



MASTER OF SCIENCE IN SUSTAINABLE FOOD PROCESSING AND PRODUCT DEVELOPMENT

PROGRAMME CONTENT

FIRST YEAR (60 credits)

Courses	Credits	Semester
Food marketing, consumer behavior and product development	4 ECTS	1
Food microbiology and analysis	7 ECTS	1
Food chemistry and analysis	7 ECTS	1
Applied statistics	5 ECTS	1
Food processing and product development	7 ECTS	1
Human nutrition	5 ECTS	2
Thermal processing of foods	8 ECTS	2
Low temperature processing of foods	5 ECTS	2
Engineering properties of biological materials	5 ECTS	2
Transport phenomena and engineering kinetics	7 ECTS	2

SECOND YEAR (60 credits): JKUAT

Compulsory courses	Credits
Experimental planning and data modelling	5 ECTS
Fruit, vegetable and legume science and technology	5 ECTS
Cereal science and technology	5 ECTS
Master's Thesis	30 ECTS
Optional courses	Credits
Scientific writing, ethics and intellectual property rights	5 ECTS
Functional foods and nutraceuticals	5 ECTS
Total Quality Management in the Food Industry	5 ECTS
Internship	5 ECTS

SECOND YEAR (60 credits): MAKERERE

Compulsory courses	Credits
Experimental planning and data modelling	5 ECTS
Meat, poultry and fish technology	5 ECTS
Dairy science and technology	5 ECTS



Master's Thesis	30 ECTS
Optional courses	Credits
Scientific writing, ethics and intellectual property rights/ Graduate seminars	5 ECTS
Nutrition and Food Systems	5 ECTS
Food supply chain and quality management	5 ECTS
Internship	5 ECTS

SECOND YEAR (60 credits): NM-AIST

Compulsory courses	Credits
Experimental planning and data modelling	5 ECTS
Postharvest technology	5 ECTS
Food safety and quality systems (including HACCP)	5 ECTS
Master's Thesis	30 ECTS
Optional courses	Credits
Scientific writing, ethics and intellectual property rights	5 ECTS
Foundations of Law, Philosophy and Ethics	5 ECTS
Technological Innovation and Entrepreneurship Management	5 ECTS
Internship	5 ECTS