

Program Specification

1. Program Title : Master of Science Program in Food Safety Management
2. Mode of the study : Part time (Saturday-Sunday)
3. Semester period:
1st semester August – December
2nd semester January – May
4. Typical entry requirements : Bachelor's degree or equivalent in one of the following courses
 - Food science and technology
 - Agro-Industry
 - Food Science
 - Fermentation Technology in Food Industry
 - Other related sciences subjecting to the decision of the program committee.

Qualification of applicants

Plan A and Plan B (Model 1-Cooperative program)

- Applicants with no experience in food industries or in food safety
- Knowledge and process integration skills are needed
- Some courses necessary in workdays (Monday-Friday)

Plan B (Model 2)

- Applicants who are working full time and have experiences at least 1 year in food industries or in food safety.
- Knowledge and process integration skills are needed (Monday-Friday)

Selecting the plan and model is depended on the decision of the program committee.

5. Program aims/ Objective

- 5.1. To acquire have scientific knowledge and skills for applying and managing food safety systems as well as in food supply chains.
- 5.2. To promote and enhance academic researches relevant to food safety and quality management systems, which, they can be applied or use as references in both public and private sectors involved.

6. Program Learning Outcomes (PLO) :

Students will be able to manage and apply scientific knowledge and skills to the food safety management systems as well as the food supply chains.

7. Program structure

Food safety management program can be divided into plan A and Plan B. For plan B, it is classified further on 2 models (1 and 2). Each plan and model contains total 40 credits. Selecting the plan and model is depended on the program committee.

Plan A	40	Credits
a. Thesis	12	Credits
b. Compulsory courses	21	Credits
c. Elective courses	6	Credits
d. Seminar	1	Credits
e. Knowledge examination	0	Credits
Thesis defense		
Comprehensive examination		
English proficiency test		

* Student should select subject at least 6 credits presenting in food safety management program and could relate to student's lack skill. However, it is in the discretion of the program committee or advisor.

Plan B	40	Credits
(Model 1- Cooperative program)		
a. Independent study	6	Credits
b. Compulsory courses	21	Credits
c. Elective courses	6	Credits
d. Seminar	1	Credits
e. Cooperative study	6	Credits
f. Knowledge examination	0	Credits
Independent study defense		
Comprehensive examination		
English proficiency test		

Plan B	40	Credits
(Model 2)		
a. Preliminary Course	3	Credits
(credits non-counted)		
b. Independent study	6	Credits
c. Compulsory courses	21	Credits
d. Elective course	12	Credits
e. Seminar	1	Credits
f. Knowledge examination	0	Credits
Independent study defense		
Comprehensive examination		
English proficiency test		

Program courses:

Preliminary course (Credits non-counted)	Total	3	Credits
08127100 Food sanitation and quality assurance			3 (3-0-6)
Compulsory courses	Total	21	Credits
08127120 Principle of risk analysis in foods			3 (3-0-6)
08127121 Food process control and efficiency models			3 (3-0-6)
08127122 Food laws and certification system for food safety management			3 (3-0-6)
08127123 Food safety management			3 (2-3-6)
08127124 Communication strategies for food safety			3 (3-0-6)
08127125 Learning from experts learning from experts			3 (3-0-6)
08117108 Experimental designs in food research (only for plan a)			3 (3-0-6)
08127126 Statistic and probability in food safety management (only for plan b)			3 (3-0-6)
Elective courses	Total	6-12	Credits
08127220 Microorganisms in food processing			3 (3-0-6)
08127221 Hygienic design in food plants			3 (3-0-6)
08127222 Hygienic problems in food plants			3 (2-3-6)
08127223 Food safety management of animal food products			3 (3-0-6)
08127224 Environmental management in food industry			3 (3-0-6)

08127225	Control of chemicals in food industry	3 (3-0-6)
08127226	Instrumentation for food hazard analysis	3 (3-0-6)
08127227	Food additives and functional ingredients	3 (3-0-6)
08127228	Quality management system in food supply chain	3 (3-0-6)
08127229	Food supply chain management foods	3 (3-0-6)

8 Facilities available

Laboratory and research room to support all relevant subjects such as Food microbiology and food safety, Fermentation technology, Food chemistry, and Food process engineering.

9. Career prospects

Graduates can work in various sectors as following:

- 9.1 Food industries, especially in the part of quality assurance, quality control and food safety.
- 9.2 Public sectors in the field of food safety management, food quality and food assessment.
- 9.3 International food safety agencies such as Food and Agriculture Organization (FAO), World Trade Organization (WTO) and World Health Organization (WHO).
- 9.4 Freelances in food safety management area in Food or related business such as auditors or consultants for product quality systems.

10. Tuition fee : 40,000 THB per semester