

FOOD SCIENCE INNOVATION

(N/0721/6/0007) (07/30) (MQA/PSA18714)

Rethink health, redefine food

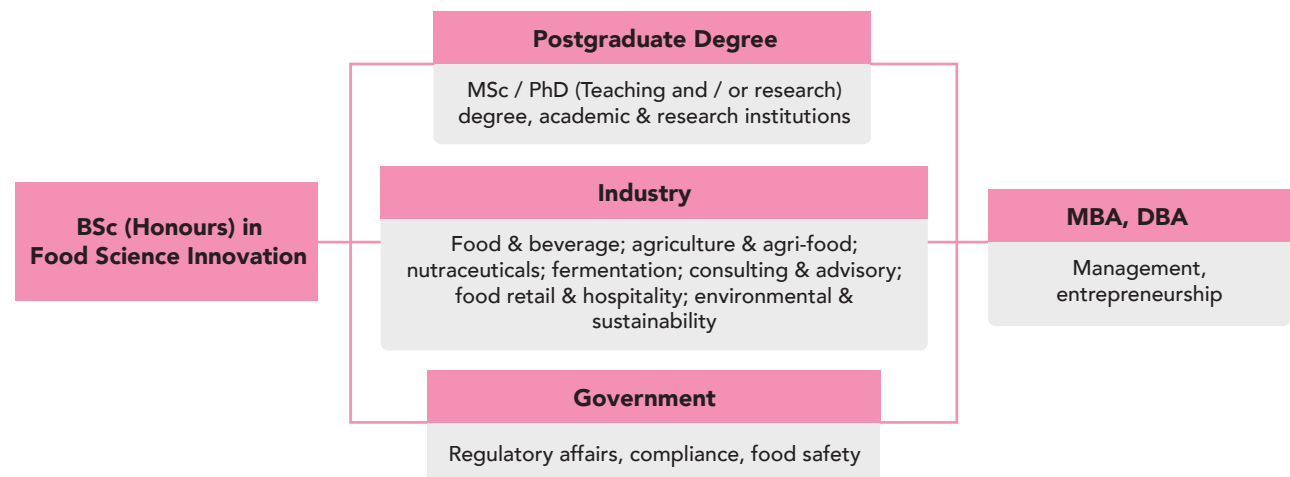
IMU's Food Science Innovation programme is a future-ready degree created with the food industry, for the food industry. Designed to meet evolving industry needs, the programme blends strong academic foundations with immersive real-world learning through the 2U1i work-based learning model. Students spend two years building solid theoretical and practical knowledge at university, followed by a full year of industry placement in their final year. This ensures meaningful hands-on experience with leading industrial partners, including Nestlé, Soon Soon, Fonterra, Kerry Ingredients, and GoodMorning, among others. To support diverse career aspirations, students are given the flexibility to choose one of four specialised elective tracks, allowing them to tailor their learning to specific areas of interest within the food industry.

Developed in collaboration with key stakeholders from academia, industry, and professional bodies, the programme strengthens the talent pipeline for the food sector and significantly enhances graduate employability.

Guided by the values of S.I.H.A.T. – Sustainable, Innovative, Healthy, Affordable, and Tasty, students are empowered to design smart, nutritious, and sustainable food solutions. Leveraging IMU's strong foundation in healthcare, the programme also explores the vital links between food, health, and environmental sustainability.

Whether you aspire to thrive in the food industry or launch your own entrepreneurial venture, this programme equips you with the skills, industry exposure, and confidence to shape the future of food and drive healthier living through innovation.

