

Programme Overview

This course of study aims to effectively train students in the science and technology involved in the processing of food and other agricultural commodities.

On completion of the M.Sc. Food and Agro-Processing Technology programme, graduates will be able to develop a career in industry (including the development of their own commercial operations), public sector agencies or academia. Students who successfully complete this course will be skilled in the principles of ensuring the safety, quality and nutritional value of food products from the farm to the table at economical prices. This will result from the incorporation of active and cooperative learning experiences into the core and elective courses and the research programme.

Students will be exposed to courses in food chemistry, safety, product development, processing, packaging and problem solving. Specific commodities to be studied include cereals, animal and fish products, fats and oils, dairy, fruits, vegetables, root crops and specialty products.

The classroom learning experience will be supplemented by laboratory exercises and trips to relevant processing facilities. The intended result of this combined learning effort will be to produce highly knowledgeable graduates, who will be competitive for employment in the public or private sectors, thus building technological capacity and strengthening human resource capabilities.

Entry Requirements

- Bachelor of Science Degree in Natural Science, Agriculture or Engineering with at least Lower Second Class honours; professional experience is an advantage.
- Some candidates may be required to complete a practical course in the analysis of food components.

How to Apply

Visit <https://www.mona.uwi.edu/content/entry-requirements>, click on apply now, create an account and follow the instructions.

Submit supporting documents to
Assistant Registrar, Office of Graduate Studies and Research,
The University of the West Indies, Mona Campus.

Request degree granting institutions other than The UWI to forward official transcripts directly to the Office of Graduate Studies and Research, The University of the West Indies, Mona Campus.

Duration

- ▶ Master of Science (Full-Time) – 16 months
- ▶ Master of Science (Part-Time) – 28 months
- ▶ Postgraduate Diploma – 12 months

Programme Structure

COURSE CODE	COURSES TITLE	CREDITS
CORE COURSES		
FAPT6101	Agro-Processing Technologies	4
FAPT6201	Food Safety and Quality Standards	3
FAPT6202	Food Microbiology and Biotechnology	4
FAPT6301	Research Methods: Principles and Practice in the Food and Agro-processing Sectors	4
FOST6003	Food Chemistry	3
FAPT6102	Packaging: Materials and Applications	4
FAPT6302	Product Development	4
FAPT6303	Agro-Processing Problem Solving	4
FAPT6401	Agri-Business Management	3
ELECTIVE COURSES		
FAPT6104	Meat, Poultry and Seafood Processing	4
FAPT6105	Fruits, Vegetables, Root Crops and Tubers Processing	4
FPAT6107	Herbs, Spices, Essential Oils, Nutraceuticals and Fine Chemicals	3
FAPT6103	Edible Oils, Fats & Biofuels Processing	3
FPAT6106	Cereal and Grain Processing	2
FOST6010	Dairy Chemistry and Dairy Products Technology	3
QUALIFYING COURSE		
FAPT3511	Food Chemistry Practical	1
RESEARCH PROJECT		
FAPT6304	Research Project I	6
FAPT6305	Research Project II	12

Schedule

Courses will be offered on Evenings and Weekends:

Mondays – Fridays (5:30 pm – 9:00 pm)

Saturdays Sundays (9:00 am – 5:00 pm)

Sundays (10:00 am – 2:00 pm) – Semester II

Contact Information

The University of the West Indies
Mona, Kingston 7, Jamaica, West Indies
Faculty of Science and Technology
Department of Chemistry

Dr. Andrea Goldson-Barnaby
Programme Coordinator
Telephone: (876) 977-5490 or (876) 977 9891
Fax: (876) 977-1835
Email: andrea.goldson03@uwimona.edu.jm

Web: www.mona.uwi.edu/chemistry/
Email: msc.fapt@uwimona.edu.jm