



Program is accredited by Institute of Food Technologists (IFT), USA.



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**BACHELOR OF TECHNOLOGY (HONOURS)
(FOOD)
SCHOOL OF INDUSTRIAL TECHNOLOGY
(US6541001)**

**FOOD SCIENCE &
TECHNOLOGY**

**FOOD
MICROBIOLOGY**

**FOOD PRODUCT
DEVELOPMENT**

**FOOD
ANALYSIS**

**FOOD PROCESSING
AND PRESERVATION**

**FOOD ENGINEERING
& NUTRITION**

**FOOD
CHEMISTRY**

**FUNCTIONAL
FOOD**

**FOOD
PACKAGING**

**FOOD
SAFETY**



Nurturing the food technologists who define the world

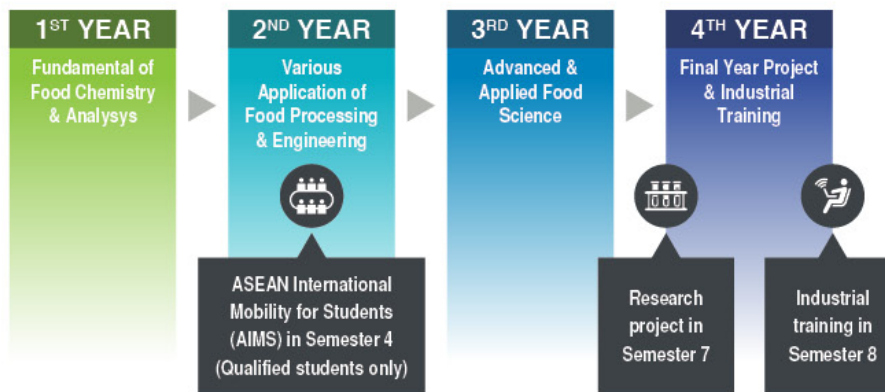
OUR PROGRAMME

This program is the earliest program offered by the School of Industrial Technology. This programme has undergone continual curriculum evolution since it was offered and managed to obtain an approval as an accredited undergraduate food science programme by the Institute of Food Technologists (IFT) from 2015 until present. The curriculum is designed in such a way to train and produce competent graduate equipped with the 21st century skills to serve and to lead food industries as well as the government sectors.

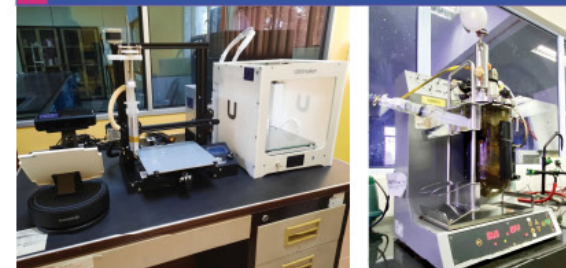


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FOOD TECHNOLOGY COURSES



FACILITIES



4 CORE COMPETENCIES

1. FOOD CHEMISTRY AND 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

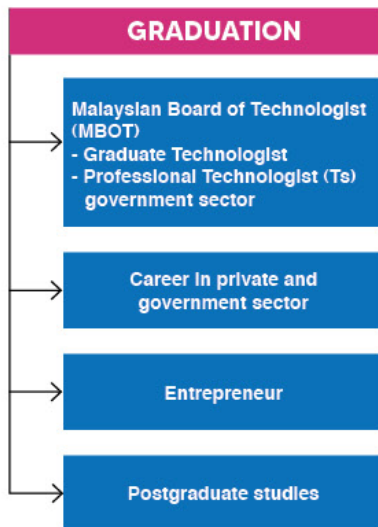
- Characteristic of raw food material
- Principles of food preservation
- Engineering principles
- Principles of food processing techniques
- Packaging materials and methods
- Cleaning and sanitation
- Water and waste management

3. Food Safety and Microbiology

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

4. Applied Food Science

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



GRADUATE EMPLOYABILITY

>90%

* Based on data from Graduate tracer study, MOHE (as of May 2022)



THIS PROGRAMME IS SUITABLE FOR YOU IF YOU ARE

- Aspire to create a more sustainable world
- Aspire to become an entrepreneur
- Passionate for the Food and Technology
- Exploring advanced technology in Food field and wants to make a difference for the future



FUTURE CAREER

Graduates in Food Technology are needed in various industries involved with research, development, innovation, auditing and manufacturing of food and agricultural products.

- Food Technologist
- Scientist
- Food Analyst
- Quality Control
- Process Developer
- Manager
- Halal and Quality Management Executive/Auditor
- Entrepreneur

TECHNOLOGIST CAMPUS LIFE

