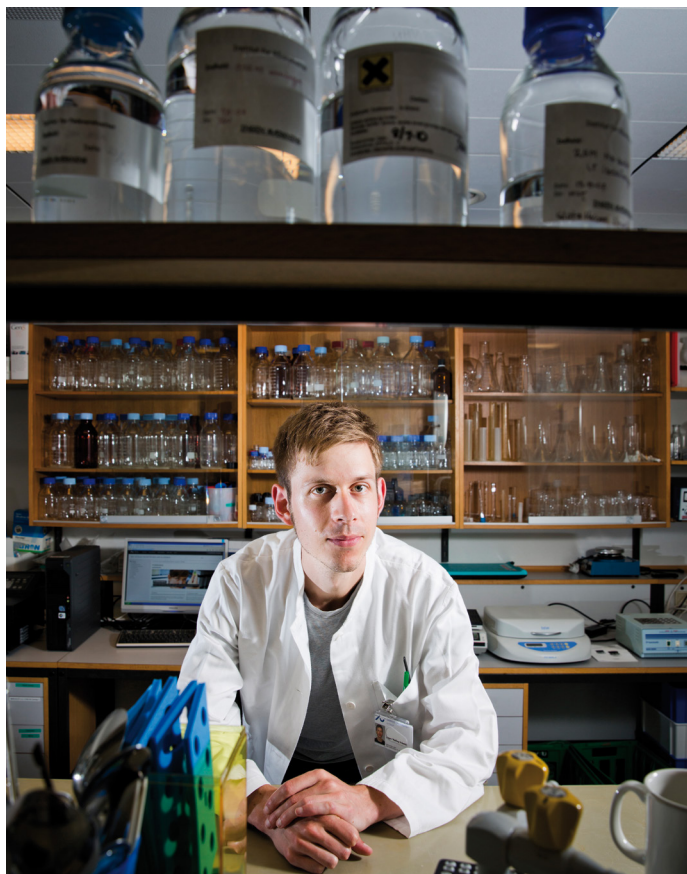


MSC IN MOLECULAR NUTRITION AND FOOD TECHNOLOGY*

PREPARING YOU FOR A CAREER IN THE FOOD AND HEALTH SECTOR



My project is studying protein from potatoes. The protein is a by-product that is left behind when the starch and fibres have been removed. I isolate the protein and it can subsequently be used in all types of food. In sausages, for example, the aim is to replace animal meat and fat with vegetable protein. This would be more environmentally sustainable and cheaper for both companies and consumers. You can do the same when you produce mayonnaise, or possibly even chocolate-coated marshmallows. Here you can use potato protein to partially or completely replace protein from eggs.

JESPER MALLING SCHMIDT

MSc in Molecular Nutrition and Food Technology
PhD student, Department of Food Science, Aarhus University

As the media remind us on a daily basis, 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.

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 importance of food for human health.

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. The MSc in Molecular Nutrition and Food Technology is open to students with a bachelor's degree in natural, technical or health sciences with molecular biology content.

RESEARCH SUPPORT

Students choose between specialising in molecular biology, nutrition, or food science. You may choose to collaborate with relevant research groups in one of the four main disciplines in connection with project work or 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 previous graduates from the Molecular Nutrition and Food Technology MSc are launched on interesting careers in R&D, while 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 it 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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AGRICULTURAL SCIENCES AT AARHUS UNIVERSITY

Aarhus University's research in Agricultural 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.

AGRICULTURAL SCIENCES IN THE RANKINGS

Agricultural Sciences at Aarhus University ranks ninth worldwide in the 2016 *US News* Best Global Universities Ranking, and eleventh in the 2015 National Taiwan University Ranking. Agriculture and Forestry at AU is ranked between 51 and 100 in the QS World University Rankings by Subject 2016.



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