



University College Dublin  
Ireland's Global University



## MSc Food Safety & Risk Analysis (One Year Full Time)

This programme is designed for science / technology graduates who want to develop their expertise in the area of food safety. The programme will give you a detailed understanding of the issues affecting food safety both from the perspective of the food industry and regulatory authorities. In many cases, students can take advantage of work placement opportunities in the food industry that align with their employment objectives.

The programme will equip you with the necessary theoretical and practical skills to manage food safety programmes within global food companies or with national or international food safety regulatory agencies.

### School of Public Health, Physiotherapy and Sports Science and School of Biosystems and Food Engineering

Both Schools are at the cutting edge of research. You will find that the main focus is on student-centered learning in an environment where research and scholarship stimulate high achievement. Our graduates contribute to their professions world-wide and enhance the international reputation of our programmes and the University.

## Why study at UCD?



### Tradition

Established 1854, with 160 years of teaching & research excellence



### Global profile

UCD is ranked in the top 1% of higher education institutions worldwide



### Global community

Over 6,000 international students from over 120 countries study at UCD



### Global careers

Degrees with high employability; dedicated careers support; 1 year stay-back visa for Non-EU students



### Safety

Modern parkland campus with 24 hour security, minutes from Dublin city centre

## Course Content and Structure

90 credits  
taught masters

60 credits  
taught modules

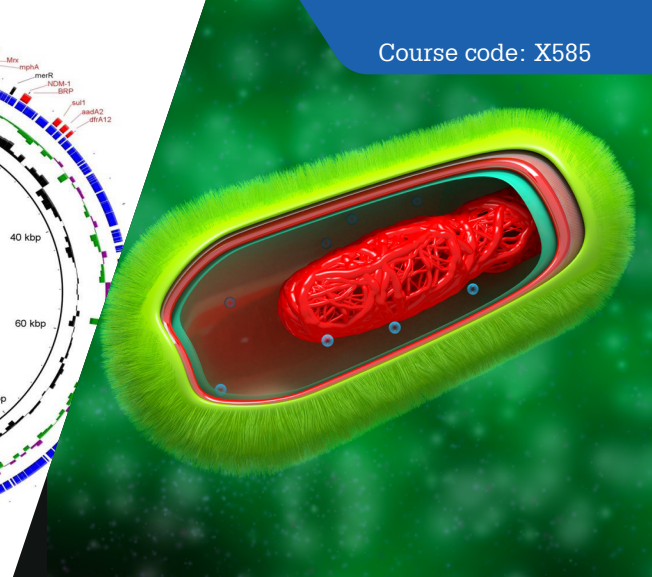
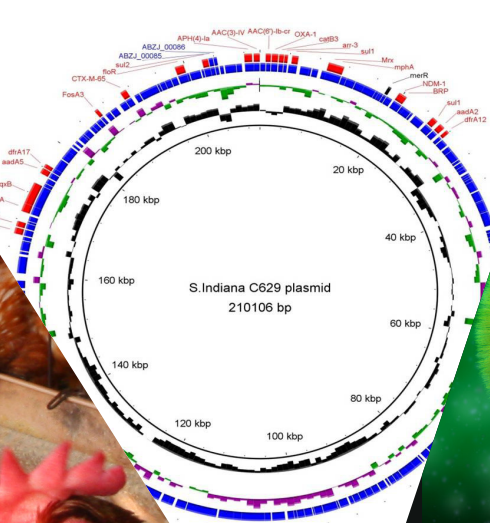
30 credits  
major project

Modules include a mixture of lectures, course work, autonomous student learning and are assessed by a combination of assignments / end of semester examination. In the third semester, a work placement in the food industry may be organised.

### Modules delivered include:

- Food Chain Integrity
- Contaminants in the Food Chain
- Veterinary Epidemiology & Food Safety - One Health
- One Health
- Risk Perception, Communication and Behaviour Changes
- Food Safety
- Quantitative Risk Assessment for Human and Animal Health
- Global Cold Chain Safety
- Food Safety Regulation
- Case Studies in Food Contamination
- Antimicrobial Resistant Zoonotic Food-Borne Bacteria
- Analytical Techniques Applied (Lab)
- Research Project





## Career Opportunities

Excellent job prospects are available to graduates in the food, bioprocess, manufacturing and related agencies and industries in Ireland. Graduates have progressed to career opportunities in a broad range of internationally recognised companies including Glanbia, Kepac, Coca Cola, Guinness, Kerry group, APV, MC O'Sullivan, ALcontrol Laboratories.

The manufacture of food and drink products is Ireland's most important indigenous industry with a turnover approaching €26 billion. Almost €230,000 jobs are linked to the agri-food sector. Exports reached €11.15bn in 2016 to 180 countries. The industry accounts for €11.2bn worth of materials purchased, €3.6bn worth of services purchased and supplies the majority of produce to Ireland's €14bn domestic grocery and food service sector.

The relative importance of the food and drink sector to Ireland is greater than almost all other EU countries with the highest GVA per employee in the EU and one of the highest turnovers per capita.



## Academic Profile

Professor Séamus Fanning,  
Head of Subject,  
UCD School of Public Health,  
Physiotherapy & Sports  
Science

Professor Séamus Fanning's area of research involves the application of molecular techniques including whole genome sequencing to characterise bacterial pathogens of importance to human health, whose origins are in food-producing animals and the food production environment. In particular, exploring the genetic basis for resistance to antimicrobial compounds is an active area that spans the farm-to-fork continuum.

**Fees** Further information is available on the UCD Fees website, [www.ucd.ie/fees](http://www.ucd.ie/fees).

## Entry Requirements

- Applicants must hold an honours standard in a relevant Engineering, Science or Technology degree from a recognised higher education institution.
- If English is not your native language, proof of your proficiency in English will be required, unless you took your primary degree through English in an English speaking country. The minimum acceptable score on the TOEFL Internet based score is 90 and on IELTS is 6.5 over all components (no band less than 6.0 in each element).

## Contact Us

### EU Students

[www.ucd.ie/phpps](http://www.ucd.ie/phpps)  
[ruth.henry@ucd.ie](mailto:ruth.henry@ucd.ie)  
+353 1 716 2868

## International Students

[www.ucd.ie/international](http://www.ucd.ie/international)  
[internationaladmissions@ucd.ie](mailto:internationaladmissions@ucd.ie)

*Visas / Funding / Scholarships /  
Accommodation*

## Related Masters

Master of Public Health FT

MEngSc Food Engineering FT

Master of Public Health (Nutrition) FT

MSc Food Regulatory Affairs (Veterinary  
Public Health) PT

Master of Public Health (Penang  
Medical College) FT

**Apply Now** Apply online at [www.ucd.ie/apply](http://www.ucd.ie/apply)