

CAREER PROSPECTS

AN ACCREDITED SCIENCE DEGREE FOR FUTURE LEADERS IN THE FOOD INDUSTRY

Do you want to be one of the specially selected students to undertake this exciting degree in Food Science & Technology?

A Bachelor of Science (Food Science & Technology) will equip you to work in the dynamic food industry that is rapidly growing in Singapore and the region. There are career opportunities in government agencies such as the Singapore Food Agency (SFA) and Health Promotion Board (HPB), and other industries where food quality, hygiene and safety are paramount.

The programme includes an industrial attachment in Singapore or overseas and includes modules from the Departments of Biological Sciences, Chemistry and Statistics from the Faculty of Science, and also from the NUS Business School.



ADMISSION REQUIREMENTS

To be admitted to the degree course majoring in FST, candidates should satisfy the following criteria:

- Good H2 pass or equivalent in at least two Science subjects and one of them has to be Chemistry
- Students must also be proficient in the English language
- Polytechnic graduates with good results in an appropriate Diploma may also be admitted through NUS Office of Admissions.

Those without the above qualifications may be accepted but only after an interview and discussion with the admissions advisor.



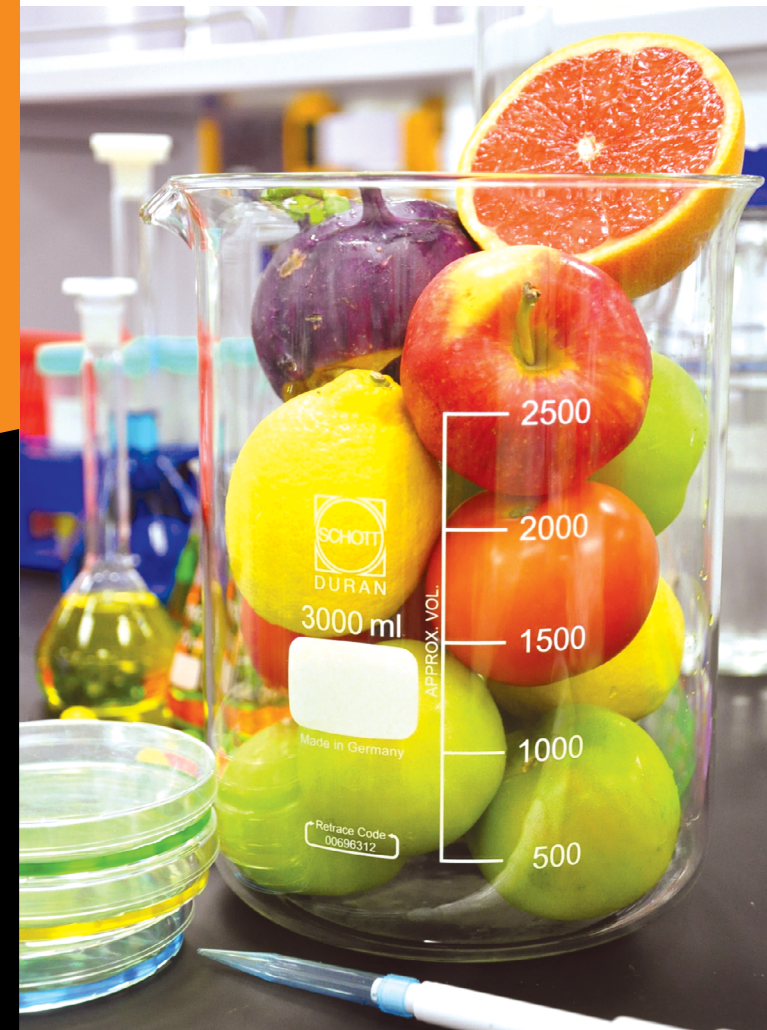
Faculty of Science

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FOOD SCIENCE & TECHNOLOGY



NUSOD2020



Faculty of Science

WHY CHOOSE NUS FOOD SCIENCE & TECHNOLOGY?

Have you ever wondered ...

How fermentation makes food more nutritious?

How milk and cakes can have such a long shelf life?

How scientifically trained food professionals play a key role in food security and safeguarding the wellbeing of our society?

If so, this is the degree programme for you!

Food Science & Technology is the study of the nature of foods and what happens chemically, physically and microbiologically to them during processing, storage and consumption, as well as how the industry can ensure that our food is safe, nutritious and produced at a price we can afford.

You will understand the principles of science and technology and how these are applied to all types of food.

The course is not about catering and cooking food on the domestic scale. Today's food industry is a big business and in Singapore, the food industry had an annual turnover of more than 10.8 S\$ billion.



Details of the course content and what students will actually study may be found on our website www.fst.nus.edu.sg

The food industry is urgently seeking well-qualified graduates in the subject of food science and technology. If you want an interesting, relevant course that gives you excellent job prospects, apply today.

INTRODUCTION TO THE COURSE

The course content reflects four essential themes:

- FOOD SAFETY
- NEW FOOD PRODUCT DEVELOPMENT
- FOOD PROCESSING
- NUTRITION

In this course, you will learn about the structure of food, what happens to it during production and storage, and even more importantly what happens to it when we consume it!

The course will also give you "hands-on" experience of the modern food industry by providing an industrial attachment to a local or overseas food company.



HEAR FROM OUR GRADUATES:

YETING LIU (DR)

Global R&D Director
Barry Callebaut Belgium NV
Ph.D. in FST, 2009; B.Appl.Sc. (Hons) in FST, 2004

"I have the opportunity to work with many top food professionals all over the world, such as in Germany, Malaysia, Singapore and Belgium. My education provided the relevant knowledge and skills to seek the right solutions for real-world problems. The well-designed FST programme has a big fun factor and a close alumni network. This grew my passion in food science."

ANGELA LI (MS)

Director
National Center for Food Science Research
and Risk Assessment Department, Singapore Food Agency
M.Sc. in University of York, 2012; B.Appl.Sc. (Hons) in FST, 2005

"The FST programme is one of the most enriching and fun courses to be in. My interest in food science further blossomed under the guidance of dedicated and inspirational lecturers. The vast network that FST has established with local and international academic institutions, commercial enterprises and Government bodies provided boundless opportunities for us to be engaged in projects, collaborations and internships, which helped me to explore diverse career paths beyond just the food industries."

VERLEEN GOH (MS)

Chief Food Fighter and Co-Founder
Alchemy Foodtech Pte Ltd
B.Appl.Sc. (Hons) in FST, 2010

"Graduating from FST equipped me with the knowledge and skills to pursue my dream of creating healthier foods to benefit consumers. We incorporate food technology to everyday refined carbohydrate staples, to prevent and manage diabetes. We create food that keeps blood sugar levels steady, enabling people to enjoy their meals and improve their health. I'm really thankful to the FST family and proud to be a graduate from FST."

YI XIN SEOW (DR)

Group Leader (Flavour & Structure Design)
Science & Technology Department
Nestlé R&D Centre (Pte) Ltd
Ph.D. in FST, 2015; B.Appl.Sc. (Hons) in FST, 2009

"An FST education is not limited to the syllabus. It extends far beyond textbooks or laboratory classes we tackled. We were exposed to vast areas of expertise in food sciences, nutrition and engineering, and we could easily reach beyond these to explore further in a flexible, nurturing environment. I started my journey with flavour and sensory sciences through internship, and furthered this passion through industry engagement."