

# Shanghai Jiaotong University

## Master & PhD Program in Food Safety and Nutrition (Taught in English)

### Program Overview

The program of Food Safety and Nutrition is specially designed for international students to fulfill the huge demand in the global market. Its main research focus includes the fields of Food Safety and Microbiology, Food Chemistry and Nutrition, and Food Processing and Preservation, etc. The program consists of a dynamic integration of professional courses and fieldwork, which benefits the formation of the internationalized vision, and also will help students master technology management on a global scale and gain insight into the Chinese market. To help international students understand the language and culture of China, the program contains free Chinese Language and Culture courses.

### Program Feature

This program features internationalized training, interdisciplinary studies, and a combination of practice and training. Graduates of this program can get deep insight into the food safety situation of the Chinese and global market. Graduates will also gain professional knowledge and innovative abilities in food science and engineering and that will equip them with the vocational competence to operate in any capacity in the Food Science field.

### Timetable

Stage	Doctor	Master
Mid-term Examination	Semester 2	Semester 2
Thesis Proposal	Semester 3	Semester 3
Medium-term Inspection	Semester 5	Semester 3
Pre Oral Defense	Semester 7	No
Defense	Semester 8	Semester 4

### Requirements

Type	Duration	Credit	Journal paper
Master	2 years (1 year for coursework; 1 year for research)	20	$\geq 1$
Doctor	4 years (Research-based)	16	$\geq 1$

### Main Courses

NO.	Course Title	Credit	Required/Elective
1	Chinese	2	Required

2	Academic Writing	2	
3	Chinese Culture	2	
4	Symposium	2	
1	Modern Control System for Food Safety	2	Elective
2	Progress in Food Microbiology	2	
3	Advanced Food Chemistry	2	
4	Modern Control System for Food Safety	2	
5	Molecular Food Nutrition	2	
6	Modern Technology on Food Preservation	2	
7	Food Quality and Safety Detection Technology	2	
8	Bioinformatics	2	
9	Progress on Food Biotechnology	2	
10	Advances in Modern Methods for Food Analysis	2	
11	Food Engineering and Processing High and New Technology	3	
12	Modern Food Toxicology and Risk Assessment	2	
13	Molecular Nutrition	2	
14	Current Immunology	2	
15	Eco-Environment and Food Safety	2	
16	Molecular Biology	2	
17	Progress in Food Fermentation Technology	2	
18	Food Separation Technique	2	
19	Development and Utilization of Novel Food Resources	2	
20	Modern Instrument Analytical Technique	2	

### **International Joint Centers**

1. SJTU-Bor S. Luh Food Safety Research Center
2. Joint Whistler Center for Carbohydrate Research-Center for
3. Food Safety and Nutrition Research Cooperative Carbohydrate Research Center
4. HUI-SJTU Modern Agriculture Joint Research Center
5. Joint Plant Biotechnology R & D Center of Jiao Tong University-Fudan University Nottingham University
6. Shanghai Jiao Tong University Bulgarian Center
7. MOST-USDA Joint Research Center for Food Safety

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