

FACULTY OF AGRO-INDUSTRY CHIANG MAI UNIVERSITY

Bachelor of Science Program in Food Science and Technology

PROGRAM HIGHI IGHTS:

- Builds deep understanding of the sciences of food
- Integrates across multiple disciplines to help students generate new technology and innovation
- Connects students to food companies and other sectors in the food industry

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Offers a 4-year double-degree curriculum (optional) in Nutrition Science with Deakin University, Australia, to increase students' competitive edge

INTERNATIONAL PARTNER:



Double Degree with Deakin University

CONTACT US:







BACHELOR OF SCIENCE PROGRAM IN FOOD SCIENCE AND TECHNOLOGY

Total 22 credits



CHIANG MAI UNIVERSITY

STUDY PLAN

COURSE AND PROGRAMS (INTERNATIONAL)

Track 1: Bachelor of Science (Food Science and Technology)(International Program) - Four-year Bachelor's degree, 136 credits at Chiang Mai University

Track 2: Double Degree Bachelor of Science (Food Science and Technology) (International Program) and Bachelor of Nutrition Science (Nutrition Science), Deakin University, Australia - Four-year Bachelor's degree, 136 credits al Chiang Mai University and 24 Deakin University, Australia

Year 1

First Semester	Total 21 credits	Second Semester	Total 20 credits
001101 Fundamental English 1 202101 Basic Biology 1 203103 Biology Laboratory 1 203103 General Chemistry 1 203107 General Chemistry Laborator 207173 Physics Laboratory for Agro 207173 Physics Laboratory for Agro 204100 Information Technology and Learner Person	udents 3 Industry Students 1	001102 Fundamental English 2 140104 Citzenship 203104 General Chemistry 2 203108 General Chemistry Laborat 206109 Elementary Mathematics 215207 Introductory Microbiology L 215208 Introductory Microbiology L Learner Person	33

Second Semester

211317 Biochemistry Laboratory 1 601242 Food Processing 1 601341 Fundamental Food Engineering 1

Free Elective

Innovative Co-creator

211311 Biochemistry

001227 English for Agriculture and Agro-Industry

Year 2

First Semester	Total 21 credits
001201 Critical Reading and	Effective Writing 3
203206 Organic Chemistry fo	r Non-Chemistry Students 3
203209 Organic Chemistry Li	
Non-Chemistry Stude	ents
203226 Physical Chemistry for	
203229 Physical Chemistry L	aboratory 1
208263 Elementary Statistics	3
601231 Food Microbiology	3
601232 Food Microbiology La	aboratory 1
Free Elective	3

Year 3

First Semester	Total 22 credits	Second Semester	Total 21 credits
601344 Food Processing 2 601345 Food Processing Labora 601351 Food Legislation and Sti 601361 Food Chemistry 601452 Quality Control and Ass 601453 Laboratory 601462 Human Nutrition Survey 601497 Seminar 1 Major Elective Major Elective	andards 2 urance 3 1	601342 Fundamental Food Engineering 601346 Food Processing J. 801346 Food Analysis 601477 Food Analysis 601477 Food Analysis 601472 Food Manufacturing Manageme 601496 Work Training Major Elective	2 1 4 3

Year 4 (Deakin University: Nutrition Science)

Track 1: Bachelor of Science (Food Science and Technology) (International Program)

First Semester Major Elective	Total 3 credits 3	Second Semester 601499 Research Exercise Major Elective	Total 6 credits 3 3
Track 2: Double Degree Bac Bachelor of Nutrition Science			ernational Program) and
First Semester Total (Trimester 2 at Deakin)	3 Deakin Units (DU)	Second Semester (Trimester 1 of subsequent year at Dea	Total 4 Deakin Units (DU)
HSN204 Food Safety HSN302 Population Nutrition HSN305 Assessing Food Intake an HAI010 Academic Integrity (0 cred		HSN223 Sensory Evaluation of Fr HSN301 Diet and Disease HSN309 Food Policy and Regulat HSN319 Consumer and Sensory	ion 1 DU

Total = 136 credits and 7 DU

More information (about admission)

Registration Office Chiang Mai University 239 Huaykaew Rd., Suthep, Muang, Chiangmai, Thailand, 50200



+66 5394 8918

ABOUT THE PROGRAM

Bachelor of Science Program in Food Science and Technology (International Program) is aimed to build skilled food scientists with selfmotivation and globally oriented vision. Students will learn various aspects of food, including its chemistry, microbiology, physical property, and nutritional aspects. Students will also gain expertise in food processing technology and methodology, as well as in manufacturing management. The program provides hands-on practices in our well-equipped laboratories and pilot plant and interactive learning with expert faculty members and industry partners. Our program emphasizes high-quality research

Our program emphasizes high-quality research and innovation with abundant international opportunities for students. Furthermore, students can apply for the double-degree program in Nutrition Science with Deakin University, Australia, to widen their breadth of knowledge and gain career opportunities in the health and wellness industry at an international level.

CAREER OPPORTUNIITIES

- Food and food import-export business workers
- Food entrepreneurs
- Food scientists
- College professors and scholars
- Researchers and developers
- Food company consultants and specialists
 Manufacturing or quality control personnel
- in factories
 Public health nutritionists (double-degree
- track)
 Sport nutritionists (double-degree track)

TUITION FEE

- Single degree:
 - 40,000 THB per semester (Thai students)
 - 60,000 THB per semester (Foreign students)
- · Double degree:
 - Single-degree rate for 6 semesters
 - Deakin University rate for 2 semesters (current rate available at deakin.edu.au)

FOR MORE DETAIL

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- https://bit.ly/FSTcmu
- www.facebook.com/CMUagro

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