

Degree Level 🗹 Bachelor's 🗖 Grad.Dip. 🗖 Master's 🗖 Higher Grad.Dip. 🗖 Doctoral

TQF2 Bachelor of Science Program in Food Science and Technology (International Program)

Science Division

MU Degree Profile



Undergraduate Program	
1. Program Title	
(Thai) หลักสูตรวิทยาศาสต	รบัณฑิต สาขาวิชาวิทยาศาสตร์และเทคโนโลยีการอาหาร
(หลักสูตรนานาชาติ)	l .
(English) Bachelor of Scien	ce Program in Food Science and Technology
(International Pro	gram)
2. Degree Title	
(Thai) วิทยาศาสตรบัณฑิต	(วิทยาศาสตร์และเทคโนโลยีการอาหาร)
(English) Bachelor of Scien	ce (Food Science and Technology)
Program Overview	
Type of Program	Bachelor's Degree (International Program),
	Academic Program
Number of Credits	No less than 180
Duration of Program/ Program Cycle	Four-Year Program
Program Status and Schedule of	Revised Program 2019
Program Start Dates	Program start: Trimester I, Academic Year 2020
Degree Offered	One degree of one major
Institution Offering Degree	Mahidal University
(collaboration with other institutions)	Mahidol University
Organization Certifying the Standards	
of the Program	
Specific Data of the Program	
Purpose / Goals / Objectives	Goals
	1) To have graduates that are able to integrate all food
	science disciplines, including food chemistry, processing,
	engineering, food safety, and nutrition, to produce and/or

Mahidol University International College



Degree Level ☑ Bachelor's ☐ Grad.Dip. ☐ Master's ☐ Higher Grad.Dip. ☐ Doctoral

3

TQF2 Bachelor of Science Program in Food Science and Technology (International Program) Science Division to ensure the production of safe, nutritious and wholesome food products for general public. 2) To develop graduates with effective communication skill, quantitative reasoning skill, and able to apply scie ntific method to understand and solve real world food industry problem with integrity and responsibility to the general public. Objectives - Graduates are able to produce safe and high quality food products in an industrial scale for general public - Graduates are qualified and accepted to graduate programs in world-class universities. The Food Science program that is recognized by international community as well as local organization as evidenced in various activities and participation throughout the year. The program holds a privilege of its location on Salaya campus, thus, gaining an access to world class facilities, library as well as laboratories and food processing pilot plant. Within this program, students may choose to emphasize on conducing research with MU faculties and professionals. Distinctive Features Those who aim for more intensive experience with food industry private sector may choose Work Integrated Education track. We value every student as a prospective driver to strengthen food industry, under the pillars of food security, food safety, innovation, and consumers' relationship. As a program under MUIC philosophy, students will have excellent language skill in English communication and unique liberal arts education.



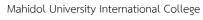


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Academic System	Trimester system	
(semester/trimester/quarter system)	Thin issue system.	
Advancement Path of the Graduates		
Career Opportunities	1) Graduates can work in quality control or quality	
	Assurance positions in food manufacturing and related	
	markets.	
	2) Graduates can work in Food Product Research and	
	Development departments.	
	3) Graduates can work in trading and services departments	
	in private and governmental sectors.	
	4) Graduates will be demanded in food manufacturing and	
	related markets.	
	5) Graduates can work in customer relations for food	
	companies	
	6) Graduates can work in the field of food science and	
	technology in academic organizations either in Thailand or	
	outside Thailand.	
	7) Graduates can pursue entrepreneurship in food area and	
	related business.	
Further Study after graduation	Graduates can continue their study in the field of food	
	science and technology and related fields including	
	business administration, production management, supply	
	chain management, marketing, food policy etc., in Thailand	
	and abroad.	
Educational Philosophy in Program Management		
Program Philosophy	Graduates will be world citizens who expertly apply	
	knowledge and skills in Food Science for the benefit of	
	mankind and the betterment of global society.	
	In concert with Thailand 4.0 vision, the Food Science	
	program produces graduates with lifelong learning habits	





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	through Mahidol University's constructivist learning
	philosophy and MUIC's liberal arts philosophy.
	Our philosophy will be implemented based on Mahidol
Strategy/ Practice in teaching and	University high educational standards, including highly
learning	competence academic staff, up-to-date and adequate
	facilities and equipment, and enriched library resources.
	Outcome-based assessment of student learning through
	formative and summative evaluation, including written
Strategy/Practice for Evaluating	examination, practical test, presentation, report, class
Learning Outcomes of Students	participation. Program rubrics will be used for evaluation
	of each assignment, with final grading according to criteria
	as stated by Mahidol University as well as MUIC regulation.
Competencies Enhanced to the Stud	ents of the Program
	- English Communication: Use academic writing skills to
	express opinion; apply critical and creative thinking through
	English communication; and develop a voice in written and
	spoken English that can be adapted to different audiences
	- Life appreciation: Demonstrate the ability to recognize,
	respect, and value diverse experiences for a healthy life
	- Critical thinking: Apply critical thinking to construct well-
Generic Competence	reasoned solutions or conclusions
	- Global citizenship: Examine the current state of the world
	and the connection between local and global issues
	- Leadership: Demonstrate the ability to take initiatives that
	bring about change for the well-being of the community
	- Digital literacy: Demonstrate the ability to use digital
	technology to manage communicate, and stimulate knowledge
	and reasoning
Subject-specific Competence	1. Food chemistry, food analysis, and function of
	ingredients
	2. Food safety and microbiology
	3. Food processing and engineering





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Degree Level 🗹 Bachelor's 🗖 Grad.Dip. 🗖 Master':	s ☐ Higher Grad.Dip. ☐ Doctoral Mahidol University International College
TQF2 Bachelor of Science Program in Food Science ar	nd Technology (International Program) Science Division
	4. Nutrition and health implication
	5. Food policy and regulation
	6. Applied food science
Learning Outcomes of the Graduates	
	At the end of the program, successful students will be able
	to:
	PLO1 Integrate knowledge of Chemistry, Microbiology,
	Processing, Engineering and Quality Assurance into
	solving the problems related to food industry
	PLO2 Demonstrate ability to coordinate effectively with
	others in any organizations throughout the world
PLOs	food supply chain
	PLO3 Evaluate both local and international food issues in
	highly dynamic science and technology environment
	for continuous improvement in quality of life to the
	whole society
	PLO4 Implement research methodologies to extend and

practice

redefine existing knowledge and/or professional