

Programme Pathway

Food Science

DN261

Year 1 Subjects

Animal Biology & Evolution
Introductory Chemistry
Physics
Mathematics
Information Skills
Food, Diet and Health
Cell & Plant Biology
Intro to Biomolecules
Agricultural Economics and Business
Elective Modules

Year 2 Subjects

Food Physics
Sensory Analysis
Agricultural Microbiology
Human Nutrition I
Basic Food Analysis
Genetics and Biotechnology
Applied Biostatistics
Food Macronutrients
Nutritional Energy Metabolism
Health, Safety & Welfare
Elective Modules

Year 3 Subjects

Food Analysis
Food Chemistry
Product Development
Food Microbiology
Bioprocess Engineering Principles
Scientific Writing & Review
Human Nutrition II
Elective Module
Professional Work Experience

Year 4 Subjects

Milk and Dairy Products
Risk Analysis for Food Safety
Fermented Foods
Food Ingredients
Food Process Technology
Food Chain Integrity
Fresh & Processed Meat Products
Elective Module

BSc Honours

UCD Graduate Study

MSc Research and PhD Options
MSc Clinical Nutrition and Dietetics
MSc Food Safety & Risk Analysis
MSc Food Business Strategy
MAgrSc Sustainable Agriculture and Rural Development
MAgrSc Environmental Resource Mgt
MSc Food Regulatory Affairs
MSc Food Safety
MSc Sustainable Food Processing

Career Opportunities

Food Technologist	Food Microbiologist
Quality Assurance Manager	Research Scientist
New Product Development	Science Journalist / Editor
Teacher/Lecturer	Business Development Manager
Food Safety Inspector	Technical Sales Manager
Food Marketing Manager	Government Inspector
Nutritionist	Supply Chain Management and Buyer
Regulatory Affairs Specialist	Food Entrepreneur
Production Manager	

Conversion or Complementary Courses

MSc Public Health Nutrition
Professional Master of Education (PME)
MSc Business Studies
Master of Business Administration
HDip Computer Science
Master of Accounting
Graduate Veterinary Medicine



Student View

Clodagh Wright



My interest in studying Food Science stemmed from the interest I had in how food was produced from start to finish, the science behind various ingredients and food innovation. During my time at UCD, I completed a 5-month internship at West Bake Glenamaddy which allowed me to apply my university learning to the real world.

A highlight for me was my semester abroad at Iowa State University, I would recommend everyone to go abroad as it's a once in a lifetime opportunity! Being the Co-Chairperson for the Nutrition Society in my final year allowed me to engage more with the nutrition and health side of food, I thoroughly enjoyed my time in the society and gained valuable skills as well as the opportunity to work with amazing Irish food and beverage companies.

In the past 4 years I have gained a lot of knowledge on both the science and practical aspects of food as well as legislation. I would highly recommend this course to anyone with a keen interest in the science behind food and steps involved in the process of producing food and beverages.

Graduate View

Brian O'Connell | Regulatory Technologist - Kerry

The Food Science degree offered in UCD is a very dynamic, broad course that is perfect for anyone with a scientific interest in food and nutrition. There are many interesting modules throughout the course such as Product Development, Food Chemistry and Human Nutrition which involve completing well designed projects, assignments and laboratory work.

One of the highlights of the course is PWE in third year, which I completed with Glanbia as a whey quality assistant. This was a hugely enjoyable and beneficial part of the course and gave me a good insight into the food industry. The skills I obtained throughout my time in UCD have stood to me in my current role with the Regulatory Department in Kerry Group, where I manage technical data for new and existing products, ensuring that accurate and timely information is supplied to major customers in the food industry, R&D, manufacturing and commercial teams.



The Food Science Programme at UCD is accredited by the Institute of Food Technologists.

