Crops on MARS Soil

Joint Programme between Nanyang Technological University and Wageningen University & Research

LEARNING

The best decision of my university life: signing up for the NTU-Food Science Technology Programme. Having a second major in FST would no doubt give an extra competitive edge to an individual upon graduation. The well-structured and challenging curriculum has truly broadened my knowledge and further cultivated my passion in this field. Having a second major in FST would no doubt give an extra competitive edge to an individual upon graduation.

Not only that, making new friends who share similar passion and interest towards food science, and working in groups, has challenged my team work and planning skills. Most importantly, it allows me to be better prepared in the working environment and making the right judgement at the right time. I definitely enjoyed the occasional treats where I could join in the Bonding Sessions for the new batch of Food Science students. These experiences made my learning even more fun and enjoyable. These experiences reaffirmed my interest for a career in food science and I am truly excited to work towards the development of food science.

Experiential learning at NTU Food Science Technology Programme

We conduct regular tours of local companies and factories (e.g. Unilever, Singapore Food Agency, etc.) to allow us to better understand the working environment. We also cooperate with companies and NGOs to conduct special projects and to solve problems. Of course, all these will not be possible if not for the amazing Food Science students. We seek to improve our member's skillsets and make them better prepared to work in the field. Having a second major in FST would no doubt give an extra competitive edge to an individual upon graduation.

We are also active in charity work and sustainable causes. Some of the activities organised by the club are shown below. These experiences made my learning even more fun and enjoyable. These experiences reaffirmed my interest for a career in food science and I am truly excited to work towards the development of food science.

ALUMNI

As support from FST has been pivotal for the past 4 years, I would like to express my gratitude to the Programme. Since the first year, the Programme has provided me with valuable learning and experience. The programme's focus on the application of the knowledge gained in the classroom and the development of a practical skillset is something I strongly believe in. I would like to express my gratitude to the Programme for providing me with this opportunity.

As a food technology student, I have been able to gain a better understanding of the working environment and the different aspects of product specifications. In the event of any out-of-specifications in the product quality, we had to investigate the root cause as a team by analyzing the data and getting the failure and to come up with a standard operating procedure. Although this project was challenging, it was very fruitful and beneficial as I was forced to think out of the box. Also, it hones my analytical and planning skills. Most importantly, it allows me to be better prepared in the working environment and making the right judgement at the right time.

Overall, it was a fulfilling experience to the food industry. Ingredion is a company I am thankful to be given the opportunity to work with. Being a new project, there was no actual references of the past trials, I can better understand the importance of stabilizers such as carrageenan, microcrystalline cellulose and cellulose gum in the laboratory scaled pilot plant and analytical lab. Through these experiences, I was able to operate food processing equipment such as the UHT treatment machine, rotary retort and equipment such as the Malvern and Brabender. Although this new machines such as Malvern and Brabender. Although this project was challenging, it was very fruitful and beneficial as I was forced to think out of the box. Also, it hones my analytical and planning skills. Most importantly, it allows me to be better prepared in the working environment and making the right judgement at the right time.
WHY FST?
Food security is a long-standing priority for Singapore. Damaging consequences of food insecurity and insecurity are evident in Singapore, which is an island nation with a small land area. To address this, Singapore has since repositioned to play a role in the global food system, focusing on reducing food wastage through better processing technologies, to appropriate use of raw materials as possible, and improving food quality and safety, food nutrition and food processes.

The Food Science and Technology programme at Nanyang Technological University (NTU) is a specialized, applied, hands-on, STEM-focused programme that prepares graduates to be effective problem solvers in the food industry. The programme provides a unique combination of academic knowledge and practical experiences to equip students with skills in food science and technology.

ABOUT WUR
Wageningen University & Research (WUR) is a specialist research university that focuses on the research and teaching of agricultural, biological, environmental and social sciences. It is an international university that offers a unique combination of education and research.

The Food Science and Technology Centre (FSTC) at WUR is an inter-school and inter-institutional research and education centre that is internationally recognized for its excellence in research and education.

PROGRESSION HIGHLIGHTS

1. Bachelor's in Food Science and Technology
2. Master's in Food Science and Technology

Requirements
- Bachelor’s in Food Science and Technology
- Master’s in Food Science and Technology

Career Development in Local Industry
- Internships
- Work placements
- Job opportunities

Career Development in Overseas Industry
- Work placements
- Job opportunities

Career Development in International Industry
- Work placements
- Job opportunities

STUDY TRIP

FSTC also organizes study trips for its students. One of the trips that was an eye-opener was a visit to a local food factory in the Netherlands. The student was able to experience the atmosphere of the Netherlands, which is a hub for food science and technology. The visit allowed the student to interact with local experts, learn about the latest technologies in the industry, and gain valuable insights into the food industry in the Netherlands.

The trip was an eye-opener as I had the opportunity to see its "headquarters" in WUR. It was a fulfilling and unique experience where I was able to interact with local experts, learn about the latest technologies in the industry, and gain valuable insights into the food industry in the Netherlands. The visit also allowed me to develop a deeper understanding of the importance of food science and technology in our daily lives. I'm really grateful to have this opportunity to study in WUR. Although I was not able to see the real food factory, I was able to visualize the atmosphere of the Netherlands, which is a hub for food science and technology.

For one thing, it was a very good experience for me. I'm still eager to step into it in the future. I'm still eager to step into it in the future.