Taught Postgraduate Course

These are postgraduate programmes (accessible for those holding a first degree) and are usually termed (UK), MSc or MA or Master's. They are ideal for exploring food-related subjects in more detail or gaining skills in new fields such as business or marketing. Lasting a full 12 months, there are usually 2 semesters of modular teaching. The 3rd (summer) semester comprises a project and dissertation, possibly linked to a placement. There are some specific programmes lasting 2 years.

Typical Role Names

Postgraduate, Master's or MSc Student  |  Programmes title format examples: MSc Food Security, MA Marketing and Business, Postgraduate Diploma in Business, Masters Programme - Sports Nutrition.

There are standards for the technical content of UK Food Sciences degrees; but there are more aspects you can develop to support success in the workplace. Industry have outlined what they think may be the most valuable additional skills, knowledge and behaviours for 14 typical graduate roles & this is one of them.

Desirable Elements for this Role

Academic Expertise  |  Planning and Organising
Acceptance of Ambiguity  |  Resilience
Critical Thinking  |  Self-Motivated
Decision Making  |  Specific Technical Aspects
Handling Data  |  Teamworking
Independence  |  Verbal Communication
Initiative  |  Written Communication

This material has been developed with industry involvement to support graduates, employers and degree educators. https://www.ifst.org/resources/competencies-food-graduate-careers. Find out about more technical graduate roles in the food industry & what may be best suited to you in developing your career with our partners: