



FACULTY OF ENGINEERING

DEPARTMENT OF CHEMICAL ENGINEERING MSc FOOD SCIENCE AND TECHNOLOGY

Introduction

The Vision of the Department of Chemical Engineering is to be regionally recognized as a leading Department of Chemical and Process Engineering, Food Science & Technology and Petroleum Studies, with a mission to produce competent, bold, articulate graduates, and to conduct relevant and innovative research and development for the advancement of the Caribbean region. The Department's mission is complementary to that of the Faculty of Engineering and of the UWI.

The Department aims to provide for local, regional and international students, high quality and professional education at undergraduate and graduate levels, through its teaching, research, and civil society engagement. This mandate is implemented throughout the Department's various disciplines in an attempt to produce highly motivated, civic-minded, entrepreneurial and innovative graduates.

Overview

Food Science is the application of concepts in the biological, physical and engineering sciences, to the production of safe, nutritious and wholesome foods.

The **MSc in Food Science and Technology** is offered by the Food Science and Technology Unit (FSTU) which comprises highly qualified staff and first class facilities, providing students with not only theoretical knowledge, but hands-on experience in food analysis and processing.



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#BeUWI





Why Study Food Science & Technology at The UWI?

Industry Links

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.



Professional Organisations

Staff are also involved in scientific and technical societies, in particular, the Institute of Food Technologists (USA) and the Institute of Food Science & Technology (UK).

Facilities

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



Programme Structure

The courses in this Programme follow 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.

- Full-time: 1 academic year or 2 semesters (coursework) and nine months (research project)
- Part-time: 2 academic years or 4 semesters (coursework) and 1 academic year or 2 semesters (research project)
- For a detailed Programme outline and course descriptions, download the Faculty of Engineering's Postgraduate Faculty Booklet at www.sta.uwi.edu/faculty-booklet-archive

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.

OR

- If the requirements for your qualifications are not listed here, please email us at

FoodScience.Technology@sta.uwi.edu

"I am extremely happy that I have chosen this Programme, because it has equipped me with the practical and theoretical knowledge necessary to take advantage of any career opportunity in Food Science. Our Lecturers are always ready to assist, and the Programme is quite enjoyable."

*-Evita Maitland
Student 2017*

Career Paths

- Academia
- Food Quality Assurance Supervisor
- Food Safety and Hygiene Manager
- Health, Safety and Environmental Officer
- Marketing and Sales Manager
- Process Development Technologist
- Product Development Manager
- Production Manager
- Research and Development
- Supply Chain Coordinator



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