Program Specification

1. Program Title: Doctor of Philosophy in Food Science (International Program)
2. Mode of study: Full Time (3 years)
3. Registration period: 1st semester: August-December

 2nd semester: January-May

1. Typical entry requirements: Master degree in food science, food technology or related field.
2. Program aims/Objectives
	1. To produce graduates that are specialists and are highly-skilled researchers on food science and technology and related fields.
	2. To promote the creativity and innovation in the research on food science and technology.
	3. To strengthen and develop graduates to go forward to international level
3. Program Learning Outcome (PLO)
	1. Graduates are able to apply and integrate knowledge in food science and technology for advanced research work.
	2. Graduates will gain skills to support the research work through learning activity both theory and practice and are able to serve in food industry sector.
4. Program structure

Plan 1.1: Research plan 48 credits

1. Thesis 48 credits
2. Compulsory courses (credit non-counted) 5 credits
3. Seminar (credit non-counted) 2 credits
4. Knowledge examination 0 credits

 Thesis Defense

 Qualifying examination

 English Proficiency Test

 Compulsory course (credit non-counted)

08117111 Sustainable food processing 3(3-0-6)

08117109 Techniques in scientific communication 2(2-0-4)

Plan 2.1: Course work and research plan 48 credits

1. Thesis 36 credits
2. Compulsory courses 3 credits
3. Compulsory courses (credit non-counted) 2 credits
4. Seminar (credit non-counted) 2 credits
5. Electives courses 9 credits
6. Knowledge examination 0 credits

 Thesis Defense

 Qualifying examination

 English Proficiency Test

 Compulsory courses

 08117111 Sustainable food processing 3(3-0-6)

 08117109 Techniques in scientific communication

 (credit non-counted) 2(2-0-4)

 Elective courses

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|  | 08218112 Advanced Food Toxicology  | 3(3-0-6) |
|  | 08218113 Biochemical Methods for Food Research  | 3(3-0-6) |
|  | 08218120 Phase Transition in Foods | 3(3-0-6) |
|  | 08218121 Food Rheology | 3(3-0-6) |
|  | 08218122 Advanced Food Packaging Technology | 3(3-0-6) |
|  | 08218118 Genetic Engineering in Food Industry | 3(3-0-6) |
|  | 08218123 Advanced Industrial Fermentation Technology | 3(3-0-6) |

 08218127 Functional and Medical Food 3(3-0-6)

 08218128 Foodomics 3(3-0-6)

 08218129 Microbiological Technology for Food Flavor Production 3(3-0-6)

1. Facilities available

8.1 Laboratory rooms

 8.2 Research instruments e.g. HPLC, GC-MS, Rheometer, Rapid Visco-Amylograph

 (RVA), Fermenter, Rancimat, UV-Vis Spectrophotometer, Larminar flow, Brookfield

 viscometer, Texturometer, etc.

1. Career prospects
2. Food scientists or food technologists in food factory, being responsible in product research and development, planning and production control, or food quality control or quality assurance.
3. Authorized food scientists government official.
4. Owner or self-employed food related business.
5. Tuition fee : 75,000 THB per semester