Career Pathways



Degree / Duration

Bachelor of Science (Honours) in Food Science Innovation
3 years

Degree from Partner University
3 years

Commencement

Sep

Partner University

United Kingdom



UNIVERSITY OF LEEDS

Areas and Scope of Work

| Key Area | Occupation | Workscope |
|--|---|--|
| Food & Beverage Industry | <ul style="list-style-type: none"> • Production Executive / Manager • Product Development Executive • Food Safety Officer • Quality Assurance Executive / Manager • Food Marketing Specialist • Sensory Scientist | <ul style="list-style-type: none"> • Oversee food production processes, optimise efficiency, and ensure product quality while implementing sustainable practices • Create and improve food products, conduct sensory evaluations, and drive innovation in product design • Ensure compliance with food safety standards, and implement safety protocols across production • Manage quality control processes and ensure consistency in food products • Develop and execute marketing strategies, conduct market research, and promote products to target consumers • Conduct sensory evaluations, analyse consumer preferences, and develop sensory testing protocols to enhance product development and quality |
| Agriculture & Agri-Food Sector | <ul style="list-style-type: none"> • Sustainability Specialist • Packaging Technologist | <ul style="list-style-type: none"> • Focus on sustainable practices in food manufacturing, including waste reduction and efficient use of resources • Design eco-friendly packaging, test materials, and ensure sustainability in packaging solutions |
| Research & Development | <ul style="list-style-type: none"> • Food Scientist | <ul style="list-style-type: none"> • Conduct research on food properties, develop innovative food processing techniques, and improve food's nutritional content |
| Consulting & Advisory Services | <ul style="list-style-type: none"> • Supplier Development Specialist | <ul style="list-style-type: none"> • Manage supplier relationships, evaluate performance, and mitigate risks across the supply chain |
| Food Retail & Hospitality | <ul style="list-style-type: none"> • Entrepreneur | <ul style="list-style-type: none"> • Identify market opportunities, develop business plans, and create new food products or services within the retail and hospitality sectors |
| Environmental & Sustainability Sector | <ul style="list-style-type: none"> • Sustainability Consultant | <ul style="list-style-type: none"> • Advise on sustainable food production practices and help reduce the environmental impact of food manufacturing |
| Government & Regulatory Bodies | <ul style="list-style-type: none"> • Food Safety & Compliance Officer | <ul style="list-style-type: none"> • Ensure adherence to food laws and regulations and liaise with relevant authorities to maintain industry standards |
| Academia & Research Institutions | <ul style="list-style-type: none"> • Science Communicator | <ul style="list-style-type: none"> • Translate complex food science topics into accessible content through various platforms, such as publications, social media and documentaries |

Eligible graduates from this programme have the opportunity to further their studies at prestigious institutions abroad. They may pursue selected Master's programmes in the areas of business and management, psychology, law, and international energy studies at the University of Dundee, United Kingdom. Additionally, graduates can opt for selected Master's programmes in law at the University of Liverpool, United Kingdom.

Students are advised to refer to the official websites of the relevant regulatory bodies for the latest updates on university recognition in their respective countries.

Programme Structure

| Year 1 | Year 2 | Year 3 |
|---|--|---|
| <p>General Chemistry</p> <hr/> <p>Organic Chemistry</p> <hr/> <p>Biological Science</p> <hr/> <p>Basic Mathematics and Statistics</p> <hr/> <p>Principles of Human Nutrition</p> <hr/> <p>Sustainability in Agriculture and Food Production</p> <hr/> <p>Critical Thinking in Innovation</p> <hr/> <p>Physics</p> <hr/> <p>Nutritional Biochemistry and Metabolism</p> <hr/> <p>Microbiology and Food Safety</p> <hr/> <p>Food Chemistry and Analysis</p> <hr/> <p>Food Characterisation, Formulation Technology and Sensory Evaluation</p> <hr/> <p>Foundation in Food Science</p> <hr/> <p>Social Responsibility</p> <hr/> <p>Local Students MPU1: Penghayatan Etika dan Peradaban</p> <hr/> <p>International Students MPU1: Bahasa Melayu Komunikasi 2</p> <hr/> <p>MPU1: Falsafah dan Isu Semasa</p> <hr/> <p>MPU2: Academic Communication * / Bahasa Kebangsaan A**</p> <hr/> <p>MPU 3: Kursus Integriti Dan Anti Rasuah</p> | <p>Research Method and Scientific Communication</p> <hr/> <p>Fundamentals of Entrepreneurship</p> <hr/> <p>Dietary Modification in Health and Diseases</p> <hr/> <p>Food Process Engineering and Technology</p> <hr/> <p>Food Preservation Technology</p> <hr/> <p>Food Regulations and Health Claim Substantiation in Food Science</p> <hr/> <p>Innovations in Functional Foods, Nutraceuticals and Supplements</p> <hr/> <p>Research Project</p> <hr/> <p>Food Quality Standard and Halal Management</p> <hr/> <p>Food Packaging Technology</p> <hr/> <p>Four Elective Tracks (Select One):</p> <hr/> <p>Track 1 - Sustainability</p> <ul style="list-style-type: none"> • Food Security and Sustainable Nutrition for Food Science • Introduction to Land Use, Environment and Regenerative Agriculture <ul style="list-style-type: none"> • Sustainable Food System <hr/> <p>Track 2 - Regulatory Affairs</p> <ul style="list-style-type: none"> • International Food Law • International Standard Setting Body <ul style="list-style-type: none"> • Introduction to National Food Control System <hr/> <p>Track 3 - Sensory and Consumer Study</p> <ul style="list-style-type: none"> • Foundation of Sensory Science <ul style="list-style-type: none"> • Consumer Testing Methods • Applications of Sensory Science and Consumer Testing Principles <hr/> <p>Track 4 - Food Processing Technology</p> <ul style="list-style-type: none"> • Cereal and Legume Technology <ul style="list-style-type: none"> • Dairy Technology • Fat and Oil Technology | <p>Innovative Process Design and Development in Industry</p> <hr/> <p>Industrial Training</p> |

