

# Master of Sustainable and Safe Food Production

Are you looking to increase your knowledge about the complex interplay between the need to promote and expand sustainability in the food sector without compromising food safety? Then the Master of Sustainable and Safe Food Production might be for you.

The two-year, research-based master's programme lets students work with various aspects of sustainability and food safety throughout the production chain in ways that relate directly to their day-to-day work.

It is suitable for employees in both the public and private food sectors.

## Benefits for you

### Gain new knowledge

You will gain the required competences within sustainability and food safety assessment needed to handle new challenges in practice. Upon completion of the full programme, you will be able to make a balanced assessment of both the food safety and the sustainability aspects of specific production lines and final products.

### Expand your network

It is expected that the programme will attract students from around the world, thus providing students with an opportunity to expand their professional network internationally.

### Future proof your career

The demand for sustainable food will only continue to grow as the world population expands increasing the pressure on our natural resources. A Master of Sustainable and Safe Food Production will equip you with the skills to understand and manage matters of sustainability and safety and make you a sought after employee in the food sector.

## More information

Go online to find further information about the programme structure and the different components <https://www.food.dtu.dk/english/Education/Master-sus-safe-food> . If you have questions about the course, please write to [food@food.dtu.dk](mailto:food@food.dtu.dk).

## Course structure and fees

Six mandatory courses and a master's project, equivalent to 60 ECTS.

All courses are taught online. Students enrolled in the full master's programme are invited to join an annual summer school in Denmark.

The Master's degree can be achieved in two years. Students can also follow individual courses to fit in with work commitments.

The Technical University of Copenhagen, DTU, and the University of Copenhagen jointly run the master's programme, which is taught by lecturers from both universities.

The fee for attending the full programme is DKK 105.000 for EU citizens and 173.520 DKK for non-EU citizens. Fees for attending single courses is based on the number of ECTS obtained. Go to the website for more information about single course fees.

## Admission requirements

A relevant medium-cycle (professional bachelor's degree or the like, minimum three years) or long-cycle higher education programme.

At least two years of work experience in the food science and technology field.

A solid foundation in the natural sciences (biology, chemistry, mathematics) as well as an understanding of technical processes in food production lines.

Sufficient English language skills as the entire course is taught in English.



Photo: Colourbox



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Photo: National Food Institute