Rationale for the M.Sc. (FAPT)
The global agri-food system has evolved from trading in agricultural commodities to focusing on processing technologies which create value added and differentiated products which satisfy consumer demand. While the agri-food production system in Jamaica has remained relatively static, the Jamaican consumers are demanding a wider variety of high quality, safe, nutritious and attractively packaged products.

Characteristics of the Current Market

1. Strong consumer demand for convenience foods and value added goods
2. Frequent instances of surplus agricultural output being dumped/wasted
3. Weak flow of local value added goods to market
4. Strong inflow of competing goods from other markets

National Imperatives
There is an urgent need to strengthen the technical competencies and capabilities of stakeholders in the food and agro-processing industries. Improving the flow of local value added goods to market, and developing information systems to capture consumer preferences are two national imperatives. This can be realized by taking advantage of market opportunities through the application of appropriate technologies and innovation.

Focus on the Value Chain
The M.Sc. in Food & Agro-Processing Technology (UWI) was designed in response to strong demand from the technical professionals in the local agri-industry. These professionals yearned for a programme to hone their skills in anticipating and responding to changes in the local and global food markets and in consumer demand.

Special emphasis has been placed on the **Processed Food Value Chain** (shown below) in the design of the M.Sc. (FAPT).

The inclusion of a novel course on **"Agro-Processing Problem Solving"** is intended to provide students with the relevant tools to tackle problems in processing, from selection of inputs (by primary producers), to processing conditions for meeting regulatory requirements, through to product failure in the market (as detected by consumers).

A case study and problem-solving approach will be used in the delivery of the courses and practical sessions. Through this approach, individuals enrolled in the programme may begin to have an immediate impact at their places of employ.

Inspiring Excellence, Producing Leaders

Target Candidates

- Individuals in the food industry, manufacturing companies and trade organizations
- Technical service providers
- Personnel within regulatory authorities and governmental institutions

Benefits

The programme offers candidates the ability to:

- Improve technical knowledge and skills for professional advancement
- Deliver new and innovative products to the market
- Strengthen human resource capability
- Build technological capacity

Programme Features

- Local and international faculty with extensive experience in the food industry
- Full time and part time study options
- Flexible class schedule for working candidates
- Networking opportunities
- Provision of textbooks
- Competitive tuition fees

Programme Duration

Master of Science (Full time) - 16 months
Master of Science (Part time) - 28 months
Postgraduate Diploma - 12 months

Matriculation Requirements

Bachelor of Science Degree in Natural Sciences, Agriculture or Engineering with at least lower second class honours; professional experience is an advantage

M.Sc. (FAPT) Summary
Commencing September 2012

The M.Sc. (FAPT) is a professional programme designed to produce knowledgeable and highly skilled technical graduates who are on the cutting edge of innovation in the Food and Agro-processing sectors. Graduates will gain a competitive advantage for employment in both the private and public sectors, or may be motivated to pursue entrepreneurial opportunities.

COURSE OFFERINGS

CORE COURSES

Code	Title
FAPT6101	Agro-Processing Technologies
FAPT6102	Packaging: Materials and Applications
FAPT6201	Food Safety and Quality Standards
FAPT6202	Food Microbiology and Biotechnology
FAPT6301	Research Methods: Principles and Practice in the Food and Agro-processing Sectors
FAPT6302	Product Development
FAPT6303	Agro-Processing Problem Solving
FAPT6401	Agri-Business Management
FOST6003	Food Chemistry

ELECTIVE COURSES

FAPT6103	Edible Oils, Fats & Biofuels Processing
FAPT6104	Meat, Poultry and Seafood Processing
FAPT6105	Fruits, Vegetables, Root Crops and Tubers Processing
FAPT6106	Cereal and Grain Processing
FAPT6107	Herbs, Spices, Essential Oils, Nutraceuticals and Fine Chemicals
FAPT6108	Post Harvest Technologies
FOST6010	Dairy Chemistry and Dairy Products Technology

RESEARCH PROJECT

FAPT6304	Research Project
FAPT6305	Comprehensive Research Project

How to Apply

Apply online at
http://sas.uwimona.edu.jm:9010

Select "APPLY FOR ENTRY TO UWI" and follow the instructions.

Submit supporting documents to the Assistant Registrar, Office of Graduate Studies and Research, The University of the West Indies, Mona Campus

Request degree granting institutions other than the UWI to forward official transcripts directly to the Office of Graduate Studies and Research, The University of the West Indies, Mona Campus

Application Deadline
May 31, 2012

Start Date
September 2012

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THE UNIVERSITY OF THE WEST INDIES
MONA, JAMAICA

Faculty of Pure and Applied Sciences
Department of Chemistry

MASTER OF SCIENCE
FOOD AND AGRO-PROCESSING TECHNOLOGY
M.Sc. (FAPT)

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