

MSc Food Quality Management

Alumnus Hilbert van der Werf. *"I finished my study with an internship for Unilever and the World Food Programme in Africa and decided to star as a Management Trainee Supply Chain at Heineken. It offers me a good opportunity to get to know various aspects of the Heineken supply chain and to quickly develop my professional skills through good coaching. Currently, I am working on my first assignment that focuses on Supply Continuity Management. Later, I am going to attend a brewing course at the University of California!"*



Programme summary

Food quality management assures the health and safety of food and other perishable products (e.g. flowers) and has become increasingly important in today's society. This is due to changing consumer requirements, increasing competition, environmental issues and governmental interests. This has resulted in a turbulent situation on the food market and in the agri-food production chain. The situation is further complicated by the complex characteristics of food and food ingredients, which include aspects such as variability, restricted shelf life and potential safety hazards as well as many chemical, biochemical, physical and microbiological processes. To face this challenge, continuous improvement in food quality management methods is required where knowledge of modern technologies and management methods plays a crucial role.

Quality issues in food and other perishable products are generally tackled using either a technological or a management approach. In Wageningen, a concept has been developed that combines both aspects. This 'techno-managerial' approach forms the basis of the Food Quality Management programme. It provides a comprehensive and structured overview of quality management for predicting food systems behaviour and generating adequate improvements in these systems from a chain perspective.

Admission requirements

For general admission requirements, see page 40. More information about specific admission requirements can be found on the website.

Your future career

Graduates of this programme will be experts in the field of food quality management and can enter careers in agribusiness, research and public administration:

- Typical positions include quality assurance manager (responsible for the quality of the ingredients for a specific product).
- Designer/specialist (working on the quality aspects of fresh products in the development process), advisor/consultant (advising companies on certification).
- Researcher (studying the improvement of existing quality assurance systems in the food industry).
- Policy advisor (developing policies for a government ministry in the field of European food law).

Specialisations

You will combine Food Quality Management courses with courses based on your educational background and interest. These courses can be in fields such as food technology (e.g. product design, process design), animal sciences (e.g. animal nutrition, fisheries), plant sciences (e.g. crop science, greenhouse horticulture), management, marketing, consumer behaviour, law and communication. The programme is thesis oriented and tailor-made.

Other interesting programmes

MSc Management, Economics and Consumer Studies, MSc Food Technology and MSc Food Safety.

