



Food Systems and Management MSc

www.cranfield.ac.uk/fsm



Advance your career in the management of food systems

Developed with and specifically for industry, the Food Systems and Management MSc is a gateway to a successful career for anyone passionate about improving major worldwide problems such as food security and food safety.

Through the integration of scientific, technological, and managerial aspects (teaching shared with our internationally-recognised School of Management and industry experts) you will learn how to use and manage food resources more efficiently in order to achieve sustainable, secure and safe food supply chains across the globe.

Who is it for?

The Food Systems and Management MSc is suitable for new science or technology graduates, or professionals already in the food industry who are interested in furthering their career, and offers flexibility and support for full- or part-time students. Moreover, as part of our commitment with student excellence, both from UK and around the world, we will offer bursaries to outstanding candidates every year. The course will equip you with a critical appreciation of the issues concerned with the production and supply of safe food in the modern world.

The holistic approach of the MSc will provide you with a detailed understanding of the whole food chain system including:

- Food quality,
- Food diagnostics,
- Food microbiology,
- Hazard Analysis Critical Control Point (HACCP),
- Logistics,
- Postharvest technology,
- Supply chain management.

Your career

Graduates of this course have gone on to work in a range of roles, including Senior Development Technologist, Innovation Manager, Supply Chain Coordinator and Associate Principal Scientist. Companies where our graduates have progressed on to include PepsiCo, Chia Company, Bowman's Ingredients and MMUK.

Specific relevant job roles may include: management, food innovation, production, logistics, research or academia, retail sector, food storage.

Overview

Start date

Full-time: October, part-time: October

Duration

One year full-time, two-three years part-time

Qualification

MSc, PgDip, PgCert

Study type

Full-time / Part-time

Structure

Taught modules 80 credits/800 hours, Group projects 40 credits/400 hours, Individual project 60 credits/600 hours

Campus

Cranfield campus

Entry requirements

We welcome applications from talented individuals of all backgrounds and each application is considered on its individual merit. Usually applicants must hold:

A UK lower second-class (2:2) undergraduate degree with honours, as a minimum, or equivalent international qualification.

Ideally applicants will have studied in a scientific discipline such as a food science, food technology, microbiology or other science or technology-related subjects.

Find information about equivalent qualifications in your country on our International entry requirements page.

Fees

Please see www.cranfield.ac.uk/fees for detailed information about fee status, full-time and part-time fees as well as deposit requirements and bursary and scholarship information.

Course details

The formal taught component of this course comprises seven compulsory modules. Each module is two weeks in duration, consisting of one week of lectures, practical work, site visits and one week for private study (with the exception of one module that consists of two weeks of lectures followed by two weeks of private study). Part-time students attend the first week of each module but may continue with coursework assignments (private study) at a suitable time and location. This element constitutes 40% of the overall mark.

Modules

Keeping our courses up-to-date and current requires constant innovation and change. The modules we offer reflect the needs of business and industry and the research interests of our staff. As a result, they may change or be withdrawn due to research developments, legislation changes or for a variety of other reasons. Changes may also be designed to improve the student learning experience or to respond to feedback from students, external examiners, accreditation bodies and industrial advisory panels.

To give you a taster, we have listed below the compulsory and elective (where applicable) modules which are currently affiliated with this course. All modules are indicative only, and may be subject to change for your year of entry

Compulsory modules

All the modules in the following list need to be taken as part of this course.

Food Diagnostics

Food Safety

Leading Corporate Sustainability

Quality of Food and Beverages

Postharvest Technology

Food Chain Resilience

Agrifood Business Innovation

"I was looking for a way to link my nutrition background with the industry and to have a positive impact. I came across the Food Systems and Management master's and I found out that Cranfield has a lot of links with the industry so that really motivated me. I would say Cranfield is challenging, motivating, sustainability-driven and very friendly."

Maria Fernanda Peniche

Alumni, Food Systems and Management MSc, 2023

Accreditation

The MSc of this course is accredited by Institution of Agricultural Engineers and Institute of Food Science and Technology.



Class profile 2023/24

Gender:

Male 55% - Female 45%

Age range:

20 - 50 years

Class size:

11

Nationality:

UK/EU: 18% - International: 82%

For more information contact our Admissions Team:
T: +44 (0)1234 758082

Visit campus for yourself and meet current students and our academics at our next Open Day:
www.cranfield.ac.uk/openday

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Every effort is made to ensure that the information provided here is correct at the time it is published. Please check our website for the latest information.