Food Innovation, Nutrition, and Health (FINH)

Overview

Our new program commencing August semester 2020 on Food Innovation, Nutrition and Health (FINH) from AIT School of Environment, Resources and Development (SERD) is structured and tailor-made for creative learning and design thinking in the areas pertaining to utilization of resources and smart food processing using innovation which ensures nutritious food for better health. Graduates can find opportunities in the food processing industries and international organizations.

FINH Program Highlights

- A unique blend that combines food innovation and nutrition with health. This concept helps to address the way our consumption of food has changed.
- The learnings in FINH, is a scientific and application-oriented, that challenges traditional concepts of Food Science and gastronomy.
- The program has been extensively studied and prepared with the support from European Commission for Higher Education.

FINH Competence Description

The unique combination of knowledge, methodologies, techniques, and competences means that as an MSc in Food Innovation and Health you will be an expert in, among other things:

- Use different approaches to foster innovation and creativity when developing nutritionally sound foods
- Performing advisory and managerial tasks in relation to food and health for private companies and public institutions
- Teaching and conducting research within food and health

APPLY NOW
Food Innovation is key to:
• Make food safe, quality and secured
• Reduce food waste (1.3 billion metric tonne/yr)
• Remain competitive in the market
• Reduce long term food processing costs, increase brand value, productivity and profit
• Achieving SDGs set by the UN, especially the following:

Nutrition

Health

Food

Innovation

Components of FINH

What you’ll study

• Sustainable Food Process Design
• Design Thinking, and Innovations in Healthy Food Product Development
• Molecular Nutrition, Food Toxicology, and Health
• Food Safety Standardizations, Risk Management, and Traceability Systems
• Gut Physiology, Metabolic Diseases, and Health
• Properties of Food Biomaterials and Nutrients
• Processing Effects on Functional Components of Foods
• Consumer Behavior, Diet Preferences, and Marketing
• Statistical Methods for Research

Degree offered

• Professional Master (MS)- 1 year
• Master degree-M. Sc/Eng (2 yr)
• Master degree-M. Phil (2 yr)
• Doctoral degree-Ph.D. (3.5 yr)

Vibrant, International, multi-cultural and welcoming community ------AIT

Who should apply

Both young professionals and fresh graduates from fields relevant to food science, food technology, Nutrition, Biotechnology, Public health, Veterinary science and pharmaceuticals

Contact us

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