

# FACULTY OF FOOD SCIENCE AND NUTRITION

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## Introduction

Faculty of Food Science and Nutrition was established in 1997, known as the School of Food Science and Nutrition with two (2) programmes, the Food Science and Nutrition Programme (HS04) and Food Technology and Bioprocessing Programme (HY07). In 2009, one more programme was offered, which is the Food Service Programme (HG09). On 1<sup>st</sup> June 2014, the School was upgraded to Faculty of Food Science and Nutrition.

## Vision

Faculty of Food Science and Nutrition is committed in achieving academic excellence in food science and technology, to achieve international recognition through teaching, learning, research, publication and community services besides providing expertise and skills related to food industry, and to produce high productivity and quality in the context of national capacity building.

## Mission

- a. Provide world-class teaching curriculum.
- b. Provide a conducive research environment to encourage the involvement of academic staff in intellectual research and publications.
- c. Provide competent academic staff with sufficient expertise and experience to be qualified as consultants and referrals in their own specific fields.

## Objectives

- a. Produce knowledgeable graduates to become well trained professional scientists who are ethical and with moral values to uphold various responsibilities in the field of food science and technology, food science and nutrition and food services.
- b. To be the centre of excellence for study, research, training and consultancy in the field of food science and technology, food science and nutrition as well as in food services, at national and international levels.

## Goal

- a. To produce knowledgeable graduates with good personality to assume responsibility which encompass the fields of food science and technology, food science and nutrition and food management and services.
- b. To produce scientists and professionals who are ethical with moral values in various positions in the private and public sectors, as well as entrepreneurs.
- c. Towards making the Faculty of Food Science and Nutrition UMS as the national and world best centre for higher education, training and research in Food Science and Nutrition.

# STUDY PROGRAMME

## **HS04 FOOD SCIENCE AND NUTRITION**

This programme is designed to produce food scientists with specialisation in food science and nutrition. Students of this programme will study the physical, microbiological, and chemical makeup of food with special emphasis on food sciences (food toxicology, functional foods, food innovation, enzyme in food processing, food ingredients) and nutrient content of food, nutritional function of foods and its effects on health. Students will be required to undergo industrial training outside the university to enable them to gain work experience and opportunities to apply their theoretical knowledge and practical skills. Graduates from this programme can be employed in the food industry, government/non-government agencies, education and research sector.

## **HY07 FOOD TECHNOLOGY AND BIOPROCESSING**

This programme provides exposure in the application of technology in food processing in terms of production, storage and packaging, biotechnology, microbiology and other related aspects of food processing. This programme also requires students to undergo industrial training to understand better and implement the acquired knowledge and to adapt to the working culture. This programme is planned for students to obtain knowledge in the field of food technology and food bio-processing. Graduates from this programme can be employed in the food industries, either in the private, government or semi government, education and research sectors.

## **HG09 FOOD SERVICE**

This programme would enable students to acquire the necessary knowledge in the field of food science and food service. Students will have the opportunity to learn basic knowledge of food science such as food preservation, food processing, food safety and quality control, food legislation and standard, and functions of food nutrients. Besides that, students will also acquire theoretical knowledge and practical skills in the field of food service such as food service system operation, food service entrepreneurship and accounting, basic cooking, commercial food preparation, menu development, as well as arrangement, design and equipment for food service. Students are required to undergo industrial training in various food industries in private and institutional organization such as "*unit sajian*" in healthcare institutions, food safety and quality unit in hotel, research institutes or government agencies. Graduates from this programme can be employed in food industries particularly in healthcare, hotel, catering industries, education and research institutes.

## **HS05 NUTRITION**

This programme will train students in nutritional sciences for the promotion of human health and prevention of diseases. Students of this programme will study fundamental and professional courses that include scientific, technical and professional knowledge, suitable for professional recognition as a nutritionist. Students must undertake compulsory community engagement throughout the duration of the programme as well as industrial training outside the university to gain work experience and opportunities to apply their theoretical knowledge and practical skills.

## **Career Prospect**

## **Government**

Graduates in this discipline will have the opportunity to work in governmental institutions such as the Ministry of Health (MOH), Ministry of Science, Technology and Innovation (MOSTI), Malaysian Palm Oil Board (MPOB) and other research institutions related to food and nutrition, and as academicians in higher learning institutions.

## **Private**

Graduates in this discipline will have the opportunity to work in food industries related to quality assurance/food quality, food processing, research, food product development and food services.

## **ACADEMIC STAFF**

[www.ums.edu.my/fsmp](http://www.ums.edu.my/fsmp)