



**NUS**  
National University  
of Singapore

College of Humanities  
and Sciences

# Bachelor of Science (Honours) in Food Science and Technology

Department of Food Science  
and Technology  
Faculty of Science  
College of Humanities and Sciences





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## NUS Food Science and Technology

While the average person may think about their next meal, Food Science and Technology (FST) majors often go beyond their own stomachs and food preferences. Their thought process probably goes like this: Are current food production methods sustainable? Can packaging be better and safer? How is Singapore going to produce 30% of its nutrition needs locally by 2030?

If you are also hungry to learn about these topics, FST is the right choice for you. The FST undergraduate degree programme covers the full spectrum of the food supply

chain, focusing on food quality and safety, new food product innovation, food processing and nutrition. Our multidisciplinary approach combines domains such as biology, physical sciences and engineering, giving you the expertise to provide solutions for food security, safety and sustainability.

Being part of the **College of Humanities and Sciences (CHS)** also means you can pick up any minor/second major from the Faculty of Science and the Faculty of Arts and Social Sciences. Along with the Common Curriculum – which gives you a grounding in essential skills such as artificial intelligence and design thinking – you will walk away with the means to be an adept problem-solver in our fast-changing world.

# Why NUS Food Science and Technology?



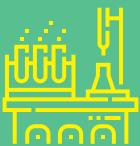
## Global recognition

Our curriculum is multidisciplinary, problem-based and experiential – crafted to meet the guidelines and standards of the **International Union of Food Science and Technology**. Plus, we have over 20 years of experience in preparing students for the fast-growing food industry.



## Robust network

Baked into the learning experience is **well-rounded financial and industry support** – research collaborations, internships, scholarships and awards – nourished by a healthy global alumni network and industry connections.



## State-of-the-art laboratories

Whether you are testing for foodborne pathogens or developing the next energy drink, we hand you just the right tools. Students have access to **four laboratories** – with a comprehensive suite of equipment for food processing, chemical analysis, clinical nutrition, food engineering, sensory science, food safety and more.



## Career opportunities

From discovering new food sources to quality assurance, our graduates can be found at **every stage of the food supply chain** – food product development, production and processing, quality assurance or food safety regulation. Many also start their own food business or pursue graduate programmes in engineering and the sciences. With a comprehensive skill set, the world is their oyster.



# Academic Programmes



**Primary Major** in Food Science and Technology

**Specialisation** in

- Food Science and Technology Industrial Applications
- Food Science and Technology Research and Innovation



**Second Major** in

- Food Science
- Nutrition



**Minor** in Nutrition

# Research Opportunities

Put your knowledge to practice with a **Final Year Project (FYP)** or participate in the **Undergraduate Research Opportunities Programme in Science (UROPS)**. There's also the Food Product Innovation course where you can try your hand at developing new food products for industry partners.

Our research areas include:

- flavour and fermentation
- food bioactive molecules
- food microbiology and safety
- food processing and engineering
- human nutrition





***"Thanks to the unique intersections between FST and pure sciences such as chemistry and biology, food is still my favourite medium for learning science."***

– **Louise Chng**, Senior Associate Scientist, Mondelez International  
BSc (Hons) in Food Science and Technology (2016)



***"The FST programme equipped me with the technical knowledge and skills to pursue my dream of creating healthier foods to benefit consumers."***

– **Verleen Goh**, Co-Founder, Alchemy Foodtech Pte Ltd  
BSc (Hons) in Food Science and Technology (2010)



# Admission Requirements

Programme	Admission Requirements
Primary Major in Food Science and Technology	Any two H2 passes (or equivalent) in Chemistry, Biology, Physics, Computing or Mathematics/Further Mathematics  A good pass in gateway course FST1101B Science and Technology of Foods is required for midstream applicants
Primary Major in Food Science and Technology with Specialisations in <ul style="list-style-type: none"><li>Food Science and Technology Research and Innovation</li><li>Food Science and Technology Industrial Applications</li></ul>	
Second Major in Food Science (Offered to all CHS students from AY2025/2026 onwards)	
Second Major in Nutrition (Only offered to CHS students)	
Minor in Nutrition (Only offered to CHS students)	

For applicants without H2 Chemistry and/or Biology (or equivalent), simply read the bridging courses CM1417/CM1417X Fundamentals of Chemistry and/or LSM1301 General Biology. This is required for course FST1101B Science and Technology of Foods which is offered in all FST programmes.

## Department of Food Science and Technology

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