

## **MSc Food Safety & Food Innovation (Part-Time) – A 520/16**

### **1. Objectives**

Food safety and food product development are of paramount importance to businesses of any size which handle food. Food safety is of fundamental public health concern and has become an area of priority and necessity for manufacturers, distributors, wholesalers, retailers, consumers and regulators. Changing global patterns of food production, international trade, technology, consumer demands, public expectations for health protection, environmental concerns and limited resources have created the need for food innovation.

Through this programme, learners will become familiar with the principles, methods and systems that contribute to ensure food safety, business growth and competitiveness. From adopting personal hygiene practices to adhering to national food standards, this course will ensure that the learner gains the knowledge necessary to manage a hygienic food production and/or service operation. Learners will also recognise the need for conceptualization and development of innovative products. The programme also offers a broad and a more general range of skills and knowledge aimed at developing competencies in product development, process development and innovation in the agri-food sector. With its integrated approach to teaching and learning, the programme comprises of modules combining knowledge with technical and practical skills to emphasise the application of theory to practice, thus enhancing employability in the food sector and providing prospects for the graduates to set up their own enterprises.

#### **By the end of this programme, the students will be able to:**

- Demonstrate understanding of the issues of safety and quality in food production, handling, processing and trade
- Apply mandatory requirements and voluntary standards to ensure the safety and quality of foods
- Apply principles of hygiene throughout the food chain
- Undertake basic microbiological and chemical analyses of food products
- Demonstrate understanding of the fundamentals of marketing of food products
- Evaluate the factors necessary for successful penetration of new products on the market
- Analyse the challenges in new product development
- Examine different aspects of the product development process from product conception through to product launch
- Identify technological problems encountered in development of novel or niche products
- Develop safe, nutritious and innovative foods
- Transfer relevant knowledge, skills and technology concepts to industry.

### **2. General Entry Requirements**

- At least a Second Class degree or a CPA  $\geq 50\%$ , whichever is applicable or
- A GPA not less than 2.50 out of 4 or equivalent from a recognised University,

OR alternative qualifications acceptable to the University of Mauritius.

### **3. Programme Requirements**

A Degree in the area of Food Science and Technology or other science related subjects.

#### 4. General and Programme Requirements – Special Cases

The following may be deemed to have satisfied the General and Programme requirements for admission:

- Applicants who do not satisfy any of the requirements as per Regulations 2 and 3 above but submit satisfactory evidence of having passed examinations which are deemed by the Senate to be equivalent to any of those listed.
- Applicants who do not satisfy any of the requirements as per Regulations 2 and 3 above but who in the opinion of Senate, submit satisfactory evidence of the capacity and attainments requisite to enable them to pursue the programme proposed.

#### 5. Programme Duration

	Normal [Years]	Maximum [Years]
Master's Degree (PT):	2	4
Postgraduate Diploma (PT):	2	4
Postgraduate Certificate (PT)	1	2

6. **Credits per Year:** Minimum 12 credits subject to Regulation 5.

#### 7. Minimum Credits Required for the Award of

Master's Degree:	41
Postgraduate Diploma:	29
Postgraduate Certificate:	15

Breakdown as follows:

	Credits from	
	Core Taught Modules	Project
Master's Degree	29	12
Postgraduate Diploma	29	
Postgraduate Certificate	15	

#### 8. Assessment

Each module will be assessed over 100 marks (i.e. expressed as %). Assessment will be based on a Written Examination, carrying a weighting of 70%, and Continuous Assessment carrying 30% of total marks except for the following module:

Module	Continuous Assessment	Written Examination
AGRI 6103Y(1) Innovation in the Food Industry	50 % (15 % for class test and 35 % for group presentation and group portfolio)	50 %

Continuous Assessment for all modules will be based on laboratory/field works, and/or assignments, and should include at least 1 class test.

Written examinations for all modules, whether taught in semester 1 or in semester 2 or both, will be carried out at the end of the academic year and will be of 2 to 3 hours duration.

An overall total of 40% for combined Continuous Assessment and Written Examination components would be required to pass a module, without minimum thresholds within the individual Continuous Assessment and Written Examination.

Modules will carry credits in the range of 3 to 5. Project will carry 12 credits.

#### 9. Submission Deadlines for Dissertation:

- First Draft: By last week day of July of the Academic Year
- Final Copy: Three copies of the dissertation (two spiral-bound copies and one soft copy in a single PDF text file on electronic storage media) should be submitted to the Faculty/Centre Registry and **in addition, a soft copy of the dissertation in a single PDF text file should be uploaded on the “Turnitin’ Platform”, in the final assignment submission link indicated by the Programme/Project Coordinator.** All of the above should be submitted not later than the last week day of August by 4.00 p.m. at latest.
- **Failure to submit the Project/Dissertation through the Turnitin Platform will deem to be unreceivable.**

**10. List of Modules**

<b>Code</b>	<b>Module Name</b>	<b>Hr / Yr L+P</b>	<b>Credits</b>
AGRI 6096Y (1)	Food Microbiology and Hygiene	60+45	5
AGRI 6097Y (1)	Statistical Methods	30+30	3
AGRI 6098Y (1)	Food Analysis and Processing	60+45	5
AGRI 6099Y (1)	Food Safety Management and Novel Foods	45+30	4
AGRI 6101Y (1)	Entrepreneurship & Food Marketing	45+30	4
AGRI 6103Y (1)	Innovation in the Food Industry	45+30	4
AGRI 6102Y (1)	Current issues in Food Safety & Food Innovation	60+0	4
AGRI 6000Y (1)	Project		12

**Total no. of credits : 41****11. Programme Plan****YEAR 1**

<b>Code</b>	<b>Module Name</b>	<b>Hr / Yr L+P</b>	<b>Credits</b>
AGRI 6096Y (1)	Food Microbiology and Hygiene	60+45	5
AGRI 6097Y (1)	Statistical Methods	30+30	3
AGRI 6098Y (1)	Food Analysis and Processing	60+45	5
AGRI 6099Y (1)	Food Safety Management and Novel Foods	45+30	4

**YEAR 2**

<b>Code</b>	<b>Module Name</b>	<b>Hr / Yr L+P</b>	<b>Credits</b>
AGRI 6101Y (1)	Entrepreneurship & Food Marketing	45+30	4
AGRI 6103Y (1)	Innovation in the Food Industry	45+30	4
AGRI 6102Y (1)	Current issues in Food Safety & Food Innovation	60+0	4
AGRI 6000Y (1)	Project		12

**Total no. of credits : 41**