



**FACULTY OF** 

# AGRO INDUSTRY

BACHELOR OF SCIENCE PROGRAM IN FOOD SCIENCE AND TECHNOLOGY (INTERNATIONAL PROGRAM)

aculty of Agro-Industry, Chiang Mai University

**CHIANG MAI UNIVERSITY** 



## **PROGRAM HIGHLIGHTS:**

- 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
- Offers a PlusOne Program (optional) in Nutrition Science with Deakin University,
   Australia, to increase students' competitive edge.

## **INTERNATIONAL PARTNER:**



PlusOne Program with Deakin University











## **BACHELOR OF SCIENCE PROGRAM IN** FOOD SCIENCE AND TECHNOLOGY

FACULTY OF AGRO-INDUSTRY CHIANG MAI UNIVERSITY

(International Program)



## **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: PlusOne Program 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 at Chiang Mai University and 24 Deakin Units, at Deakin University,

## Year 1

First Semester	Total 21 credits	Second Semester To	tal 20 credits
001101 Fundamental English 1	3	001102 Fundamental English 2	3
202101 Basic Biology 1	3	140104 Citizenship	3
202103 Biology Laboratory 1 203103 General Chemistry 1	1	203104 General Chemistry 2	3
203 107 General Chemistry Laboratory 1	1	203108 General Chemistry Laboratory 2	1
207 123 Physics for Agro-Industry Students	3	206108 Elementary Mathematica 215207 Introductory Microbiology	3
207173 Physics Laboratory for Agro-Indust		215208 Introductory Microbiology Labora	atory 1
204100 Information Technology and Modem	Life 3	Leaner Person	3
Learner Person	3		

	Year 2		No.	_				
	First Semeste	er \\\	Total 21 credits		Second	l Semester	Total 22	credits
١	001227 English	h for Agriculture and Agro-Indu	ustry	3	001201	Critical Reading a	and Effective Writing	3
	203206 Organ	nic Chemistry for Non-Chemist	try Students	3	211311	Biochemistry 1		3
	203209 Organ	nic Chemistry Laboratory for N	on-Chemistry	1	2113 17	Biochemistry Lab	oratory 1	1
ě	Stude	ents			601242	Food Processing		3
k	203226 Physi	ical Chemistry for Non-Chemis	try Students	3	601341	Fundamental Foo	d Engineering 1	3
ì	203229 Physi	ical Chemistry Laboratory	No.	1		Innovative Co-cre	ator	3
٦	208263 Eleme	entary Statistical	18	3		Active Citizen		3
1	601231 Food	Microbiology	1/6	3		Free Elective		3
i	601232 Food	Microbiology Laboratory	118	1				
	Free E	Elective	118	3				

# Year 3

L		2/100			
	First Semester	Total 22 credits	Second Semester	Total 22	credits
	601344 Food Processing 2 601345 Food Processing Laboratory 1 601351 Food Legislation and Standards 601361 Food Chemistry 601452 Quality Control and Assurance 601453 Laboratory 601462 Human Nutrition Survey and Improv 601497 Seminar 1	2 1 2 3 3 1	601342 Fundamental Food E 601346 Food Processing 3 601347 Food Processing Lat 601460 Food Analysis 601471 Food Product Develo 601472 Food Manufacturing 601496 Work Training Major Elective	Engineering 2 boratory 2 opment	2 1 4 3 2 2 3
۱	Major Elective	3	Wajor Liective		3
1	Major Flective	3			

## Year 4 (Deakin University: Nutrition Science)

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

First Semester	Total 3 credits	Second Semester To	tal 6 credits				
Major Elective	ive 3 601499 Research Exercise Major Elective		3				
		Major Elective	3				
Track 2: PlusOne Program : Bachelor of Science (Food Science and Technology) (International Program) and							
Bachelor of Nutrition Sciences (Nutrition Science), Deakin University, Australia							
First Semester (Trimeste 2 at Deakin)	Total 3 Deakin Units (DU)	Second Semester (Trimester 1 of subsequent year at Deakin)	Units (DU)				
HSN204 Food Safety	1 DU	HSN223 Sensory Evaluation of Food	1 DU				
HSN302 Population Nut	rition 1 DU	HSN301 Diet and Disease	1 DU				
HSN305 Assessing Food	,	HSN300 Food Policy and Regulation	1 DU				
HAI010 Academic Integ	grity (0 credit) 1 DU	HSN319 Consumer and Sensory Innovation of Food	1 DU				
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Total = 136 credits and 7 DU

## **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 and innovation with abundant international opportunities for students. Furthermore, students can apply for the PlusOne Program to study Nutrition Science at Deakin University, Australia, to widen their breadth of knowledge and gain career opportunities in the health and wellness industry at an international level.

## **CAREER OPPORTUNITIES**

- Food entrepreneurs/start-ups
- Food scientists
- Researchers and product developers
- Food company consultants and specialists
- Manufacturing or quality control personnel
- Nutritionists/sport nutrition coaches
- Health food manufacturers

#### **TUITION FEE**

40,000 THB per semester (Thai students) 60,000 THB per semester (Foreign students)

#### PlusOne Program:

Single-degree rate for 6 semesters Deakin University rate for 2-3 semesters (current rate available at deakin.edu.au)

## **FOR MORE DETAIL**

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More information







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