



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

Mahidol University International College

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

Science Division

Appendix 1 MU Degree Profile



Undergraduate Program	
1. Program Title	
(Thai)	หลักสูตรวิทยาศาสตรบัณฑิต สาขาวิชาวิทยาศาสตร์และเทคโนโลยีการอาหาร (หลักสูตรนานาชาติ)
(English)	Bachelor of Science Program in Food Science and Technology (International Program)
2. Degree Title	
(Thai)	วิทยาศาสตรบัณฑิต (วิทยาศาสตร์และเทคโนโลยีการอาหาร)
(English)	Bachelor of Science (Food Science and Technology)
Program Overview	
Type of Program	Bachelor's Degree (International Program), Academic Program
Number of Credits	No less than 181
Duration of Program/ Program Cycle	Four-Year Program
Program Status and Schedule of Program Start Dates	Revised Program 2017 Program start: Trimester I, Academic Year 2018
Degree Offered	One degree of one major
Institution Offering Degree (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



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	<p>science disciplines, including food chemistry, processing, engineering, food safety, and nutrition, to produce and/or to ensure the production of safe, nutritious and wholesome food products for general public.</p> <p>2) To develop graduates with effective communication skill, quantitative reasoning skill, and able to apply scientific method to understand and solve real world food industry problem with integrity and responsibility to the general public.</p> <p>Objectives</p> <ul style="list-style-type: none"> - 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.
<p>Distinctive Features</p>	<p>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.</p> <p>Within Food Science concentration, students may choose to emphasize on conducting research with MU faculties and professionals. Those who aim for more intensive experience with food industry private sector may choose Cooperative Education track.</p> <p>With the newly established Culinary Science concentration, students have additional opportunity to choose to develop culinary arts skills together with science</p>



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	<p>discipline. Career path of this concentration including novel title in food industry as research chef and culinary scientist.</p> <p>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.</p>
<p>Academic System (semester/trimester/quarter system)</p>	<p>Trimester system</p>
<p>Advancement Path of the Graduates</p>	
<p>Career Opportunities</p>	<ol style="list-style-type: none"> 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 from Culinary Science concentration will be qualified as research chef or culinary scientist.
<p>Further Study after graduation</p>	<p>Graduates can continue their study in the field of food science and technology and related fields including</p>



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	business administration, production management, supply chain management, marketing, food policy etc., in Thailand and abroad.
Educational Philosophy in Program Management	
Program Philosophy	<p>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.</p> <p>In concert with Thailand 4.0 vision, the Food Science program produces graduates with lifelong learning habits through Mahidol University's constructivist learning philosophy and MUIC's liberal arts philosophy.</p>
Strategy/ Practice in teaching and learning	Our philosophy will be implemented based on Mahidol University high educational standards, including highly competence academic staff, up-to-date and adequate facilities and equipment, and enriched library resources.
Strategy/Practice for Evaluating Learning Outcomes of Students	Outcome-based assessment of student learning through formative and summative evaluation, including written examination, practical test, presentation, report, class 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 Students of the Program	
Generic Competence	<ol style="list-style-type: none"> 1. Communication skills, including oral, written, listening, and interviewing 2. Critical thinking / problem solving skills 3. Professionalism, including ethics, integrity, respect for diversity 4. Life-long learning skill <p>Interaction skill, including teamwork, mentoring, leadership, networking, interpersonal skills</p>



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	<p>5. Information acquisition skill, such as electronic data bases, internet</p> <p>6. Organizational skill, especially time management and project management</p>
Subject-specific Competence	<p>1. Food chemistry, food analysis, and function of ingredients</p> <p>2. Food safety and microbiology</p> <p>3. Food processing and engineering</p> <p>4. Nutrition and health implication</p> <p>5. Food policy and regulation</p> <p>6. Applied food science</p>
Learning Outcomes of the Graduates	
PLOs	<p>At the end of the program, successful students will be able to:</p> <p>PLO1 Integrate knowledge of Chemistry, Microbiology, Processing, Engineering and Quality Assurance into solving the problems related to food industry</p> <p>PLO2 Demonstrate ability to coordinate effectively with others in any organizations throughout the world food supply chain</p> <p>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</p> <p>PLO4 Implement research methodologies to extend and redefine existing knowledge and/or professional practice</p>