

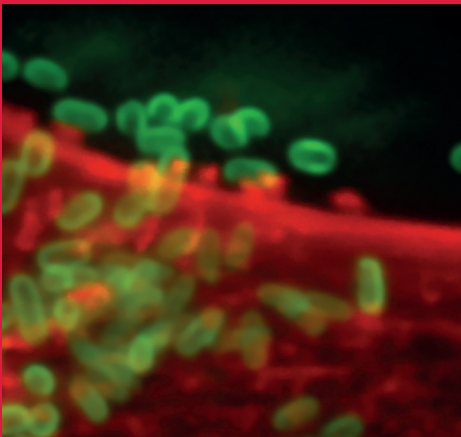


THE UNIVERSITY *of* EDINBURGH

College of Medicine and Veterinary Medicine

Food Safety

MSc/PgDip/PgCert by online learning



www.ed.ac.uk/vet/food-safety

MSc/PgDip/PgCert in Food Safety

The MSc/PgDip/PgCert in Food Safety is a unique scientific programme that produces leaders and influencers in local and international food safety policy and practice by applying current science and research of animal, plant, and environmental health in relation to the human food chain.

Foodborne diseases are a growing public health concern worldwide, affecting 600 hundred million people and causing 420.000 deaths a year. This online learning programme is designed to provide a true holistic food safety approach to the food chain that incorporates to the pre and post-harvest stages of food production, crop safety, animal welfare and economics of the supply chain.

The programme would be suitable for those with an undergraduate degree in

agricultural sciences, biological science, food systems, veterinary medicine and human medicine, as well as professionals from agriculture, rural industries, the food industry, government officials, international organisations, researchers in food safety and the third sector.

Programme structure

Online learning at the University of Edinburgh is designed to be flexible and fit around other commitments. For this reason, students are able to take intermittent study breaks, completing the taught component of the programme in anywhere between 2-6 years. The Dissertation year must be completed within one academic year of its start.

Individual courses are also offered as standalone Continuous Professional Development (CPD) and Personal and Professional Development (PPD).

Year 1	Year 2	Year 3
Food Supply Chain and Food Safety. Data Analysis for Food Safety. Food Safety Hazards and Food Safety Management Systems. Food Production Systems.	Food Processing and Waste Management. Research Methods and Data Analysis (Food Safety) 2 or 3 additional elective courses (10 or 20 credits) to choose from the portfolio of the University of Edinburgh's masters level courses.	Final dissertation
Exit award upon successful completion		
Pg Certificate in Food Safety	Pg Diploma in Food Safety	MSc in Food Safety

Elective courses allow students to follow their own interests. They include: Zoonotic disease, Emerging infectious diseases, Animal Welfare and food production, Food Security (subject to availability). The Food Safety programme team will also offer additional elective courses.

Online distance learning

The programme is delivered in an online environment that provides a dynamic and collaborative learning experience. Expert tutors will support you through every stage of the programme and you can engage with fellow students in supportive and constructive online networks. The flexible learning environment means you learn at the times and locations that suit you best, with open access to the extensive online library of the University of Edinburgh.

This programme is particularly suited to professionals who want to update and extend their knowledge of food safety.

The programme is delivered by recognised experts in the various subject areas and will draw upon the extensive staff expertise at the University of Edinburgh and at other institutions internationally. A blend of online learning methods, such as discussion forums and live tutorials, are utilised to create a dynamic and collaborative learning community. You will become part of an online community bringing together students and tutors from all over the world.

Assessment of progress is achieved by presentations, essays, critical reviews of literature, short answer questions, scientific posters and group wiki events that are selected and scheduled to best achieve the learning objectives of each course.

In addition to the core learning in food safety, the programme will allow you to develop key practical skills such as preparing concise and meaningful reports, interpretation of complex data and enhance your interpersonal, organisational, IT and team working skills.

The University of Edinburgh & SRUC

This programme has been developed and is delivered by specialists in the field from the Royal (Dick) School of Veterinary Studies, the Roslin Institute both at the University of Edinburgh and the Scotland's Rural College (SRUC).

The University of Edinburgh is one of the world's top universities, providing students with world-class teaching for more than 425 years. We are currently ranked 8th in world for veterinary studies.*

The SRUC has an accomplished history of more than a century supporting land-based activities and industries through postgraduate level education.

Entry requirements

A UK 2:1 honours degree, or its international equivalent (3.25 GPA score), in agricultural or biological science, veterinary or human medicine. Candidates with a relevant work experience and alternative qualifications should contact us for further details.

Career opportunities

This programme will equip you with the fundamental knowledge and expertise to be able to influence and promote food safety at different levels of your organisation. It will provide you with the right grounding to enhance your career or prepare you for new careers in food safety, whether in governmental agencies, industry or in research.

How to apply

Apply for this programme online at www.ed.ac.uk/vet/food-safety

Contact us

Informal enquiries at any time, email food.safety@ed.ac.uk

*QS World University Rankings by subject 2017

Why study Food Safety?

“Safer food saves lives. With every bite one eats, one is potentially exposed to illness from either microbiological or chemical contamination. Billions of people are at risk and millions fall ill every year; many die as a result of consuming unsafe food.”

World Health Organisation - 2015

“While consumers, governments and others play an important part in ensuring food safety and quality, in free-market societies the ultimate responsibility for investing the physical and managerial resources that are necessary for implementing appropriate controls lies with the food industry - the industry that continuously oversees the manufacture and processing of foods, from raw ingredients to finished product, day in and day out.”

Food and Agriculture Organization (S. Gardener): Consumers and food safety: A food industry perspective

In collaboration with:

