## PhD. FOOD SCIENCE AND TECHNOLOGY

This 4-year programme is aimed at individuals with graduate degrees in related sciences who desire deeper research and academic experiences in the sciences and/or technologies of food. The objective is to conduct guided relevant food industry research, including but not limited to food microbial research which is essential to unraveling the molecular mechanisms of food spoilage and rapid detection of foodborne pathogens. Also, to conduct research into methods of processing perishable farm produce to reduce postharvest losses. Other areas of active research include: Food Chemistry, Food Microbiology, Food Engineering, Food Processing, and Food Product Development and Sensory Science.

## **LEARNING CENTRES**

KNUST Campus - College of Science Building (Aboagye Menyeh Complex);

- Classroom
- Laboratories
  - \*Mycotoxin laboratory
  - \*Food fermentation laboratory
  - \*Food processing laboratory
  - \*General laboratory

# ADMISSION REQUIREMENTS

Graduates with Master's degree in the following programmes qualify to apply:

- •Food Science and Technology
- Agricultural Engineering
- Chemistry
- Biology
- Biochemistry
- •Nutrition Science

### The admission shall be based on:

- i) Application with relevant qualifications and research proposal.
- ii) Performance at interview.
- iii) Acceptance of prerequisite courses where the board has made recommendations.

## APPLICATION PROCEDURE

Online application e-vouchers can be obtained at the following places

- o Ecobank
- o Unibank
- o GCB
- o HFC Bank
- o Fidelity Bank
- \* E-vouchers may be purchased by banker's draft.
- \* Applicants must follow carefully the Instructions on the e-voucher.

## **CONTACTS**

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## **COURSES TO BE OFFERED**

- Trends in Food Toxicology and Risk
- · Graduate Skills Development
- Product Development and Sensory Evaluation
- · Advanced Postharvest Technology
- Food commodities Processing Technology
- Nutraceutical Chemistry
- Food Microstructure and Rheology
- Advanced Human Nutrition
- Food Mycology
- Food Biotechnology
- Modelling in Food Technology
- Special Topics
- Food Chemistry
- Food Microbiology

### **DELIVERY PLAN**

- \*Comprehensive examination for PhD candidates
- \* Research work- 1, 2, 3, 4 (To track progress)
- \* Course work