



University of
Nottingham

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MSc Food Production Management

Combines food science with skills in
business management offering engagement
with the food industry

nottingham.ac.uk/pgstudy/biosciences



Innovative,
high-tech learning
environment



Leading food
science research
environment



Strong links with
industry partners



Advanced training
for employment





Taught course to equip science and engineering graduates for careers in food production or technical management

Overview

Food manufacture is one of the world's largest industries. The MSc Food Production Management is an exciting and challenging degree that equips science and engineering graduates for a career in production or technical management in this industry. The course is co-run by the School of Biosciences and the Business School. The Business School is an international leader in finance and management education and a research pioneer in entrepreneurship, innovation and sustainability.

Students benefit from state-of-the-art teaching and research facilities, including a purpose-built food processing facility, specialised laboratories, sensory science centre and a 24-hour learning resource centre.

A series of off-site visits to food industries and events expose our students to a variety of real life experiences and the latest technologies in the food industry. External speakers with expertise in specific research areas and/or leadership in industry are often invited to give lectures, attend networking events or to supervise project work.

Content

Through a variety of lectures and practical activities you will examine the food journey from base ingredients to end product. You will work in small groups on new product development covering quality control and management, and sensory evaluation leading to a showcase with industry judges. You will be taught concepts on factory layout with emphasis on hygienic design, positioning and management, with insight into supply chain management and logistics. Using real scenarios from industry you will develop problem-solving skills and marketing strategies conveyed by industry experts. You will understand the major competitive drivers of efficiency and responsiveness and the solutions enabled by new technologies.

Structure

This course is divided into three parts: 120 credits of taught modules in both the autumn and spring semesters, followed by a 60 credits research project in the summer. To obtain an MSc a total of 180 credits is required. A Diploma can be awarded to students who opt to take only the taught element (120 credits). Many research projects involve collaboration with the food industry, either within the University or working within a company. The project will provide an insight into the scientific principles of food production processes or the application of modern management techniques to food manufacture.

Modules

Compulsory modules:

- Core Competences in Food Production Management
- Preservation and Manufacture of Food
- Factory Design and Operations for Food Production
- Manufacturing Case Studies
- Project Skills
- Quality Management and Techniques for Industry
- Supply Chain Management

Optional modules:

- Food Flavour
- Global Food Industry
- Managing Projects
- Managing Operations

This list is an example of typical modules we offer, not a definitive list.

Further information is available at:
nottingham.ac.uk/pgstudy/biosciences

Entry requirements

You will normally be expected to hold an honours degree at 2:2 level or above (or its international equivalent) in a natural or applied science discipline including chemistry, biology, physics, mathematics, food science, pharmacy, agriculture and food quality or in an engineering discipline such as chemical, agricultural or food engineering.

Applicants whose first language is not English must also achieve:

- IELTS 6.5 (with no less than 6.0 in any element) or
- IBT 87 (minimum 20 in speaking and 19 in all other elements)

Test results should be no more than two years old.

Find out more

Academic enquiries:

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University of Nottingham has made every effort to ensure that the information in this leaflet was accurate when published. Please note, however, that the nature of the content means that it is subject to change from time to time, and you should therefore consider the information to be guiding rather than definitive.

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