



## BSc (Hons) FOOD SCIENCE

**Course Code:** CK505

**Duration:** 4 years

### Approval status

The BSc Food Science programme at UCC is listed by the Institute of Food Technologists (IFT; Chicago, USA) as an approved programme that meets the IFT standards for food science education programmes. For further information on IFT and food science education standards please visit [www.ift.org](http://www.ift.org)

### Specific LC subjects required

Minimum entry requirements.

HC3 in two subjects and passes in four others at H or O level in the Leaving Certificate from Irish, English, Mathematics, one laboratory science subject (i.e. Chemistry, Physics, Biology, Physics with Chemistry (joint) or Agricultural Science) and two other subjects recognised for entry purposes.

For more detailed information on this programme, please contact:

### UCC School of Food and Nutritional Sciences

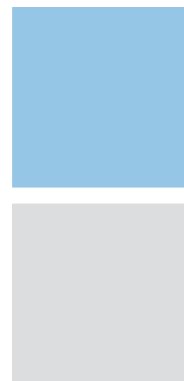
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### Why study Food Science at UCC?

Food Science graduates have excellent career opportunities as University College Cork has a national and international reputation for excellence in food education and research. The Food Science degree at UCC involves a wide range of very exciting areas of study from the fundamental understanding of the behaviour of food biomolecules, to the development of innovative food products through to taste and flavour experiences of consumers.



Graduates of this degree programme are equipped with the skills and know-how to work in a diverse range of careers in food and related industries and also in healthcare and pharmaceutical sectors as scientists, technologists and innovators.

### Programme Overview

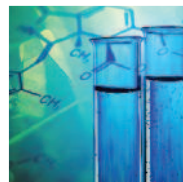
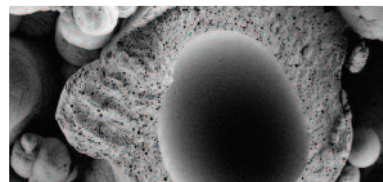
The first year of the BSc (Hons) Food Science Degree includes basic science courses in chemistry, biology, physics and mathematics, as well as introductory courses in food science and food business.

In the second year courses are focused on the fundamental food sciences (food chemistry, microbiology and nutrition) and related disciplines such as biochemistry, biostatistics and an introduction to process engineering principles.

In third year students take courses which provide them with an in-depth knowledge of the chemistry and microbiology of foods, in addition to courses in food processing technology and packaging. Students also undertake a 6 month Work Placement in industry at the end of the third year examinations.

In fourth year there is emphasis on topics of major relevance to the food industry and courses take an approach to the science, technology and microbiology of the major food groups, e.g., dairy, meat, cereals, food ingredients, beverages and bakery products etc. In addition there are advanced courses in functional food ingredients, analytical methods, food safety, food product development, innovation and packaging.

Fourth year students also undertake either an individual research project or a team product development project



# BSc (Hons) FOOD SCIENCE

## Study Programme Overview

<b>YEAR 1</b>	Biology; Chemistry; Biochemistry; Food Science; Food Supply Chains; Mathematical Methods; Physics; underpinning Science to Food Studies
<b>YEAR 2</b>	Food Chemistry; Biochemistry; Food Quality and Legislation; Food Process Engineering; Microbiology; Biostatistics; Nutrition
<b>YEAR 3</b>	Food Chemistry; Food Technology; Food Packaging; Food Microbiology Students also undertake a Work Placement
<b>YEAR 4</b>	Students take core modules in Food Science and optional modules in Food Chemistry and Process Technology or Food Microbiology Additionally, students participate in a Team Product Development Project or an Individual Research Project

*"There is a big emphasis on practical aspects within the course and work placements allow students to get a real taste of the inner workings of the food business at a relatively early stage in their career. In short, an excellent degree which leads to interesting, challenging and highly rewarding job opportunities"*

**Ciaran Lynch,**

Carbery Milk Products, Ballineen, Co. Cork



## Work Placement

An integral part of the BSc (Hons) FOOD SCIENCE programme is a six month work placement during year three. This will provide you with a practical insight into the commercial world of food science and strengthen your communication and industry skills while developing your business contacts.



For further information contact:  
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