Detailed admission criteria for the Wageningen University Food Programmes: Food Technology (MFT), Food Safety (MFS), Food Quality Management (MFQ)

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1. General Wageningen University Requirements

General Wageningen University Requirements valid for all programmes, including the online specialisation of MFT:

- Relevant Bachelor degree
- Proof of English proficiency
- Appropriate GPA


This document will deal only with the relevant Bachelor degrees for the food programmes and exceptions to the general WU rules for these programmes. Exceptions to the rules for degrees from China, India and Bhutan are described in Chapter 3.

1.1 Calculation of GPA

The GPA is calculated on the basis of all courses obtained in the Bachelor degree, including courses taken as a minor. This is done centrally and is leading. Only final marks appearing on the transcript of records are included. Partial or sub-marks are not included in the calculations.

A qualification lower as Second Upper (2.1) in countries using the English-style system, is never admissible and will lead to automatic rejection.

The GPA is a very strict requirement and will be adhered to; when your GPA is 6.94 or lower (on a 10-point scale), you will not be admissible.

In case of doubt whether a GPA is appropriate, the programme may recalculate the GPA. In that case all courses count equal (absolute average, not a weighted average), regardless the initial procedure used.

2. Specific Requirements for the Food Programmes

2.1 Admissible degrees

This section lists the most common degrees for each programme. When your degree is not mentioned in this section, or in the country section (Chapter 3), consider your degree as red (see 2.3 for options) and when in doubt contact the secretariat food.science@wur.nl.

Admission is for all specialisations in a programme, thus including the European Masters in Food Studies and the Online MSc Food Technology within the MSc Food Technology.
Degrees listed ‘green’ are automatically admissible (when also the GPA and English requirements have been fulfilled). In all cases the final decision is with the admission board.
### Table 1: Admissible degrees per MSc programme

Green: admissible degree; red: not admissible; orange: admissible possible with enough relevant (food) courses (see below)

<table>
<thead>
<tr>
<th>Degree name</th>
<th>MFT</th>
<th>MFS</th>
<th>MFQ</th>
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<tbody>
<tr>
<td>Agriculture</td>
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<td>Animal Sciences</td>
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<td>Biotechnology</td>
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<td>Chemical Engineering</td>
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<td>Chemistry</td>
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<tr>
<td>Culinary Sciences</td>
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<tr>
<td>Dairy Science &amp; Technology</td>
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<td>Dietetics</td>
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<td>Economy</td>
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<td>Environmental Health</td>
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<td>European Studies</td>
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<td>Food &amp; Business</td>
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<td>Food Design</td>
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<td>Food Engineering</td>
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<td>Food Quality &amp; Safety</td>
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<td>Food Science</td>
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<td>Food Science &amp; Technology</td>
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<td>Food Technology</td>
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<tr>
<td>Gastronomical Sciences</td>
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<td>Horticulture</td>
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<td>Laboratory Sciences</td>
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<td>Law</td>
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<td>Logistics Management</td>
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<td>Management Studies</td>
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<td>Microbiology</td>
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<td>Nutrition</td>
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<td>Plant Sciences</td>
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<td>Post-Harvest Technology</td>
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<td>Public Health</td>
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<td>Toxicology</td>
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<tr>
<td>Veterinary Sciences</td>
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</table>

* admission possible for the Law and Regulatory Affairs specialisation only

** admission to certain specialisations only

For admission to MFS and MFQ without a Food Science and Technology degree it is highly recommended to follow the MOOC: [https://www.wur.nl/en/show/nutrition-and-health-food-safety-1.htm](https://www.wur.nl/en/show/nutrition-and-health-food-safety-1.htm)
2.2 Admission with an ‘orange’ degree in Table 1

Applicants with a degree listed above as ‘admission possible with enough food/relevant credits’ will only be admitted when they have passed at least 30 ECTS (=half year of study) of courses relevant to the programme and/or specialisation.

For MFT this means courses identical or similar to the minor listed in 2.4 for all specialisations, or a similar number of relevant courses to a specific specialisation (f.e. 30 credits Food Biotechnology/Chemistry/Enzymology for admission to the Food Biotechnology specialisation; or 30 credits Food Chemistry/Food Physics for the Ingredient Functionality specialisation). See also the flow diagram in 2.6.

Credits should be from courses, not from thesis and/or internship projects.

In addition to the above, at least 5 years of relevant work experience to the specialisation may also cover the missing knowledge. Relevant means relevant to the degree/specialization applied for and should be of appropriate (Bsc+) level.

In all cases the final decision is with the admission board.

