

# MSc IN MOLECULAR NUTRITION AND FOOD TECHNOLOGY\*

## A CAREER IN THE FOOD AND HEALTH SECTOR

➤ In my graduate programme, I particularly enjoyed the practical exercises in the lab and the visits to food companies. These gave me great insights into not only food analysis but also job opportunities, and clarified the purpose of my education for me. Today, though, what I appreciate most is the deep and critical understanding I gained through doing scientific research and reading scientific papers, as I use this every day in my work.

Since graduating I have worked at Kulinarium, an R&D unit in nutrition, food and meals at Aalborg University Hospital, Denmark. In my work, I use several skills drawn from my Master's, including how to build strong scientific work and how to read scientific articles critically. I also benefit from my knowledge of food systems and analysis in the design of better foods. The Master's degree gave me a solid foundation in and understanding of molecular nutrition, which helps me when I specialise foods for specific patient groups and their individual needs.

### ANNE KATHRINE LARSEN

MSc in Molecular Nutrition and Food Technology  
Aalborg University Hospital



photo: Line Bloch Klestergaard

We are what we eat. The key message here, from health gurus and medical professionals alike, is that people need to tackle their health problems by eating the right food in the right quantities. Science shows a strong correlation between our health and the composition and quality of the food we eat.

The MSc programme in Molecular Nutrition and Food Technology provides you with the tools and knowledge you will require to develop nutritious foods designed to reduce the risks of developing health issues such as obesity, diabetes, heart disease, allergy, and cancer. In addition you will acquire knowledge of food technology and of processes that affect food quality and functionality, as well as consumers' choice of foods.

### UNIQUE COMBINATION OF FOOD TECHNOLOGY, NUTRITION AND HEALTH

The MSc in Molecular Nutrition and Food Technology is a collaborative effort between four disciplines at Aarhus University – food science, molecular biology, medicine, and business administration. This broad foundation means that you will be taught by experts in these fields, but also that the programme provides a holistic understanding of the path that food takes from field to fork, including raw material quality, ingredients, and food technology.

On the programme you will gain insight into how new processing methods affect the functional characteristics of foods. You will acquire a thorough knowledge of molecular biology and technical skills at the all-important juncture between food technology, nutrition, and health.

### RESEARCH SUPPORT

Within the programme, students choose to specialise either in molecular nutrition or food science/technology. You can choose to collaborate with relevant research groups in one of the main disciplines in connection with project work and with your thesis. Alternatively, you can choose to write your thesis within an R&D department in a private company in the food industry.

### STUDENT LIFE

Students on this programme are based at the University Park campus in Aarhus, where a number of student organisations arrange academic activities, excursions, celebrations and social functions.

### CAREERS

Many graduates from the MSc in Molecular Nutrition and Food Technology have pursued careers in R&D. Others have taken up roles within advisory or administrative departments in the food industry, as well as in the public sector. Some graduates have used the MSc as the foundation for an academic career – you can apply for admission to the university's PhD programme either after the first year of the MSc degree or following completion of your thesis.



### PLACE OF STUDY

Aarhus

### ANNUAL TUITION FEE

EU/EEA/Swiss citizens: FREE  
Others: EUR 13,500

### WWW

masters.au.dk/molecularnutrition

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## ADMISSION REQUIREMENTS

Students must have a scientific, agricultural, technical scientific, or medical scientific bachelor's degree with a molecular biological content corresponding to a minimum of 60 ECTS. This includes a minimum of 10 ECTS within biochemistry and a further 50 ECTS within the subjects of chemistry, organic chemistry, analytical chemistry, or molecular biology.

## SELECTION CRITERIA

As the Master's programme admits only a limited number of students each year, meeting the admission requirements does not in itself guarantee admission to the programme. Student places are allocated on the basis of an overall assessment. In evaluating qualified applicants, the admissions committee assesses applicants according to the following criteria: academic background; overall grade level of bachelor's degree; grades achieved on relevant courses; and relevant courses (measured in credit units) included in the bachelor's degree.

Relevant courses include core courses within the subject areas of molecular biology, biochemistry, cell biology, food chemistry, organic chemistry, analytical chemistry.

## A WORLD RESEARCH LEADER

Aarhus University's research in Agricultural and Food Sciences is cutting edge and puts it in the front rank of agricultural science institutions worldwide. The core areas of research are climate and natural resources, environment and bioenergy, organic farming, food quality, farm animal production, and plant production.

Sustainability is a fundamental principle. The goal is to seek solutions that contribute to environmentally and economically sustainable development of the agricultural and food industries.

## IN THE RANKINGS

Agricultural sciences at Aarhus University rank ninth worldwide in the 2017 *US News Best Global Universities Ranking*, and tenth in the 2016 National Taiwan University ranking. Agriculture and Forestry at AU are ranked between 51 and 100 in the *QS World University Rankings by Subject 2017*.



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