Food Innovation, Nutrition, and Health (FINH)

Overview
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 processing, innovation, and nutrition with health. This concept helps to address the way our consumption of food has changed.
- The learnings in FINHs, is a scientific and application-oriented program that challenges traditional concepts of Food Science and gastronomy.
- The academic programme is created and developed within the framework of the project Erasmus+ Capacity Building-MSc Food Processing and Innovation (FOODI), reference number 598987 with a co-funding from the EU.

FINH Competences
The unique combination of knowledge, methodologies, techniques, and competences means that as a graduate 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 processing and health.
Food Innovation, Nutrition and Health
Asian Institute of Technology

What you’ll study
• Food Process Design
• Design Thinking, and Innovations in Healthy Food Product Development
• Mastering Innovation and Disruptive Approaches for Success (MIDAS)
• 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 Structural and Functional Components of Foods
• Consumer Behavior, Diet Preferences, and Marketing

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

Degrees offered
➢ Professional Master (MS) - (1 yr)
➢ Master degree - M.Sc/Eng - (1 yr)
➢ 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

For more information, please visit www.ait.ac.th

Contact us
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Food Innovation is key to:
• Make food safe, quality and secured
• Reduce food waste (1.3 billion metric tonnes)
• 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:

• Increasing food demand with an increasing population (>9 billion by 2030)
• Food processing and new product development as a business
• Urgent need for safe food that is highly nutritious, promoting public health through innovative approaches
• Food should always be safe and secured as 1 in 10 people fall ill due to contaminated foods

Nutrition
Health
Food

Components of FINH

Innovation

Take two existing things and put them in a new way: Bio innovation, Innovations in food process, safety and quality

Innovation

Food

Let food be thy medicine
and medicine be thy food

Food

Let food be thy medicine
and medicine be thy food

Nutrition

Health is king.
Nutrition is queen. Put them together and you’ve got a kingdom.

Nutrition

Health

Food availability
Access to food
Food Utilization
Nutritional security

Functional Food - Health

SUSTAINABLE DEVELOPMENT GOALS

2 Zero hunger
3 Good health and well-being
9 Industry, innovation and infrastructure
12 Responsible consumption and production
13 Life on land
14 Life below water
15 Partnerships for the goals

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