

Master's programme

Food Safety

The Food Safety programme at Wageningen University & Research was the first MSc in Food Safety worldwide and is one of the leading centres in Food Science and Technology in Europe and the world.

The programme is unique, with a highly integrated approach to the field of food safety. Most other programmes in this field focus on the technological aspects of food safety or focus on the interaction of food safety and food quality.

The programme in Wageningen combines disciplines such as microbiology, toxicology, law, economics, management and communication sciences to provide students with a comprehensive understanding of the field.



What makes this master's unique?

- **Combination of microbiology, toxicology, law, communication, economics and management**
- **The Food Safety programme of the WUR was the first MSc in Food Safety worldwide**
- **A highly integrated approach to the field of food safety**
- **Diverse specialisations with the option to study both the legal and technical aspects of food safety**



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

Study programme in numbers



START
September



NUMBER OF STUDENTS
avg. 35 students/year



LANGUAGE
English



STUDY LOAD
40 hours per week (50% lectures, 50% self-study)



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



ADMISSION REQUIREMENTS
www.wur.eu/apply

Specialisations

All students follow an interactive, interdisciplinary programme which covers multiple disciplines. On top of that students choose one of the following three specialisations:

- Applied Food Safety
- Food Law and Regulatory Affairs
- Supply Chain Safety



"I'm currently working as a Quality By Design Engineer. I'm in charge of overseeing the organisation's standard testing and operating procedures, making sure that they are always up to date with current legislation, changes in regulations or marketing requirements. I'm also in charge of the additional audits that take place, ensuring that products delivered to them meet country-specific requirements in terms of sanitation and nutrient specifications."

Alumnus Emmanuel Nyame



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



Structure of the study programme

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

- 2nd** YEAR
- Thesis (36 credits)
 - Internship or research practice (24 credits)

Your future career

Graduates work as food safety specialists in the food industry, governmental organisations, product associations or federations, food inspection services or similar, research institutes or as specialists in legal & regulatory affairs.

Related programmes

MSc Food Quality Management - MSc Food Technology - MSc Nutrition and Health

THE UNIVERSITY IN NUMBERS



6,936
Master's students



108
Nationalities



66%
Dutch



34%
International



43%
Male



57%
Female

More information

Visit wur.eu/mfs
or mail to food.science@wur.nl

