

# 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 Food Technology master's is an innovative programme that will introduce you to a wide range of aspects of food. You can be involved in research in all areas of food science such as product development, process engineering, fermentation or nutrition. 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.



credit: Minneboo Fotografie

## What makes this master's unique?

- **Apply technical knowledge and consumer insights to drive food and product development**
- **Learn how to design processes, improving sustainability and food quality using state of the art equipment**
- **Only university level Food Technology programme in the Netherlands**
- **Global Internship possibilities at prominent companies**



### *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**  
avg. 200 students/year



**LANGUAGE**  
English



**STUDY LOAD**  
40 hours a week (40% lectures, 40% practicals, 20% 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

Profiles On top of a set of courses that define the core of Food Technology, students are provided the opportunity to develop their own profile. Whether you are interested in Food Fermentation, Microbiology, Food Process Engineering, Data science, Food Chemistry, Dairy Technology, Biotechnology, Nutrition, a combination of topics, or something else, the programme allows students to become the Food Technologist they wish to be.



*“The master provided me with a good foundation in physics, chemistry and ingredients which allows me to cope in a company in this field. Also, all the group work with international students during my master’s enhanced my collaboration skills, which is important, certainly in a large company.”*

Alumna Robin, product technologist of medical foods



## 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
  - Specialised courses to prepare you for your thesis
  - Optional courses that fit your interest

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

## Your future career

Graduates in Food Technology find jobs in one of the food industries, the government, in universities research institutes and more. They predominantly work as product technologists, process engineers or product developers. Around 10% of the graduates will pursue a PhD degree.

## Related programmes

The MFT programme has an online variant (MFT-DL) and a business oriented specialisation (EMFS).

Other options are:

MSc Food Quality Management - MSc Food Safety - MSc Biotechnology - 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/mft](http://wur.eu/mft)  
or mail to [food.science@wur.nl](mailto:food.science@wur.nl)

