**MSc in Food Safety**

**Course owner**: College of Arts and Sciences

**Title**: MSc in Food Safety

**Credits**: 30 credit hours

**Prerequisite**: BSc degree from an accredited University **Program type**: Lectures, tutorials, labs, field and project **Language of instruction**: English

**Mode of Study**: Full time

# DESCRIPTION:

The MSc in Food Safety at the University of Nizwa UoN is a comprehensive graduate-level academic program designed to equip individuals with the necessary scientific, regulatory and technical knowledge skills to ensure the safety and quality of food products. The program consists of two consecutive semesters with 30 academic credits typically following a standard academic structure. The program addresses critical aspects of food safety and hygiene, food analysis, food laws and regulations, food risk analysis, and practical applications in food product formulation and inspection. Throughout the program, students would learn the principles of food sciences, food testing, food microbiology and intoxication, food risk management, food safety management tools, food regulations, and food inspection. An integral component of the MSc program at the University of Nizwa is focused on the regulatory framework and the applicable food standards. The program explores emerging trends and technologies in the food safety landscape. The program is essential for professionals working in roles such as food inspectors, quality control, regulatory affairs, health safety, environment, and food processors.

# Admission Requirements:

1. A bachelor's degree in Food Science or closely related fields such as Biology, Biotechnology, Chemistry, Food nutrition, or Pharmacy.
2. A GPA not lower than 2.5 on a 4.0 grading scale. Candidates with a lower GPA (2.0) can be accepted provided that he has two (2) years of experience in the field of specialization.
3. Acceptable level of English proficiency proof (IELTS 6). Applicants can enroll in the foundation program to improve their efficiency in English and obtain the required score.
4. Pass the interview.

 COLLEGE OF ARTS AND SCIENCES

Department of Biological Sciences and Chemistry

**Study Plan MSc in Food Safety**

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|  | **The minimum No. of Credits for MSc is 30**  |
| **Course Title** | **Nature** | **No. of Credits** | **Pre-requisites** |
| **Major Requirements = 18 Credits** |
| FS601 Food Microbiology | Lecture/Lab | 3 | Grad. Standing |
| FS602 Food Risk Management | Lecture | 3 | Grad. Standing |
| FS603 Food Testing | Lecture/Lab | 3 | Grad. Standing |
| FS604 Food Toxicology | Lecture | 3 | FS601 |
| FS605 Food Inspection | Lecture/Field | 3 | Grad. Standing |
| FS606 Food Safety Management | Lecture/Field | 3 | Grad. Standing |
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| **Elective = 6 Credits** |
| FS607 Principles of Food Sciences | Lecture | 3 | Grad. Standing |
| FS608 Food Safety Regulations | Lecture |  |  |
| FS609 Food Innovation andEntrepreneurship | Lecture | 3 | Grad. Standing |
| FS610 Philosophy of Science | Lecture | 3 | Grad. Standing |
| FS611 Research Methods | Lecture | 3 | Grad. Standing |
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| **MSc Thesis = 6 Credits** |
| FS699 MSc Thesis | Lab/ Field | 6 | FS610 & FS611 |