

ELECTIVES COURSES

CODE	ELECTIVE COURSES	CREDIT
FSQ60002	Traceability in Food Supply Chain	2
FSQ61002	Consumer Perception and Preference	2
FSQ62002	Managing Food Allergy and Intolerance	2
FSQ63002	Rapid Methods in Food Microbiology	2
FSQ64002	Managing Food Safety Crisis	2
FSQ65002	Socio-Economic Impact of Unsafe Food	2

PRE - REQUISITE

CODE	ELECTIVE COURSES	CREDIT
FSQ60102	Principles of Food Safety and Quality	2
FSQ61102	Food Preservation and Processing	2
FSQ62102	Food Chemistry and Analysis	2

TUITION FEE

LOCAL STUDENTS	Full-Time	RM18,970
	Part-Time	RM21,145***
INTERNATIONAL STUDENTS	Full-Time	RM40,045***

***TBC = To Be Confirmed

ADMISSION REQUIREMENT

- I. A Bachelor's degree with minimum CGPA 2.50 (or equivalent) from institution of higher learning recognized by University Senate;
OR
- II. A Bachelor's degree or equivalent not meeting CGPA pf 2.50, can be accepted subject to a minimum of 5 years working experience in relevant field;
- III. Local candidates must achieve credits in English at SPM level or have passed English courses at Diploma or Bachelor Degree level;
AND
- IV. Candidates from non-English speaking countries must submit and English language test result either IELTS (minimum Band 5) or TOEFL (minimum 500/173) or MUET (Band 3) after attending Progressive English Program (PEP) at the Universiti Malaysia Sabah.

HOW TO APPLY:

- ✓ Log in to <http://plums.ums.edu.my> and click postgraduate PLUMS admission button
- ✓ Create user account
- ✓ Create new application registration
- ✓ Pay application fee online
- ✓ Complete information and upload requirement document
- ✓ Verify and submit application through declaration

For more information, please contact:
pejfsmp@ums.edu.my

Coordinator
Master of Science (Food Safety and Quality)
Faculty of Food Science and Nutrition
Universiti Malaysia Sabah
Jalan UMS, 88400 Kota Kinabalu
Sabah
Tel: +60-88-320000 Ext:8875
Fax: +60-88-320259



UMS
UNIVERSITI MALAYSIA SABAH

MASTER OF SCIENCE (FOOD SAFETY AND QUALITY) (MFSQ) BY COURSEWORK (MQA/FA7114)

FACULTY OF FOOD SCIENCE AND NUTRITION



CORE COURSES

CODE	CORE COURSES (36 Credit Hours) Credit	CREDIT
FSQ60103	Food Legislation and International Trade	3
FSQ61103	Food Quality Management	3
FSQ62103	Food Safety Management and Auditing	3
FSQ63103	Microbial Foodborne Pathogens	3
FSQ64103	Interaction of Food Components During Processing	3
FSQ65102	Research Methodology	3
FSQ60203	Advance Food Analysis and Instrumentation	3
FSQ61203	Advance Food Toxicology	3
FSQ63203	Halal Food Production	3
FSQ64203	Food Safety and Quality Assurance Seminar	3
FSQ65204	Research Project	6

MODE OF STUDY

MODE OF STUDY	DURATION OF STUDY
FULL-TIME	2 - 4 Semesters
PART-TIME	4 - 8 Semesters

Admission for Food Science graduate - September intake
Admission for Non-Food Science graduate - February intake

International student are allowed to pursue a full-time mode of study only

CURRICULUM STRUCTURE

Programme is structured in **two (2) semesters** for **food science graduate** and **four (4) semesters** for **non-food science graduate**. This programme is taught in English. MSFQ consists of compulsory, elective, pre-requisite course and a project.

COURSES	FOOD SCIENCE GRADUATE	NON-FOOD SCIENCE GRADUATE
Core Courses	36 Credits	36 Credits
Elective Courses	4 Credits	4 Credits
Pre-requisite Courses	-	6 Credits
Total	40 Credits	46 Credits



INTRODUCTION

The Master of Science (Food Safety and Quality) program is offered as coursework by instruction to graduates in the discipline of food science/technology and other related discipline such as microbiology, chemistry, biotechnology and public health. This program provides advance training in all aspects of food safety and quality within the context of food manufacturing and distribution settings.

Students will acquire advanced knowledge on food safety management, food legislation and international trade, risk analysis and traceability, halal production and other emerging areas which are closely related to the food industry at the national or international level. Graduates will develop the skills to address food safety and quality management systems.

The program provides study opportunity for working food professionals who want further specialization on food safety to enhance their ability to cope with the everchanging requirement on food protection for their career advancement.

Throughout the program, student will explore and learn to critically evaluate issues raised by the enforcement of regulations and legislation relating to food. Upon completing the program, students will be able to obtain up-to-date knowledge on foods safety and quality management of the national and international legislative trends from the sale, supply and production of foods.

