

## Research Group

The school research aims to improve, develop process, maintain quality and add value to agricultural materials. Those include basic science research and the entrepreneur-based problem research. The followings are major research groups:

- Tea and tea products
- Bioactive compounds in fruit and vegetable and cereal, including pineapple, pomelo, nuts and coffee
- Fruits, vegetables and cereals value-added process development
- Characterization and processing of meat products
- Agricultural waste utilization
- Natural enzyme isolation and characterization

## Scholarships

There are large numbers of scholarships from several sources listed below are available for qualified students:

- The Thailand Research Fund (TRF)
- National Research Council of Thailand (NRCT)
- Commission on Higher Education
- Natural Science and technology Development Agency (NSTDA)
- Thailand Institute of Scientific and Technology Research (TISTR)

## Facilities

- Scientific and Technological Instrument Center
- Science and Technology Laboratories
- Center for Information Technology Service
- Learning Resources and Education Media Center

## Contact Information

Dr. Saroat Rawdkuen

Dr. Niramol Punbusayakul

Tel +66-5391-6738 Fax +66-5391-6739

E-mail: saroat@mfu.ac.th, niramol@mfu.ac.th

## Admission Office

Tel +66-5391-6103-6 Fax =66-5391-6105

E-mail: admission@mfu.ac.th



# Master of Science And Doctor of Philosophy in Food Technology

[www.mfu.ac.th/school/agro](http://www.mfu.ac.th/school/agro)

School of Agro-Industry, Mae Fah Luang University  
333 Moo 1 Tasud, Muang, Chiang Rai, Thailand 57100  
Tel +66-5391-6738 Fax +66-5391-6739



School of Agro-Industry  
Mae Fah Luang University

## Master of Science in Food Technology

### Doctor of Philosophy in Food Technology

School of Agro-Industry offers two postgraduate programs in Food Technology: Master of Science (M.Sc.) and Doctor of Philosophy (Ph.D.). The programs provide excellence in fundamental and professional competences in Food Science and Food Technology. Curriculums are designed to integrate the knowledge from the academic and the industrial sectors to fill up the gap between the two sectors. These provide learning opportunities to students from both sectors who wish to extend their knowledge and to upgrade skill and expertise.

### Application

Application can be made throughout a year. Applicants who meet the program minimum requirements will be interviewed by the school's graduate committee in order to evaluate their competency. Those competences are based on their basic knowledge in science and technology and/or their professional experiences, personality and any other concerns specified by the school graduate committee.

## Admissions/Entry Requirements

### M.Sc. Program (Food Technology)

- A Bachelor Degree in Food Science and/or Food Technology or related fields with a GPA of at least 2.50 or equivalent from accredited universities or with the related field of professional work experiences

### Ph.D. Program (Food Technology)

- A Master Degree in Food Science and/or Food Technology or related fields with a GPA of at least 3.00 or equivalent from accredited universities or
- A Bachelor Degree in Food Science and/or Food Technology or related fields with a GPA of at least 3.25 or equivalent from accredited universities or
- A Master Degree candidate in Food Science and/or Food Technology or related fields and/or whose qualification complies with Mae Fah Luang University regulations for graduates students in the year 2000

## Programs

### 1) M.Sc. Program (Food Technology)

	Plan A (1)		Plan A (2)	
	Research Plan		Coursework Plan	
Compulsory course	-		16	
Elective course	-		8	
Thesis	36		12	
<b>Total Credits</b>	<b>36</b>		<b>36</b>	

### 2) Ph.D. Program (Food Technology)

	Research Plan		Coursework Plan	
	Plan 1.1*	Plan 1.2**	Plan 2.1*	Plan 2.2**
Compulsory course	-	-	6	8
Elective course	-	-	6	6
Thesis	48	72	36	48
<b>Total Credits</b>	<b>48</b>	<b>72</b>	<b>48</b>	<b>72</b>

\*For Master Degree Applicant (or equivalent)

\*\*For Bachelor Degree Applicant (or equivalent)

### Course Categories

- Food Chemistry and Analysis
- Food Processing and Engineering
- Food Safety and Microbiology
- Food Biotechnology
- Food research and Development

