian University Entrance Test (MUET) with Band 4 and over.

d. Students who do not meet the above requirements, can take the ELS Certified Intensive English Program (CIEP) course to improve their level of English proficiency at the Language Academy, UTM or CIEP at any ELS Language Center in Malaysia.

e. Prospective Malaysian citizens who have an APEL T-7 certificate can be considered for admission purposes

Programme Structure

CORE COURSES

• Research & Investigative Processes (3

credit)

- Food Quality, Micro-and Macro Analysis &
- Sensory Science (3 credit)
- Food Processing and Preservation I (3 credit)
- Food Processing and Preservation II (3 credit)
- Business Strategy & Policy (3 credit)
- Food Safety, Law & Regulation (3 credit)
- Food Supply Chain, Traceability &
 Sustainability (3 credit)
- Mastering Innovative and Disruptive
 Approaches for Success (MIDAS-Design
 Thinking) (3 credit)

Either one below or other elective in University Elective in Faculty Engineering.

• Organizational Behaviour and Development

UNVERSITY

ELECTIVE

- Business Ethics, Responsibility and Sustainability
- 3 credits.

E ELECTIVE S + C B H E COURSES

Elective Courses (9 Credits – Choose Three Courses)

- Food Packaging (3 credit)
- Halal Regulation & Certification (3 credit)
- Strategic Food Marketing (3 credit)
- Nutrition and Health (3 credit)
- Entrepreneurship (3 credit)
- Consumer Behavior (3 credit)

RESEARCH PROJECT- MIDAS

MIDAS-

Consultancy Internship (4 credit)

MIDAS - Approaches for Success-Research Project (6 credit)

Contact Us

Programme Coordinator

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