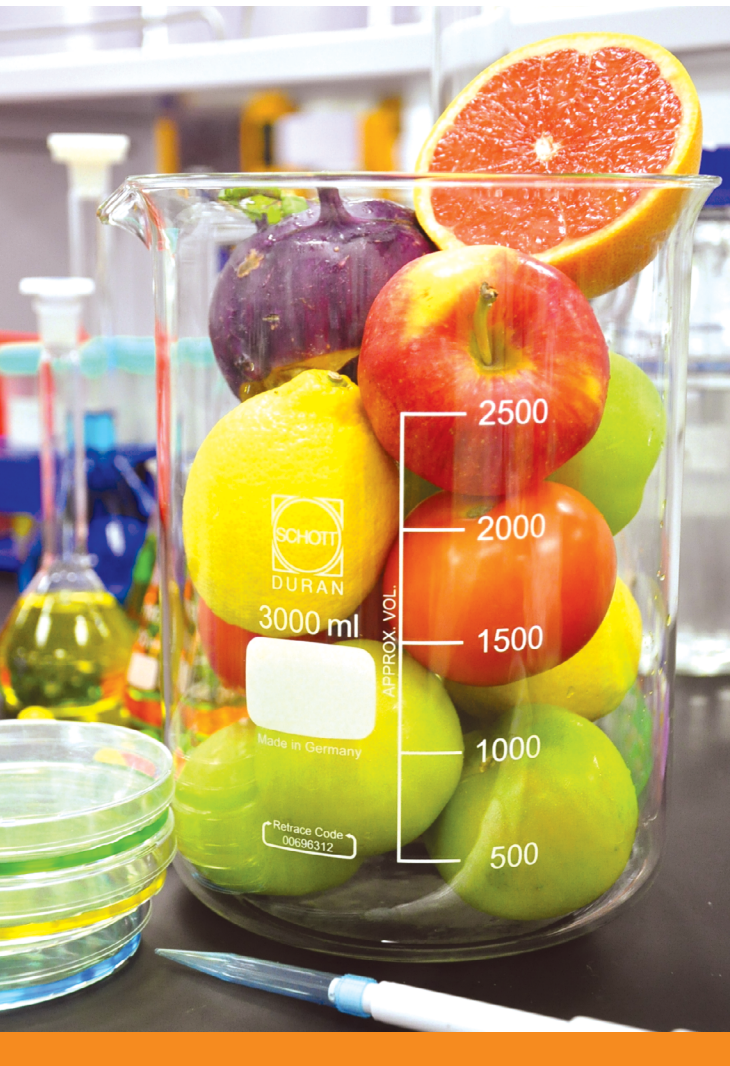


# FOOD SCIENCE & TECHNOLOGY



## UNDERGRADUATE PROGRAMME

The Bachelor of Science in FST covers four essential themes:

- **FOOD SAFETY**
- **FOOD PROCESSING**
- **NUTRITION**
- **FOOD PRODUCT DEVELOPMENT**

Students will acquire knowledge of the science and technology of foods across the whole value chain. The course is not about catering nor cooking food on domestic scale. The first three years encompass a diversity of food-specific topics such as Post-Harvest Processing, Flavour Science, Sensory & Consumer Science, Microbiology, Fermentation, Food Analysis & Chemistry, Food Nutrition, Food Quality Assurance and Control, Food Packaging, Food Engineering, and Food Processing. In the honours year, students will embark on a Food Product Innovation Project where students will work in teams, alongside industry partners and companies, to develop interesting and relevant food products to address food trends and market needs. The programme also provides opportunities for students to work alongside with professors, post-graduate seniors and industrial partners to gain experience in scientific or translational research through Honours project and UROPS project.



## WHY NUS FOOD SCIENCE & TECHNOLOGY?

This is a 4-year direct honours programme. Students will be conferred an Honours degree upon completion of the programme. Our world recognized IUFoST accredited curriculum offers multi-disciplinary, problem-based learning, experiential learning opportunities beyond the classroom to prepare our graduates for the fast-growing food industry. With over 20 years of experience in running the programme, NUS FST is backed strongly by our alumni and good relationship with the industry. This is shown by the constant support received in terms of research collaboration, internship, scholarships and awards.



In response to the national call to address global food sustainability and security threats, we are committed to expand greater capabilities to meet the higher demands and nurture future-ready graduates. The Department of Food Science and Technology now has three research corridors and a teaching laboratory suite, all equipped with the basic and advanced equipment for teaching and research purposes. Our flexible curriculum and diverse areas of expertise offers opportunities for students to groom themselves in a variety of niche areas in Food Science as they advance in the course.

## 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  
Research and Risk Assessment Department  
National Centre for Food Science, Singapore Food Agency  
M.Sc. in Chemistry, 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."

## CAREER PROSPECTS

A Bachelor of Science in Food Science & Technology equips you with the knowledge and skills to work in the dynamic food industry that is rapidly growing in Singapore and the region. Career opportunities in the food industry, research agencies, government agencies and education sectors are in demand. Professions include Food Product Developer, Food Application Technologist, Food Regulatory Specialist, Quality Assurance and Control Officer, Food Manufacturing/Process Engineer, Food Analytical Chemist, Microbiologist, Packaging Scientist, Flavour Scientist, Sensory Scientist, Nutrition Scientist, Research Scientist, Technical Sales and Marketing Associate. Some graduates may pursue Ph.D. research and have gone on to lead R&D teams in multi-national companies or pursue academic careers as professors.



## ADMISSION REQUIREMENTS

To be eligible for the primary major in FST, candidates should satisfy the following criteria:

- Any two H2 passes or equivalent in Chemistry, Physics, Biology, Mathematics/Further Mathematics or Computing. Students without H2 (or equivalent) in Chemistry and/or Biology will be required to read the corresponding bridging module(s).
- Polytechnic graduates with good results in an appropriate accredited diploma may also be admitted through the NUS Office of Admissions.

Entry requirements for second major in Food Science is the same as that for primary major in FST. For now, second major in Food Science is restricted to CHS students with primary major in Chemistry.

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



Faculty of  
Science

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