LINKS WITH INDUSTRIES

The Unit maintains links with food processing industries and other relevant stakeholders, particularly in the area of food product development/developmental research including microbial, sensorial and phyto-chemical analyses. Industry internships are also available to students who complete all course requirements.

HOW TO APPLY

Apply online at: http://sta.uwi.edu/admissions/postgrad/apply.asp

TUITION FEES

This information can be downloaded at:

http://sta.uwi.edu/resources/documents/postgraduatefeebklt.pdf

Citizens of Trinidad and Tobago are eligible for GATE funding and should access their website for details.

CONTACT US

Food Science and Technology Unit

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UWI

ST. AUGUSTINE CAMPUS
TRINIDAD & TOBAGO, WEST INDIES

FACULTY OF ENGINEERING

The Department of Chemical Engineering

MSc Food Science and Technology

INTRODUCTION

The MSc. in Food Science and Technology is offered by the Food Science and Technology Unit (FSTU); one of three units in the Department of Chemical Engineering.

DEPARTMENT'S MISSION

To produce competent, innovative, entrepreneurial and civic-minded graduates; undertake relevant research and advance the chemical, food and petroleum sectors in the Caribbean

OBJECTIVES OF THE FSTU

- To foster and to facilitate the useful application of knowledge to the development of the food industry, in the Caribbean and to the public need.
- To foster scholastic achievements in academics and in the conduct of research by both applied and theoretical methods, thus producing individuals equipped for research, innovation and production in the food industry, in government institutions, in other universities and research institutions, in development agencies, and in libraries and information services.
- To develop and maintain relationships with key stakeholders in the food industry, that will foster measurable value to all parties through the utilization of cutting edge technology.

Why Food Science at UWI, St. Augustine?

Food science is the application of concepts in the biological and physical sciences, to the production of safe, nutritious and wholesome foods. The FSTU comprises highly qualified staff and first class facilities providing students with not only theoretical knowledge, but hands-on experience in food analysis and processing.

ENTRY REQUIREMENTS

- A Bachelor's Degree in Food Science and Technology, Natural Science or Nutrition, Agriculture, Chemical Engineering or Agricultural Engineering; or
- An equivalent academic or professional qualification acceptable to the Faculty of Engineering.

DURATION/STRUCTURE OF PROGRAMME

- Fulltime: 1 ½ years; coursework – 2 semesters, research project – 1 ½ semesters
- Part-time: 2 ½ years; coursework – 4 semesters, research project – 2 semesters

Core courses: Fundamentals of Food Process Engineering, Food Chemistry, Food Microbiology, Food Quality Assurance, Literature Survey, Research Methods and Research Project

COURSE OF STUDY

Following the pattern established by the Institute of Food Technologists in the United States of America, and the Institute of Food Science and Technology in the United Kingdom, students will be required to pursue an appropriate course of study as determined by the School for Graduate Studies and Research, UWI, St. Augustine, and the Food Science and Technology Unit, Department of Chemical Engineering.

NO. OF CREDITS REQUIRED (41)

Coursecredits–35. Project–(*PENG 6023 Research Methods – 3 credits; FOST 6019 MSc Project – 6 credits). PENG 6023 is now compulsory for all students.

Students should demonstrate proficiency in Food Science and Technology by satisfactory completion of at least 41 credits of coursework, twenty-seven (27) of which must be the following core courses:

COURSE LISTING

FOST 6000	Fundamentals of Food Process Engineering	4
FOST 6003	Food Chemistry	3
FOST 6005	Food Microbiology	4
FOST 6006	Food Quality Assurance	4
FOST 6018	Literature Survey	3
FOST 6019	Research Project	6
PENG 6023	Research Methods	3

The remaining credits may be selected from the following options depending on the availability of teaching staff for that academic year:

FOST 6001	Sanitation in Food Processing	3
FOST 6002	Food Packaging	2
FOST 6004	Food Processing Laboratories	3
FOST 6007	Preservation and Processing of Meat & Poultry	3
FOST 6008	Preservation and Processing of Fruits and Vegetables	3
FOST 6009	Food Analysis	3
FOST 6010	Dairy Chemistry & Dairy Products Technology	3
FOST 6011	Beverage Processing	3
FOST 6012	Industrial Management	3
FOST 6013	Chemistry of Food Colours	3
FOST 6014	Chemistry and Processing of Fats & Oils	3
FOST 6015	Principles of Nutrition	3
FOST 6016	Preservation and Processing of Seafood	3
FOST 6017	Sensory Evaluation of Food	3

FACILITIES

The FSTU has sophisticated instruments and sensory evaluation booths to facilitate modern research of the highest quality.

Available equipment in the Unit include Visco analyzer, texture analyzer, Kjeldahl digestion and distillation apparatus, freeze dryers, spray dryer, canning line, evaporators, among others.

Students also have access to High Performance Liquid Chromatography (HPLC), Gas Chromatography (GC) and Mass Spectroscopy (MS) instruments in the Chemical Process Engineering Laboratories.

AREAS OF RESEARCH

- Food Analysis
- Food Safety and Risk Assessment
- Food Fermentation
- Food Dehydration