Food Innovation, Nutrition, and Health (FINH) from AIT School of Environment, Resources and Development (SERD) is structured and tailor-made for creative learning and design thinking in the areas pertaining to utilization of resources and smart food processing using innovation which ensures nutritious food for better health. Graduates can find opportunities in the food processing industries and international organizations.

Overview

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FINH Program Highlights

- A unique blend that combines food processing, innovation, and nutrition with health. This concept helps to address the way our consumption of food has changed.
- The learnings in FINHs, is a scientific and application-oriented program that challenges traditional concepts of Food Science and gastronomy.
- The academic programme is created and developed within the framework of the project Erasmus+ Capacity Building-MSc Food Processing and Innovation (FOODI), reference number 598987 with a co-funding from the EU.

FINH Competences

The unique combination of knowledge, methodologies, techniques, and competences means that as a graduate in Food Innovation and Health you will be an expert in, among other things:

- Use different approaches to foster innovation and creativity when developing nutritionally sound foods.
- Performing advisory and managerial tasks in relation to food and health for private companies and public institutions.
- Teaching and conducting research within food processing and health.
Food Innovation, Nutrition and Health
Asian Institute of Technology

What you’ll study

• Food Innovation.
• Design Thinking and Healthy Food Product Development.
• Nutrition, Diet and Health.
• Food Waste Valorization and Bio-circular Green Economy.
• Traditional Foods, Bioprocessing and Biotransformation.
• Functional Foods and Nutraceuticals.
• Nutrigenomics and Personalized Foods.
• Food Safety Management Systems.
• Nanotechnology in Food Product Design and Delivery Systems.
• Delivery and pharmacokinetics of bioactive molecules.

Degrees offered

➢ Professional Master (MS)- (1 yr)
➢ Master degree- M.Sc/Eng- (1 yr)
➢ Master degree-M. Sc/Eng (2 yr)
➢ Master degree-M. Phil (2 yr)
➢ Doctoral degree-Ph.D. (3.5 yr)

Vibrant, International, multi-cultural and welcoming community ------------AIT

For more information, please visit www.ait.ac.th

Who should apply

Both young professionals and fresh graduates from fields relevant to food science, food technology, Nutrition, Biotechnology, Public health, Veterinary science and pharmaceuticals

Contact us

Department of Food, Agriculture and Bioresources
School of Environment, Resources and Development
Asian institute of Technology

Febt.ait@www.fab.ait.ac.th

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