

## Master's programme

# Food Quality Management

The world's population is increasing and so is the demand for high-quality food. The master's Food Quality Management focuses on the quality and safety of food and other perishable products like flowers. The whole supply chain is studied, from primary production to the final consumer.

You will learn to use an integrated approach to solve quality issues in the agri-food chain. The 'techno-managerial' approach combines the social and life sciences to provide students with the necessary skills and tools to analyse challenges and to contribute to solutions within the fields of quality management, logistics, control & assurance, quality improvement, quality policy and business strategy.



## What makes this master's unique?

- **Interdisciplinary approach combining the social and life sciences**
- **Study quality management across the entire supply chain**
- **Become highly skilled in topics of food quality, quality assurance, logistics, quality management, and business strategy**
- **Only master's programme of its kind at university level**



### *Want to get to know the university?*

Chat with our students, visit one of the (online) open days or join one of our students for a day. Look for all activities at [www.wur.eu/meetus](http://www.wur.eu/meetus)

## Study programme in numbers



**START**  
September



**NUMBER OF STUDENTS**  
40 students/year



**LANGUAGE**  
English



**STUDY LOAD**  
40 hours a week  
(60% lectures, 40% self-study)



**APPLICATION DEADLINE**  
non-EU/non-EFTA students:  
15 April  
Dutch/EU/EFTA students:  
15 June



**ADMISSION REQUIREMENTS**  
[www.wur.eu/apply](http://www.wur.eu/apply)

## Specialisations

All students follow a set of compulsory courses that define the core of the programme. Depending on your interests, you can select one of the following specialisations:

- Quality Control and Assurance
- Quality and Food Logistics
- User-oriented Food Quality
- Quality Management and Entrepreneurship



*“During my master’s programme Food Quality Management, one of the most important skills I learned is to be critical and always seek for scientific proof. During my internship I could put this knowledge into practice.”*

Alumna Juan D



## Studying in Wageningen

Be part of our international community of students who want to change the world. Together we can find solutions for problems like health and food security, water scarcity, climate change and other environmental and global issues. You are ensured personal guidance throughout your student career. Studying in Wageningen guarantees premium quality education and an international quality benchmark on your curriculum vitae.

[www.wur.eu/whywageningen](http://www.wur.eu/whywageningen)



## Structure of the study programme

- 1<sup>st</sup>** YEAR (60 credits)
- Compulsory courses
  - Specialisation courses to prepare you for your major thesis
  - Optional courses that fit your interest

- 2<sup>nd</sup>** YEAR
- Thesis (36 credits)
  - Internship or research practice (24 credits)

## Your future career

As a graduate, you will be an expert in the field of food quality management, allowing you to develop a career in food agribusiness, research institutes, or governmental institutions. Alumni often work as quality assurance managers, specialists in food quality logistics, consumer scientist or auditors.

Food quality managers also consult companies in food certification or research improvements on existing quality systems.

### THE UNIVERSITY IN NUMBERS



6,936  
Master’s students



108  
Nationalities



66%  
Dutch



34%  
International



43%  
Male



57%  
Female

## More information

Visit [wur.eu/mfq](http://wur.eu/mfq)  
or mail to [food.science@wur.nl](mailto:food.science@wur.nl)

