



# Food Systems and Management MSc

[www.cranfield.ac.uk/fsm](http://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,
- HACCP,
- Logistics,
- Postharvest technology.

## Your career

Increasing consumer awareness and demand regarding food quality, nutrition and safety issues, coupled with intensifying competition within the rapidly changing food industry, has created a demand for individuals who are able to drive success in the management of key food chains in a modern global economic market.

## 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 40%, group project 20%, individual research project 40%

### Campus

Cranfield campus

### Entry requirements

A first or second class honours degree from a UK university, or equivalent, in a scientific discipline such as a food science, food technology, microbiology or other science or technology-related subjects; or candidates with appropriate professional experience.

## Fees

Please see [www.cranfield.ac.uk/fees](http://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.

#### Induction module

#### Quality of Food and Beverages

#### Postharvest Technology

#### Food Diagnostics

#### Food Chain Resilience

#### Leading Corporate Sustainability

#### Food Safety and Quality Management and Certification

#### Agrifood Business Innovation

"The course gave a new insight on the way I was thinking about the food supply chain as we had some modules in association with the recognised School of Management. That was really useful for me, since it wasn't my background area and it made me aware of the main sustainability challenges faced by the food industry. Exploring how companies create business strategies to face these challenges, to promote responsible and sustainable products, made me think a lot and motivated me in my studies."

**Marta Sanzo**

Food Systems and Management, 2021

## Accreditation

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



## Class profile 2021/22

### Gender:

Male 20% - Female 80%

### Age Range:

20 - 34 years

### Nationality:

International: 100%

### Class size:

20

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/penday](http://www.cranfield.ac.uk/penday)**

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