



# FACULTY OF AGRO-INDUSTRY

## CHIANG MAI UNIVERSITY

Bachelor of Science Program  
in Food Science and Technology  
(International Program)

### PROGRAM HIGHLIGHTS:

- Builds deep understanding of the sciences of food
- Integrates across multiple disciplines to help students generate new technology and innovation
- Connects students to food companies and other sectors in the food industry
- Offers a PlusOne Program (optional) in Nutrition Science with Deakin University, Australia, to increase students' competitive edge

### INTERNATIONAL PARTNER:



PlusOne Program with Deakin University

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# BACHELOR OF SCIENCE PROGRAM IN FOOD SCIENCE AND TECHNOLOGY

(International Program)

FACULTY OF AGRO-INDUSTRY  
CHIANG MAI UNIVERSITY



## STUDY PLAN

### COURSE AND PROGRAMS (INTERNATIONAL)

**Track 1: Bachelor of Science (Food Science and Technology)(International Program)**

- Four-year Bachelor's degree, 136 credits at Chiang Mai University

**Track 2: PlusOne Program: Bachelor of Science (Food Science and Technology) (International Program) and Bachelor of Nutrition Science (Nutrition Science), Deakin University, Australia**

- Four-year Bachelor's degree, 136 credits at Chiang Mai University and 24 Deakin Units, at Deakin University, Australia

### Year 1

#### First Semester

Total 21 credits

001101 Fundamental English 1	3
202101 Basic Biology 1	3
202103 Biology Laboratory 1	1
203103 General Chemistry 1	3
203107 General Chemistry Laboratory 1	1
207123 Physics for Agro-Industry Students	3
207173 Physics Laboratory for Agro-Industry Students	1
204100 Information Technology and Modern Life Learner Person	3

#### Second Semester

Total 20 credits

001102 Fundamental English 2	3
140104 Citizenship	3
203104 General Chemistry 2	1
203108 General Chemistry Laboratory 2	3
208108 Elementary Mathematics	3
215207 Introductory Microbiology	1
215208 Introductory Microbiology Laboratory Learner Person	3

### Year 2

#### First Semester

Total 21 credits

001201 Critical Reading and Effective Writing	3
203206 Organic Chemistry for Non-Chemistry Students	3
203209 Organic Chemistry Laboratory for Non-Chemistry Students	1
203226 Physical Chemistry for Non-Chemistry Students	3
203229 Physical Chemistry Laboratory	1
202623 Elementary Statistics	3
601231 Food Microbiology	3
601232 Food Microbiology Laboratory	1
Free Elective	3

#### Second Semester

Total 22 credits

001227 English for Agriculture and Agro-Industry	3
211311 Biochemistry 1	3
211317 Biochemistry Laboratory 1	1
601242 Food Processing 1	3
601341 Fundamental Food Engineering 1	1
Innovative Co-creator	3
Active Citizen	3
Free Elective	3

### Year 3

#### First Semester

Total 22 credits

601344 Food Processing 2	2
601345 Food Processing Laboratory 1	1
601351 Food Legislation and Standards	2
601361 Food Chemistry	3
601452 Quality Control and Assurance	3
601453 Laboratory	1
601462 Human Nutrition Survey and Improvement	3
601497 Seminar 1	1
Major Elective	3
Major Elective	3

#### Second Semester

Total 21 credits

601342 Fundamental Food Engineering 2	2
601346 Food Processing 2	3
601347 Food Processing Laboratory 2	1
601460 Food Analysis	4
601471 Food Product Development	3
601472 Food Manufacturing Management	3
601496 Work Training	2
Major Elective	3

### Year 4 (Deakin University: Nutrition Science)

**Track 1: Bachelor of Science (Food Science and Technology) (International Program)**

#### First Semester

Total 3 credits

Major Elective	3
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#### Second Semester

Total 6 credits

601499 Research Exercise	3
Major Elective	3

**Track 2: PlusOne Program: Bachelor of Science (Food Science and Technology) (International Program) and Bachelor of Nutrition Sciences (Nutrition Science), Deakin University, Australia**

#### First Semester

Total 3 Deakin Units (DU)

<i>(Trimester 2 at Deakin)</i>	
HSN204 Food Safety	1 DU
HSN302 Population Nutrition	1 DU
HSN305 Assessing Food Intake and Activity	1 DU
HA010 Academic Integrity (0 credit)	0 DU

#### Second Semester

Total 4 Deakin Units (DU)

<i>(Trimester 1 of subsequent year at Deakin)</i>	
HSN223 Sensory Evaluation of Food	1 DU
HSN301 Diet and Disease	1 DU
HSN309 Food Policy and Regulation	1 DU
HSN319 Consumer and Sensory Innovation of Food	1 DU

Total = 136 credits and 7 DU

## ABOUT THE PROGRAM

Bachelor of Science Program in Food Science and Technology (International Program) is aimed to build skilled food scientists with self-motivation and globally oriented vision. Students will learn various aspects of food, including its chemistry, microbiology, physical property, and nutritional aspects. Students will also gain expertise in food processing technology and methodology, as well as in manufacturing management. The program provides hands-on practices in our well-equipped laboratories and pilot plant and interactive learning with expert faculty members and industry partners.

Our program emphasizes high-quality research and innovation with abundant international opportunities for students. Furthermore, students can apply for the PlusOne Program to study Nutrition Science at Deakin University, Australia, to widen their breadth of knowledge and gain career opportunities in the health and wellness industry at an international level.

## CAREER OPPORTUNITIES

- Food and food import-export business workers
- Food entrepreneurs
- Food scientists
- College professors and scholars
- Researchers and developers
- Food company consultants and specialists
- Manufacturing or quality control personnel in factories
- Public health nutritionists
- Sport nutritionists

## TUITION FEE

40,000 THB per semester (Thai students)  
60,000 THB per semester (Foreign students)

### PlusOne Program:

Single-degree rate for 6 semesters  
Deakin University rate for 2-3 semesters (current rate available at [deakin.edu.au](http://deakin.edu.au))

## FOR MORE DETAIL

### Website:

- <https://bit.ly/FSTcmu>
- [www.facebook.com/CMUAgro](http://www.facebook.com/CMUAgro)

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(Dr. Siraphat Taesuwan, Head of Program)

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## More information (about admission)

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