

MASTER IN FOOD SYSTEMS: Functional Foods and Precision Nutrition



A unique MSc programme promoted by EIT Food

UAM

Universidad Autónoma
de Madrid



FACULTAD DE
CIENCIAS



Partner institutions



instituto
imdea
alimentación



Description

The Program “**Master in Food Systems**” (MFS) is an integrated MSc program organized by academic institutions and industrial partners from across **EIT Food pan-European partner network**. Its goal is to prepare students to drive a **future transformation of the food system** and increase the competitiveness of their future employing companies.

The MFS program promotes a **deep knowledge of the food system** as an integrated value chain by providing students with the opportunity to study consecutively at **three academic institutions** which provide distinctly different semester blocks, each one of them focusing on specific areas of the food system.

General characteristics:

- A unique pan-European degree from top universities with **mobility built in**
- Designed with **food sector industry partners** from every aspect of the food system
- **Bespoke study tracks** along three career-ready profiles
- Learning how to create impact and **lead the transformation** of the food sector
- Two academic courses (**120 ECTS**)
- **Limited places:** only 15 students will be admitted in 2019-2020 cohort
- **Mobility:** students can choose between three pathways, that means completing two semesters at two other universities in Europe
- **International activities** designed for students enrolled in other participating universities
- This degree enables to do a **PhD in European universities**
- Minimum English level: B2 (CEFR)

Recommended profile

Students with a Bachelor (at least 180 ECTS) in the fields of Food Science and Technology; Human Nutrition; Biology; Biochemistry; Biochemistry and Molecular Biology; Chemistry; Pharmacy; Veterinary; Environmental Sciences; Engineering programmes (agronomic, agricultural, environmental, chemistry...)