Note:

* For students with credit in SPM BM;

** For students with no credit in SPM BM.

| | 2u | 1i |
|--------|--------|--------|
| Year 1 | Year 2 | Year 3 |

Programme Fees

Fees Overview - All fees quoted are in Ringgit Malaysia unless stated otherwise.

| Fee | Amount (RM) | |
|---------------------------------|-------------------|-----------------------|
| | Malaysian Student | International Student |
| Application Fee | 150 | 500 |
| Registration Fee | 950 | 2,500 |
| Refundable Caution Deposit | 1,000 | 1,000 |
| International Student Admin Fee | - | 2,500 |

Application fee is payable upon submission of application • Registration fee and refundable caution deposit are payable upon acceptance of the offer letter issued by the IMU Admissions Office • International students will need to pay a Student Visa Administration Fee of up to RM3,500 (depending on nationality) and a personal bond fee when they register. There's also an annual Student Visa Renewal Fee that applies each year. • Students must adhere to the "Policy on Payment of Fees" • All students are required to pay Student Association Fee of RM60 per semester which will be subject to annual increase • All fees are subject to currency exchanges rates and exclusive of levy and bridging fees (if any) • Application fee and Registration fee is non refundable • All students who are applying for the National Higher Education Fund (NHEF) loans are required to pay their semester fees in FULL by the due date stated in the invoice.

Tuition Fees

| | Years | At IMU University | | | | | At Partner University | | |
|---|-------|-------------------|-------------------|---------|-----------------------|--------|------------------------|-----------------|----------------------|
| | | Tuition Fee | | | | | Estimated Tuition Fees | | |
| | | Total Semesters | Malaysian Student | | International Student | | Year | Total Semesters | Tuition Fee Per Year |
| | | | Per Semester | Total | Per Semester | Total | | | |
| Bachelor of Science (Honours) in Food Science Innovation | 3 | 6 long semesters | 20,600 | 137,700 | 21,600 | - | - | - | |
| | | 1 short semester | 14,100 | | 15,600 | | | | |
| Credit transfer to University of Leeds# BSc Food Science / BSc Food Science and Nutrition | 1 | 2 long semesters | 20,600 | 41,200 | 21,600 | 43,200 | 2 | 4 | GBP 32,750 |

A RM15,000 Global Leadership Scholarship is available, with an additional RM10,000 offered only to students joining the programme in September 2026. The bursary is awarded at the University's discretion, and its decision is final. Terms and conditions apply.

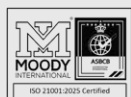
Partner university may provide scholarships or bursaries for eligible students.

All listed fees are exclusive of the 6% Sales and Service Tax (SST), which will be applied to all international students where applicable.

IMU University DU006(W)

126, Jalan Jalil Perkasa 19, Bukit Jalil 57000 Kuala Lumpur, Malaysia

Tel +603 8656 7228 Fax +603 8656 1018



Want to learn more? Connect with us today!

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