



# Food Safety and Quality Management

MSc



## Why study this programme?

The world is facing an enormous challenge in feeding over 7 billion people while also ensuring that the food supplied is safe and wholesome. Clearly, there is still much to be done, as an estimated 1 million people suffer from foodborne illness annually in the UK alone and millions of tonnes of food are thrown away across the country each year.

Ensuring that food is safe and wholesome must be achieved against a background of issues such as ongoing climate change, increasingly globalised markets, rapidly evolving regional and global regulation and the emergence of new foodborne threats to consumers. This is a global issue that is of concern to governments, food producers and processors, food handlers, and consumers.

One of the challenges facing the sector is the shortage of suitably trained professionals

who can bring their expertise to addressing these problems. The aim of this programme is to equip graduates with the skills and knowledge to work in various parts of the food sector.

The programme will introduce you to the measures that are required to provide a supply of safe and wholesome food to consumers globally. A wide range of food safety and quality management issues will also be addressed, following the 'farm to fork' approach.

You will explore topics such as good governance and national control systems, food inspection and testing services, legislation and private standards, and management of food safety and quality within the supply chain, as well as in the catering sector.

You will gain an understanding of the safety and spoilage characteristics of a range of



commodities and food products, as well as of the design and implementation of food safety management systems based on the Hazard Analysis and Critical Control Point (HACCP) concept.

If you wish to specialise in a particular aspect of food safety and quality management, you can choose to undertake a route in post-harvest technology or control systems and trade. An MSc by Research is also available to applicants with the appropriate background.

## Why study with us?

The Natural Resources Institute (NRI) is a specialist development institute of the University of Greenwich and is based at the Medway Campus in Kent, England, approximately 30 miles from central London.

This multi-campus university serves higher education needs locally, nationally within the UK and internationally and has a high percentage of students from Europe and across the world. It also provides research, consultancy and education services worldwide, primarily through NRI's long-established international activities on the sustainable management of natural and human resources.

Our staff have a wealth of relevant knowledge and teaching experience that supports the learning of each student. Staff are involved in research and consultancy and provide practical experience as part of their research-informed teaching. This breadth of knowledge and expertise is augmented by visiting lecturers who have years of experience working in the food sector and who bring current issues into the classroom.

The institute's international reputation is founded on considerable experience in teaching, training and research in natural resources and sustainable development. Much of this work has been in tropical and sub-tropical countries. However, in the last 30 years, NRI experts have also worked extensively in industrialised regions.

The Medway Campus is located in Chatham Maritime, a rapidly developing area that offers excellent leisure facilities. The town centres of Chatham and Gillingham and the historic city of Rochester are nearby.

The campus is well served by public transport and has easy access to the country's motorway network and major London airports. The university also provides a bus service between campuses.

## What will you study?

The programme includes core courses that will give you a firm understanding of the hazards that are associated with foods and the systems that can be put in place to control them.

You will be provided with research skills and tools that you will subsequently put to use when carrying out a research project. This will enable you to pursue more specialised aspects of a subject to a greater depth than can be provided by the taught courses.

The option courses cover a range of specialist topics and are grouped under three themes, as listed below. The courses provide an understanding of the theoretical approaches and frameworks of the topics, combined with empirically based learning from case studies of real scenarios. Some courses involve practical laboratory sessions (indicated by \*), while others include visits to factories and markets.

## Core courses

- Food Safety
  - OR** Post-Harvest Technology and Economics (Post-Harvest Technology route only)
  - OR** Control Systems and Trade (Control Systems and Trade route only) (30 credits)
- Food Safety and Quality Management (30 credits)
- Research Methods (15 credits)
- Research Project (60 credits)

## Option courses

In addition to core courses, you will undertake 45 credits of option courses. Please note that not all option courses will run in any one year and other options may be available. Individual courses can be taken as part of Continuing Professional Development.

### Theme 1: Laboratory Analysis of Hazards Associated with Foods

- Food Chemistry\* (15 credits)
- Food Microbiology\* (15 credits)
- Laboratory Quality Assurance\* (15 credits)
- Moulds and Mycotoxins\* (15 credits)
- Molecular Diagnostic Methods\* (30 credits)
- Sustainable Pesticide Management (30 credits)

### Theme 2: Food Science and Technology

- Fish, Meat and Dairy (15 credits)
- Food Preservation (15 credits)
- Food Product and Process Development\* (30 credits)
- Grains, Pulses and Selected Dried Commodities (15 credits)
- Horticulture, Roots and Tubers (15 credits)
- Postharvest Technology of Fruits and Vegetables (15 credits)

## Key facts

### Attendance:

1 year full-time, 2–3 years part-time

### Entry requirements:

You should have:

**EITHER** a Bachelor's degree at 2.2 or above

**OR** an equivalent professional qualification in an appropriate science subject

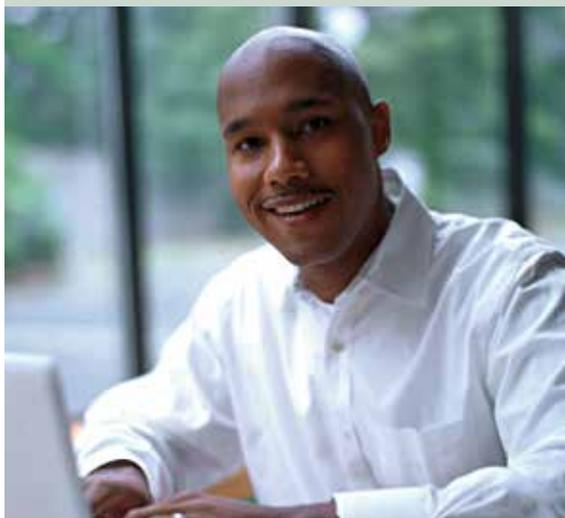
**OR** relevant work experience in the food sector.

- If you were educated in a language other than English and/or in a country where English speakers are in a minority, you should have a minimum IELTS score of 6.0 (with a minimum of 5.5 in each skill) or an equivalent rating in another Secure English Language Test.

### How to apply:

Applications to postgraduate programmes should be made online at [gre.ac.uk/apply](https://www.gre.ac.uk/apply).

There is no closing date for applications to postgraduate programmes, but many fill up quickly, so you are advised to apply early. You do not have to wait for first degree or other examination results.



### Theme 3: Food Law and the Impact of Food Safety on Society

- Climate Change and Ecological Footprinting (15 credits)
- Corporate Social Responsibility (15 credits)
- Ethical Trade (15 credits)
- Food Inspection for Government Officials (15 credits)
- Food Marketing (15 credits)
- Food Safety and World Trade (15 credits)
- Law and Regulatory Frameworks for Health and Environmental Protection (15 credits)
- Official Fish Inspectors Course (15 credits)
- Risk Analysis for Agriculture and Environment (15 credits)

### Career opportunities

In the last decade, approximately 250 students, many from outside the UK, have graduated from this programme. They have gone on to secure jobs in food quality assurance; technical management; product development; food policy, inspection and enforcement; food analysis; and postharvest

handling and storage, as well as in academia and research.

Students on this programme become student (associate) members of the Institute of Food Science and Technology. You will also have the opportunity to enhance your employability by taking the Royal Society for Public Health Level 3 HACCP for Food Manufacturing exam.

### Teaching and assessment

Teaching includes a variety of educational styles, such as seminars, lectures, group work, assignments and tutorials. The programme adopts a problem-solving approach which should prepare you for situations that you may encounter in the workplace.

Assessment consists of a combination of assignments, essays, presentations, reports, portfolios and formal examinations.

### Financial information

For information on tuition fees and financial help, please visit [gre.ac.uk/finance](http://gre.ac.uk/finance).



## Your next step

University Open Days are held several times a year. They include a programme of talks and offer you the opportunity to speak to staff and students. You may also be given a tour of the campus. Dates can be found at [gre.ac.uk/opendays](http://gre.ac.uk/opendays), or contact the Enquiry Unit or International Office for further information.



Why not sign up as a Greenwich VIP and create your own Greenwich web page, personalised to

your choice of programme and interests? Becoming a Greenwich VIP is a fast route to ordering our publications, booking a place on an Open Day and finding out more about the university. You can also receive text and e-mail alerts, and enter our online competitions. Please sign up at [gre.ac.uk/study](http://gre.ac.uk/study).

## For further information

To find out more about studying at the University of Greenwich, please visit [greenwich.ac.uk](http://greenwich.ac.uk).

### UK students

#### Enquiry Unit

Telephone: 020 8331 9000

Fax: 020 8331 8145

E-mail: [courseinfo@gre.ac.uk](mailto:courseinfo@gre.ac.uk)

### International/EU students

#### International Office

Telephone: +44 20 8331 8136

Fax: +44 20 8331 8625

E-mail: [international@gre.ac.uk](mailto:international@gre.ac.uk)



UNIVERSITY  
of  
GREENWICH

#### Natural Resources Institute

University of Greenwich  
Medway Campus  
Central Avenue  
Chatham Maritime  
Kent ME4 4TB

Printed on recycled paper

**This document is available  
in other formats on request**

University of Greenwich, a charity and company limited by guarantee, registered in England (reg. no. 986729). Registered office: Old Royal Naval College, Park Row, Greenwich, London SE10 9LS

Every effort has been made to ensure that this document is as accurate as possible. However, the university reserves the right to discontinue any class or programme, to alter any programme or to amend without notice any other information detailed here.