

Master of Science Program in Innovative Food Science and Nutrition

Program's recommendation																																										
Through integrated learning in food science, food technology and innovation management, this course aims to generate "food innovative SMEs and start-up" as well as "food and nutrition innovators"																																										
1. Number of students limited	15																																									
2. Plan of study	<p>2.1 Plan A : Thesis only with 36 credits. Student may be assigned additional audit course work (support for international students).</p> <p>2.2 Plan A1 (Hi-FI) : Thesis only with 36 credits. Student may be assigned additional audit course work (Higher Education for Industry: Hi-FI program) (Thai student only).</p> <p>2.3 Plan A 2 : Combined course work and thesis with at least 18 credits, and 18 course work credits (Thai student only).</p> <p>2.4 Plan A 2 (Hi-FI) : Combined course work and thesis with at least 18 credits, and 18 course work credits. (Higher Education for Industry: Hi-FI program) (Thai student only).</p> <p>2.5 Plan B : Combined course work and minor thesis with at least 6 credits, and 30 course work credits. (Thai student only).</p>																																									
3. Instruction Administration	Monday - Friday / Saturday - Sunday																																									
4. Format of Instruction	Online / Onsite																																									
5. Tuition fee	56,000 Bath/Semester																																									
6. Course Structure	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th rowspan="2" style="background-color: #fff9c4;">Course Structure</th> <th colspan="5" style="background-color: #fff9c4;">A Number of Credits</th> </tr> <tr> <th style="background-color: #fff9c4;">Plan A1</th> <th style="background-color: #fff9c4;">Plan A1 (Hi-FI)</th> <th style="background-color: #fff9c4;">Plan A2</th> <th style="background-color: #fff9c4;">Plan A2 (Hi-FI)</th> <th style="background-color: #fff9c4;">Plan B</th> </tr> </thead> <tbody> <tr> <td>Credit</td> <td>-</td> <td>-</td> <td>18</td> <td>13</td> <td>18</td> </tr> <tr> <td>Audit (no more than.....)</td> <td>-</td> <td>-</td> <td>3</td> <td>3</td> <td>12</td> </tr> <tr> <td>Thesis</td> <td>36</td> <td>36</td> <td>15</td> <td>20</td> <td>-</td> </tr> <tr> <td>Minor Thesis</td> <td>-</td> <td>-</td> <td>-</td> <td>-</td> <td>6</td> </tr> <tr> <td>Total</td> <td>36</td> <td>36</td> <td>36</td> <td>36</td> <td>36</td> </tr> </tbody> </table>	Course Structure	A Number of Credits					Plan A1	Plan A1 (Hi-FI)	Plan A2	Plan A2 (Hi-FI)	Plan B	Credit	-	-	18	13	18	Audit (no more than.....)	-	-	3	3	12	Thesis	36	36	15	20	-	Minor Thesis	-	-	-	-	6	Total	36	36	36	36	36
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7. Qualification of applicants	<p>7.1 Plan A1</p> <p>-Hold or expect to graduate before the beginning of the enrolled semester with a bachelor's degree in Food Science and Nutrition, Food Science, Food Technology, Food Science and Technology Agricultural product development, Biotechnology, Nutrition, Health Sciences, or other related fields that receive a cumulative grade point average (GPAX) of at least 3.00 or</p> <p>-Hold or expect to graduate before the beginning of the enrolled semester with a bachelor's degree in Food Science and Nutrition, Food Science, Food Technology,</p>																																									

	<p>Food Science and Technology Agricultural product development, Biotechnology, Nutrition, Health Sciences, or other related fields that have at least 1 year of research experience in a field related to food science and technology or nutrition, or have any academic published from the research with receiving a cumulative grade point average (GPAX) of at least 2.5 or</p> <p>-Applicants may be exempted from the above requirement, on a case-by-case basis, depending upon approval and consent given by the program committee.</p> <p>7.2 Plan A2</p> <p>-Hold or expect to graduate before the beginning of the enrolled semester with a bachelor’s degree in science, or other related fields that receive a cumulative grade point average (GPAX) of at least 2.50. In the case, where the GPAX is less than 2.50, at least 1 year of work experience related to food science and technology or nutrition will be required.</p> <p>-Applicants may be exempted from the above requirement, on a case-by-case basis, depending upon approval and consent given by the program committee.</p> <p>7.3 Plan B</p> <p>-Hold or expect to graduate before the beginning of the enrolled semester with a bachelor’s degree in Food Science and Nutrition, or other bachelor’s degree related fields that receive a cumulative grade point average (GPAX) of at least 2.50. In the case, where the GPAX is less than 2.50, at least 1 year of work experience related to food science and technology, nutrition or food and health business will be required.</p> <p>-Applicants may be exempted from the above requirement, on a case-by-case basis, depending upon approval and consent given by the program committee.</p> <p>-Qualifications other than those specified shall be followed by the graduate school regulations, Prince of Songkla University.</p> <p>*Remark: For Hi-FI program, Applicants need to submit a letter confirming from entrepreneurial partnership, industry or business company for admission to this field of study.</p>
<p>8. Application documents required by program</p>	<p>8.1 A scanned copy of the degree certificate (s) and academic transcript (s)</p> <p>8.2 A scanned copy of identification card or passport</p> <p>8.3 CV/Resume</p>

	<p>8.4 Previous academic publication (Thai or international) (if any)</p> <p>8.5 English certificate</p> <p>8.6 A brief research proposal in the field of Food Science and Nutrition (800 words or 2 pages) which consists of research title, background and rationale, objectives, method, research outcome and research plan.</p> <p>Submitting Application at the Department of Food Science and Nutrition Faculty of Science and Technology or send E-mail: nuttaya.k@psu.ac.th within 22nd May 2023</p>
9. Contact info	<p>-Asst.prof.Dr. Siwaporn Pinkaew, Department of Food Science and Nutrition, Faculty of Sciences and Technology. Phone: 0-733-3230, 0-7331-3928 to 50 ext. 1859, Mobile: 065-1546469 E-mail: siwaporn.p@psu.ac.th</p> <p>- https://www.sat.psu.ac.th/</p> <p>- https://www.facebook.com/InnovativeFSNPSU</p>

Test schedule

Subject	Date and Time	Venue
Written exam	-	-
Interview (Research proposal** and knowledge related to food science and nutrition)	Date: May 1 st , 2024 Time: 09.00 a.m. onwards	Meeting room, Department of Food Science and Nutrition (Building No.32) Faculty of Science and Technology or online via by Zoom meeting program