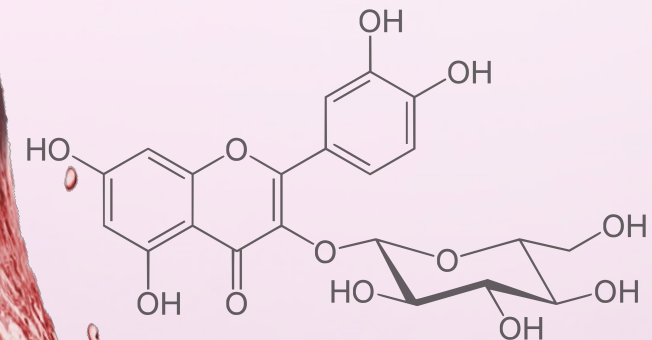


Bachelor of Technology

FOOD (US6541001)

*Nurturing the food technologists
who define the world*



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Contact us:

 School of Industrial Technology,
Universiti Sains Malaysia,
11800 USM, Penang, Malaysia.

 dean_ind@usm.my

 [+604] 653 2219

 [+604] 653 6375



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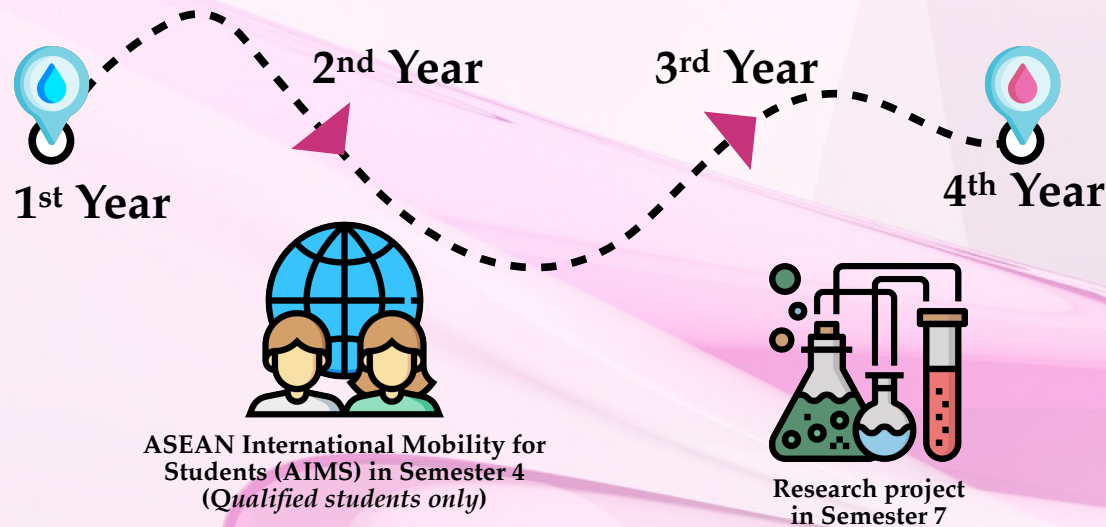
in Malaysia

Food Technology programme covers **4 core competencies** to equip graduates with the foundation for continuing professional development. The programme is internationally accredited by the professional body, **Institute of Food Technologists (IFT), USA.**

ENTRY REQUIREMENTS



- STPM / KPM MATRIKULASI / PASUM / ASASI UiTM**
 - general requirements of USM
 - min CGPA 3.0 (at least B for 2 science subjects)
- DIPLOMA**
 - min CGPA 3.0
- INTERNATIONAL STUDENTS**
 - visit: <https://bit.ly/2HQRHm1>



What are the focuses in these 4 core competencies...

1 Food Chemistry & Analysis

- Structure and properties of food components
- Chemistry of changes occurring during processing, storage, and utilisation
- Principles, methods, and techniques of qualitative and quantitative physical, chemical, and biological analyses of food and food ingredients

2 Food Processing & Engineering

- Characteristics of raw food material
- Principles of food preservation
- Engineering principles
- Principles of food processing techniques
- Packaging materials and methods
- Cleaning and sanitation
- Water and waste management

3 Food Safety & Microbiology

- Pathogenic and spoilage microorganisms in foods
- Beneficial microorganisms in food system
- Influence of the food system on the growth and survival of microorganisms
- Control of microorganisms

4 Applied Food Science

- Integration and application of food science principles
- Computer and statistical skills
- Quality assurance
- Analytical and effective methods of assessing sensory properties of food
- Current issues in food sciences
- Food laws and regulations