2.3 Admission with a ‘red’ degree in Table 1

Applicants with a degree listed above as non admissible will result in rejection, but there are two options to become eligible.

Students with Non admissible degrees can become admissible after following the minor (see below). See also the flow diagram in 2.6.

Or, when you have relevant work experience. Admission may be possible due to work experience, but only with at least 5 years of relevant work experience. Relevant means relevant to the degree/specialization applied for and should be of appropriate (Bsc+) level.

In all cases the final decision is with the admission board.

2.4 Minor

For students with red/orange degrees applying for the MSc Food Technology, there is the possibility to take a minor. There is no minor for the two other food programmes, but students can take other, relevant, courses in a tailor made programme at Wageningen University under the same conditions as described below for the minor.

When your degree is not directly admissible, it is possible to take the Food Technology minor (or courses for MFS/MFQ) here in Wageningen as part of your Bachelor degree to enhance your admission chances. This is possible for Dutch students (register as bijvakstudent, but keep registered at your home university, contact your study advisor for the procedure at your university), or for EU students as part of an Erasmus exchange or other exchange programme in their Bachelor Degree, when Wageningen University has an exchange agreement with your university.
Be aware that all courses of a minor are thus part of your BSc programme and the results are included in your GPA.

The Minor Food Technology is offered once a year in periods 1-3 (September-February) and is described here: https://www.wur.nl/en/Education-Programmes/BSc-Minors/List-of-BSc-minors/BSc-minor-Food-Technology-WUFTE.htm

Dutch and EU students who are not able to follow the minor as part of their BSc can enrol as contract students for the same courses. However, in this case the normal tuition fee does not apply and costs will be much higher. For excellent students, see 2.5.

For non-EU students it is not possible to take the minor, unless Wageningen University has an exchange programme with your university (contact your international office). If there is no such agreement, you will have to follow the relevant (=similar to the minor) courses elsewhere before applying to the programme. In these cases you can show your study plan to the secretariat (food.science@wur.nl) whether the courses that you selected are acceptable as a replacement for the minor. We do not offer a list/set of approved courses.

2.5 Pre-master options other as the minor

The food programmes do not offer a fixed pre-master programme. We do offer the minor or require similar courses obtained elsewhere (see 2.4) instead.

However, in very few cases we do offer a pre-master programme for excellent students. In this case students will have to follow one year of courses (part-time, one course/period) and, when all courses have been passed, they can enrol in the MSc programme.

This is only offered for Dutch students with an orange/red degree in table 1 and a final degree ‘Cum Laude’ in their BSc and who can not take the minor as part of their BSc.

For other EU students with an orange/red degree in table 1 it may only be offered for students ranked in the top 5% of their class/year.

Due to visa regulations this is not offered for non-EU students.

Be aware that for a minor you will have to pay one additional year of tuition fees and that you have to pass all courses offered.
2.6 Flow diagram

The above procedure is elaborated in the following flow diagram showing the different pathways to obtain admission.

In all cases the admission board will make the final decision.

Figure 1: possible pathways to obtain admission to the food programmes (see 2.1 to 2.5)
3. Details and exceptions per country

For some countries the food programmes have stricter application criteria as listed for the university as a whole.

These are further elaborated below.

This list of exceptions can be adjusted annually.

3.1 China

**GPA requirements:**

Depending on the scale and university:

* 211 universities or universities listed under B or higher at the following site [http://kaoyan.eol.cn/nnews/201712/t20171228_1577233.shtml](http://kaoyan.eol.cn/nnews/201712/t20171228_1577233.shtml)
  - 4.0 on a 5-point scale and/or 85 on a 100 point scale and/or 3.2 on a 4-point scale

* Other universities or universities listed under B- or lower:
  - 4.5 on a 5-point scale and/or 90 on a 100 point scale and/or 3.6 on a 4-point scale

These GPA requirements apply to all three food programmes.

**Admission requirements:**

The degree Food Quality & Safety is **not** eligible for Food Technology, only for Food Safety or Food Quality Management (red degree in table 1)!

3.2 India / Bhutan

**GPA requirements:**

1. Technical degree e.g. B.Agr., B.Arch., B.Eng., B.Sc.(Eng), B.Tech., 4 years. Honours Bachelor's degrees obtained with first class distinction from a leading institution 3 years, all other 3-years’ General and Honours Bachelor’s only in combination with a Master’s degree
2. Degree classification or 10-point scale: **First class with 80% and/or 8.0/10 in a 10-point scale.**

Biotechnology is **not** admissible (orange), unless specialised in Food Biotechnology (with at least one semester of disciplinary food science courses, such as Food Chemistry, Food Process Engineering, Food Microbiology or similar).