# MSc in Food, Nutrition and Health

Graduate Diploma / Graduate Certificate Options available

Online



### Introduction

The MSc Food, Nutrition and Health is aimed at graduates from a variety of disciplines who wish to develop their knowledge and understanding of food as it relates to human nutrition and health. The programme is suitable for graduates with no formal educational background in food science or nutrition, who wish to up-skill and become competent and employable in this increasingly important and rapidly evolving field. Graduates will be educated to a high level in the science of food as it pertains to human nutrition and health.

Students will gain an understanding of the nature of food, how it is produced, how it is affected by processing, why we eat, what happens to food when we eat it, and how food components can interact with the functioning of humans. Upon completion of the MSc graduates will be able to apply this knowledge to address nutrition-related problems in different groups, cultures and societies.

## Course Highlight

This programme is hosted by the UCD School of Agriculture and Food Science. It brings together academic and research staff from across UCD in health-related aspects of food research, including food science, human and public health nutrition, food production, biosystems engineering, food law, consumer behaviour and food safety.

# **Programme Content and Structure**

**90 credits** taught masters

#### **Online Format**

This programme is delivered and assessed entirely online. The minimum registration to the MSc is two years, however students have four years in which to complete the programme thereby affording flexibility.

The flexible and online format of the programme enables students enrolling on the programme to combine studying while in employment.

#### **Proposed modules:**

(Indicative list, may vary year by year):

- Food Chemistry
- Introduction to Nutrition
- Food Process Technology
- Nutrition in the Life Cycle
- Principles of Biochemistry
- · Chemistry of Nutrients
- · Sensory Science

- Pathways to Health
- Public Health Nutrition
- Food Microbiology
- · Food Regulatory Affairs
- Project

# Why study at UCD?



#### **Graduate Education**

12,000 graduate students; 17% graduate research students; structured PhDs



#### **Graduate Employability**

Ranked no. 1 in Ireland in QS Graduate Employability ranking



#### **Global Careers**

Dedicated careers support; 2 year stayback visa to work in Ireland



#### **Global Community**

8,500 international students and 300,000 alumni network across 165 countries



#### **Global Profile**

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



#### **Welcoming Campus**

Modern parkland campus with 24 hr security. Wide range of facilities, clubs, societies and supports



## **Career Opportunities**

There are excellent job prospects for graduates in Food, Nutrition and Health and projections for graduates in this discipline are extremely positive. At a time when the importance of the link between food and human health is becoming increasingly evident, this programme will provide graduates with the skills necessary to function in technical, advisory and management roles in the food industry, public sector and regulatory agencies.

Within the food industry graduates will work in areas such product innovation, technical sales, product quality enhancement with the distinct advantage of bringing a nutrition/health perspective to each of these roles. Within public health and regulatory agencies graduates will work in the areas of nutrition and health promotion or food labelling regulation.

# **Applicant Profile**

- Applicants must hold a second class degree or higher in a cognate subject. Applicants from unrelated disciplines have previously been accepted on the basis of previous relevant experience and prospective candidates are encouraged to contact the Programme Director to discuss their eligibility.
- Applicants whose first language is not English must also demonstrate English language proficiency of IELTS 6.5 (no band less than 6.0 in each element), or equivalent.

### How will I learn?

The MSc Food, Nutrition and Health is delivered through the UCD online learning platform (Brightspace) and will consist of pre-prepared lecture material delivered online, videos and demonstrations by lecturers, interactive learning, discussion boards and virtual classroom environments.

For each 5 ECTS credit module earned students are expected to undertake about 125 hours of work, to include on-line activity and performing their own study. Students will be required to complete quizzes periodically so that progress can be monitored. Formative assessments will be used to help you develop and critically assess your own understanding of the material presented. All modules will have a high continuous assessment component. Students have access to a UCD Module Coordinator at all times.

# Fees and Scholarships

Tuition fee information is available on www.ucd.ie/fees.

UCD offers a number of graduate scholarships for full-time, self-funding international students, holding an offer of a place on a UCD masters programme. Please see <a href="https://www.ucd.ie/global/scholarships">www.ucd.ie/global/scholarships</a> for further information.

### **Related Masters**

- Food Regulatory Affairs
- Food Business Strategy
- Food Safety
- · Sustainable Food Processing

### **Graduate Profile**



Cathal Geene Graduate

My background is in pharmaceutical and biomedical devices but I have been passionate about health and nutrition for a long time. I've been considering trying to pursue a career in this area for some time but it just wasn't feasible. However, when I came across this programme I felt it could work as it allowed me to study and pursue my passion while working full-time. The MSc Food, Nutrition and Health was my first experience with online learning. I have been really impressed with how it works and feel it was delivered excellently. Lectures would be released online every week and that would allow me to watch my lectures and get up to date on the content at a time that suited me. In addition to this, we had a discussion board where we could ask any questions to our lecturers.

Overall, in terms of content covered I found it to be a brilliant mix of subjects. The programme covers the scientific detail while also addressing the role of food in the wider context. I now feel confident in progressing in my new career. I'm hoping to work in public health nutrition. This was an area that I developed an interest in over the duration of my studies.