

Online Master's programme

# Food Technology

Have you always wanted to work in the world of food? Do you want to learn how to design new products or are you more interested in the production of food using micro-biology or enzymes? The online Food Technology master's is an innovative programme that will introduce you to a wide range of aspects of food, including the core subjects; ingredient functionality, sustainable food process engineering, and product design. Through this program, you will acquire the skills to conduct food science research, create innovative food products, and enhance food production processes.

Wageningen University & Research has one of the largest Food Science and Technology groups in Europe. This allows you to follow high-level courses and research, ranging from advanced technical fields to more economic, sociological and marketing aspects.



## What makes this master's unique?

- **Study part-time and fully online, yet with two lab practicals on campus in Wageningen in February**
- **Part of the master's Food Technology, which is one of the best and most innovative programmes in Europe and worldwide**
- **Input from different disciplines: food chemistry, food physics, food microbiology, food process engineering and food quality & design**



### *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**  
30 students/year



**LANGUAGE**  
English



**STUDY LOAD**  
20 hours a week, fully online education (almost)



**APPLICATION DEADLINE**  
15 June



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

## Online and on campus

Online and on-campus A course programme of two years will be followed by a tailor-made internship and master's thesis. Our virtual learning platforms can be used to watch pre-recorded lectures, knowledge clips, assignments and discussion forums.

This way, students can access the study materials at their convenience. The platforms are also used to communicate with WUR staff and fellow students. The programme also contains two lab practical's, on campus in Wageningen. These are usually taught in the first two weeks of February.

## 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)



*“For my undergraduate degree, I studied at the University of Guelph in the Food Science department. Throughout our studies, our professors would often bring up Wageningen either during lectures to provide cutting edge findings from WUR research and openly talked about their experiences with WUR. After hearing that it was also the best ranked school for Food Technology, I decided I also wanted to further my education there. Since this program is completely online, it offers great flexibility to go through content at my own pace while still having the opportunity to connect with classmates and professors through the online learning platform.”*

Simon Bissonette, student



## Structure of the study programme

The online master's specialisation is designed for professionals in the food industry. With this part-time study, you can combine your job and your study. A course programme of two years will be followed by a tailor-made internship and a master's thesis. Depending on the invested time, you can finish in three to four years.

## Your future career

Since the programme includes many disciplines, like food chemistry, food physics, food microbiology, food process engineering and food quality and design, you will be able to work in many branches of the food industry.

## Related programme

MSc Food Technology

### THE UNIVERSITY IN NUMBERS



6,936

Master's students



108

Nationalities



66%

Dutch



34%

International



43%

Male



57%

Female

## More information

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

