

Education

Educational Program Food science is defined as the application of the basic sciences and engineering to study the fundamental physical, chemical and biochemical nature of foods and the principles of food processing. Food technology is the use of the information generated by food science in the selection, preservation, processing, packaging and distribution, as it affects the consumption of safe, nutritious and wholesome foods. As such, food science is a broad discipline which contains within it many specializations such as in food microbiology, food engineering and food chemistry.

Department of Food Science and Technology – IPB offers an Undergraduate Program of Food Technology, a Graduate Program of Food Science (Master and Doctorate Program) and a Professional Master of Food Technology.

Undergraduate Program of Food Technology The Food Technology Study Program (FTSP) is designed to produce food technologist graduates who are professional and ready to involve in all aspects of production, processing and management in food industries and other food related sectors, including entrepreneurs. The curriculum of FTSP is designed to meet the minimum core competencies recommended by the Institute of Food Technologist (IFT), covering food chemistry and analysis, food safety and microbiology, food processing and engineering, applied food science and success skill (professional skill, critical thinking and problem solving skill, interaction skill, organizational and communication skill). The curriculum has met the IFT Standard for Food Technology Undergraduate Program. In July 21, 2010 the FTSP-IPB has been approved by the Higher Education Review Board. The FSTP-IPB is the first study program outside of North America approved by the IFT. [Click here list of "Approved Undergraduate Program" by IFT.](#)

Graduate Program of Food Science (Master/Doctorate) The Master and Doctorate Programs of Food Science provides a process for students to study the research development and application of biological, chemical, engineering, and physical principles to the conversion of tropical commodities into processed foods suitable for human consumption. In addition, students study and conduct research on the nature of foods, the causes of deterioration, the principles underlying food processing, the development of functional foods, and the improvement of food quality and food safety. The graduate program is especially designed to produce knowledgeable and research experienced Masters and Doctors in food science. The Food Science Study Program is opened for prospective local and overseas students, researchers, lecturers, food industry professionals and government officers who have backgrounds in natural sciences.

Professional Master of Food Technology The Professional Masters of Food Technology has been available since 2004. The program was established as a respond to the need of more advanced professionals in food industry and government institutions to upgrade their knowledge in the area of food science and technology, including industrial strategy, food policy and regulation. The graduates are trained to be competent and professional in their food science works (food processing, quality assurance and management), especially in producing high quality food products based on local food commodities. The students of the Professional Masters of Food Technology are who have been working in food industries or government institutions.