



Program Description

This is a 4-year program that offers a comprehensive study of the science behind food production, processing, preservation, and safety. Students delve into the principles of food chemistry, microbiology, and engineering to understand the complexities of food systems. Through laboratory work and industry placements, students gain practical skills in food analysis, quality control, and product development. Graduates are equipped to pursue careers in food processing companies, research institutions, regulatory agencies, and more, where they play a crucial role in ensuring the safety, quality, and innovation of the food supply chain.



Bachelor of Science in Food Technology

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Entry Requirements:

MSCE Certificate or its equivalent with at least six credit passes including English, Mathematics, Biology and Physical Science or Chemistry and Physics.

A level certificate with minimum grade of C in English, Mathematics, Biology, Chemistry and Physics will be considered for entry at second year.

DURATION: 4 YEARS
CAMPUS: NRC





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Career Prospects:

Food Technologist
Quality Assurance Manager
Research and Development
Scientist
Food Safety Specialist
Production Manager
Flavor Chemist
Regulatory Affairs Specialist
Food Packaging Technologist
Sensory Analyst
Technical Sales

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a reality.

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