

FOOD SAFETY AND QUALITY ENGINEERING, MSc



SHORT DESCRIPTION

The MSc in Food Safety and Quality Engineering is designed to develop your undergraduate knowledge and improve it through application and research. The field of Food Science is broad and the programme reflects this diversity, with emphasis on Raw Material Qualifying, Processing Technology, Quality Analysis and Quality Assurance. Throughout your stay at Debrecen University, as a postgraduate student of Food Safety and Quality, you will have a personal academic tutor to guide you through your studies and to meet your individual goals and interests. We offer you a 4 week field practice in summer. Areas of study: Organic and Biochemistry, Food Safety and Quality, Food Processing Technology, Economics, Physical, Chemical and Microbiological Analysis, Laboratory Practices.

PROGRAM FACTS

- **Program name/academic level:** Food Safety and Quality Engineering, MSc
- **Institution:** University of Debrecen
- **Faculty:** Faculty of Agricultural and Food Sciences and Environmental Management
- **Starting date:** September/February
- **Duration:** 4 semesters
- **Language requirements:** English language proficiency (TOEFL 547 /IELTS 6.0 /oral examination)
- **Academic requirements:** Bachelor degree in Food Science
- **Tuition Fee:** 6.500 USD/year
- **One time fees:** application fee 150 USD, entrance examination fee 350 USD

