Course Title
M.Sc. in Food Technology and Innovation (International Program)

Academic Institution: Faculty of Agro-Industry, Prince of Songkla University

Program Title: Master of Science (Food Technology and Innovation) or M.Sc. (Food Technology and Innovation) (International Program)

Program learning outcome (PLO)

PLO1 Integrate knowledge of food science and technology for creating food innovation with consideration of entrepreneurship concept
PLO2 Conduct research and adhere to legal, ethical and professional practices in food innovation research.
PLO3 Demonstrate the ability to effectively communicate and present innovative product/concept
PLO4 Demonstrate responsibility in assignment and managing work within a team.
PLO5 Manage food business or be a food entrepreneur.

Philosophy of the Program

The program aims to produce graduates with high level knowledge in Food Science and fosters creativity and innovation concepts. The learners will be able to apply interdisplinary knowledge, skill and view point of Food science and technology, entrepreneurship as well as critical thinking and life-long learning with ethic manner for creating food innovation which contributes to local, national and international food industries. The program will expose the students to innovative blended learning environment using varieties of methodologies and tools including active learning, Work Integrated learning (WIL), self-direct learning and laboratory work.

PSU's educational philosophy (http://webagro.psu.ac.th)

PSU's educational philosophy is managed by

- Progressivism using learning process with the students as the "center of attention" and the basis of "Outcome Based Education" such as active learning, problem-based learning, project-based learning, service learning
- PSU aims to provide students with a lifelong learning approach
- PSU believes that these principles can be met and aided by Prince of Songkla Mahidon Adulyadej's motto "Our soul is for the benefit of mankind"

Program structure:

Course	Plan A2 (Research with course works)	Plan A2(Hi-Fi)* (Research with course works)	Plan B (Minor thesis with course works)
Compulsory	17	17	17
Elective	6	6	12
Thesis	12	12	-
Minor thesis	-	-	**6**
Seminar	1	1	1
Total	**36**	**36**	**36**

Note: *The same as Plan A1 and agreement confirmation form to study this program in Hi-Fi plan signed by applicant's organization.

Study plan

Academic year	Semester	Plan A2 And A2 (Hi-Fi)	Plan B
1	1	850-518 Processing Effects on Structure and Functional Components of Foods 3 credits 850-539 Food Process Design 3 credits 850-571 Business Strategy and Policy 3 credits 3 ((3)-0-6) 850-573 Entrepreneurship 2 credits	850-518 Processing Effects on Structure and Functional Components of Foods 3 credits 850-539 Food Process Design 3 credits 850-571 Business Strategy and Policy 3 credits 3 ((3)-0-6) 850-573 Entrepreneurship 2 credits
		Total 11 credits	**Total 11 credits**
	2	850-xxx Elective course 3 credits 850-xxx Elective course 3 credits 850-812 Thesis 1 credits	850-xxx Elective course 3 credits 850-xxx Elective cours 3 credits 850-xxx Elective cours 3 credits
		Total 7 credits	**Total 9 credits**
2	1	850-502 Module:Mastering Innovative and Disruptive Approaches for Success (MIDAS) 6 credits 850-812 Thesis 6 credits	850-xxx Elective cours 3 credits 850-502 Module: Mastering Innovative and Disruptive Approaches for Success (MIDAS)6 credits 850-806 Minor Thesis 3 credits
		Total 12 credits	**Total 7 credits**
	2	850-563 Seminar 1 credit 850-812 Thesis 5 credits	850-563 Seminar 1 credit 850-806 Minor Thesis 3 credits
		Total 6 credits	**Total 4 credits**
		Total 36 credits	**Total 36 credits**

Elective courses

Plan A2 and A2 (Hi-Fi) 6 credits
Plan B 12 credits

850-500	Module: Food Ingredients from Agricultural Processing and Food Industry By-products	6((3)-9-6)
850-514	Functional Food Ingredients and Alternative Food Additives	3((3)-0-6)
850-515	Meat and Poultry Meat Science)	3((2)-3-4)
850-517	Utilization of By-Products from Fishery Industry	3((2)-3-4)
850-521	Experimental Design in Product Development	3((3)-0-6)
850-522	Sensory Evaluation of Foods	3((2)-3-4)
850-524	Food Quality and Evaluation	3((2)-3-4)
850-541	Advanced Food Microbiology and Food Safety	3((3)-0-6)
850-544	Food Safety, Laws and Regulation	3((3)-0-6)
850-572	Strategic Food Marketing	3((3)-0-6)
850-574	Consumer Behaviour	3((3)-0-6)
850-575	Food Supply chain, Traceability and Sustainability	3((3)-0-6)
850-576	Halal Regulation and Certification	3((3)-0-6)
855-501	Food Packaging Technology	3((3)-0-6)
857-532	Strategic Planning in Food Industry	3((3)-0-6)
859-511	Food, Nutrition and Health	3((3)-0-6)

Duration: 2 years

Graduation Requirements

1. Meet the English performance following the regulation issued by Graduate School.
2. Fulfill the program requirements with a GPA of at least 3.00.
3. Satisfy the proposal examination and thesis/minor thesis with grade S or X.
4. Plan A2 publish the academic article from thesis or a part of thesis in a journal or proceeding which has a peer review at least 1 articles
5. Plan B publish the academic article from thesis or a part of thesis in any publications which can be searched at least 1 articles.