Accreditation by the Spanish Education Ministry in progress

More information

Applications

<https://mfs-apply.eitfood.eu/>

Master Coordinator

Tiziana Fornari
tiziana.fornari@uam.es

Programme Manager

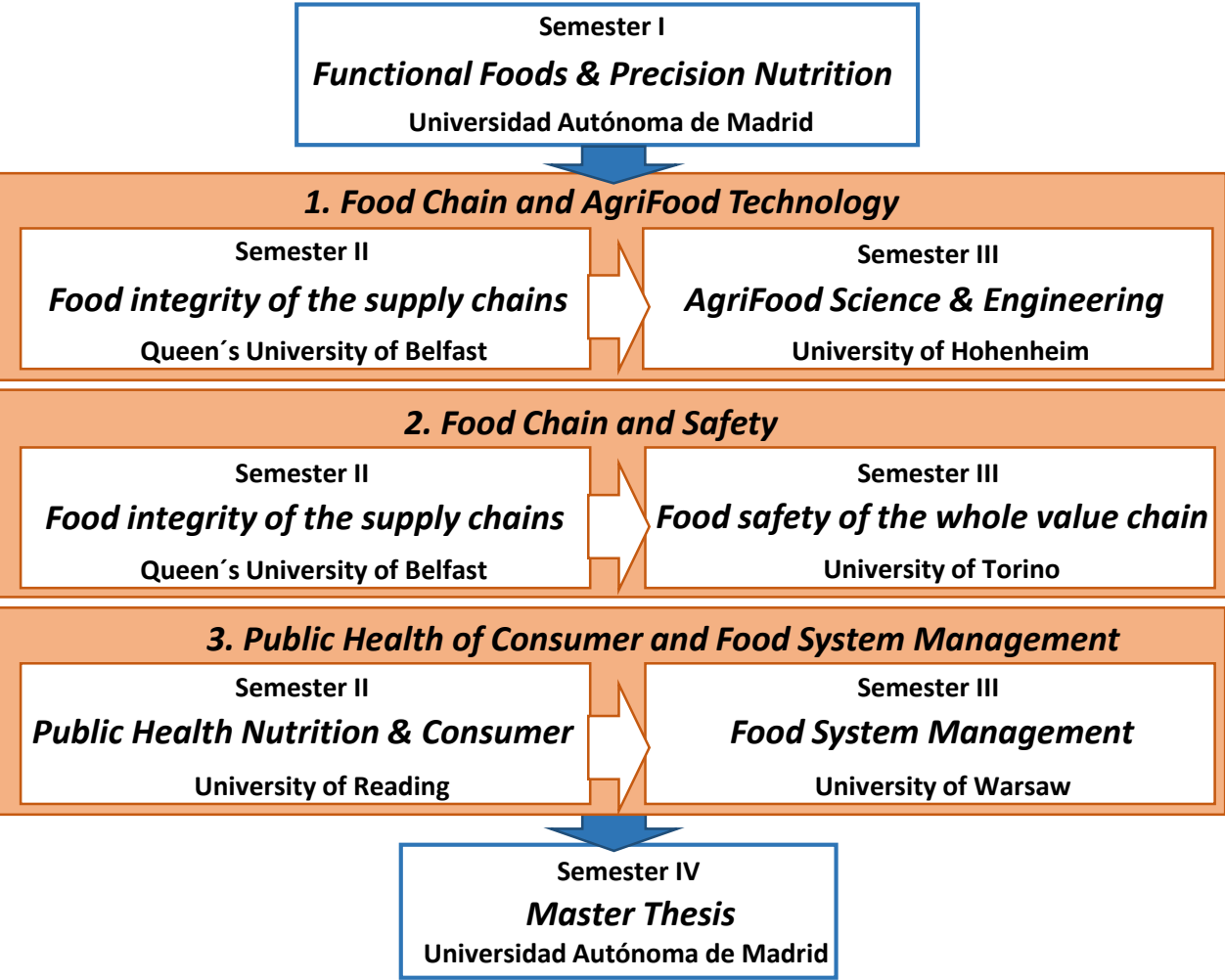
Teresa Fresno
teresa.fresno@uam.es

Study Plan

- Common tracks for students enrolled in all participating universities (*yellow modules*)
- Tracks to be completed at UAM (*blue modules*)
- 3 available pathways, each comprising two tracks at two european universities

Semester I	Semester II	Semester III	Semester IV
30 ECTS	30 ECTS	30 ECTS	30 ECTS
Introduction to Food Systems (SPOC) 7.5 ECTS	Introduction to Entrepeunership (Summer School) 7.5 ECTS	Emerging Technologies Business Case Study 7.5 ECTS	Master Thesis
Omic Technologies 7.5 ECTS	Track at 1st host institution 22.5 ECTS	Track at 2nd host institution 22.5 ECTS	
Functional Foods: Design and Validation 7.5 ECTS			
Personal Nutrition and Chronic Diseases 7.5 ECTS			

Available pathways



Compulsory tracks

Functional Foods and Precision Nutrition – Universidad Autónoma de Madrid (22.5 ECTS)

- Subjects:**
- *Functional Foods: Design and Validation* (7.5 ECTS)
 - *Omics Technologies* (7.5 ECTS)
 - *Personal Nutrition and Chronic Diseases* (7.5 ECTS)

Master Thesis – Universidad Autónoma de Madrid (30 ECTS)

Master Thesis will be supervised by UAM, IMDEA Food and/or CSIC researchers and its content will be oriented to fields covered by the UAM compulsory track: characterization and assessment of bioactive compounds; development of novel or functional food; effect of bioactive compounds on chronic diseases; design of precision nutrition interventions; etc.

Elective tracks

Food integrity of the supply chains – Queen's University of Belfast (22.5 ECTS)

- Subjects:**
- *Food Safety, Health and Disease* (7.5 ECTS)
 - *Advanced Food Bioanalysis* (7.5 ECTS)
 - *Agri-Food Traceability and Fraud* (7.5 ECTS)

Public Health Nutrition and the Consumer – University of Reading (22.5 ECTS)

- Subjects:**
- *Public Health Nutrition and Consumer Choice* (7.5 ECTS)
 - *Food product re-formulation* (7.5 ECTS)
 - *Nutrition Communication* (7.5 ECTS)

AgriFood Science and Engineering - University of Hohenheim (22.5 ECTS)

- Subjects:**
- *AgFoodTech* (7.5 ECTS) – compulsory
- Additionally, students will choose two of the following subjects (7.5 ECTS each):
- *Internship: industrial placement 6 weeks*
 - *Advanced Meat Science and Technology*
 - *Encapsulation of Functional Food products*
 - *Scientific Writing and Reporting*

Food safety of the whole value chain – University of Torino (22.5 ECTS)

- Subjects:**
- *Food Toxicology* (7.5 ECTS)
 - *Food safety management systems* (7.5 ECTS)
 - *Microbiological risks in the food chain* (7.5 ECTS)

Food System Management: Building Responsible, Consumer-Centric Organisations and Value Chains – University of Warsaw (22.5 ECTS)

- Subjects:**
- *Management in Food System* (7.5 ECTS)
 - *Marketing in Food System* (7.5 ECTS)
 - *Leadership in Food System* (7.5 ECTS)