

Te Mātai Pūtaiao Kai Paerunga Postgraduate Food Science



By studying Food Science you can ask questions like, what constitutes a healthy diet? And, is there a way to engineer food to improve its nutritional value?

Food Science focuses on the manufacturing, processing and production of food. As a Food Science student, you'll study topics such as the structure and composition of foods, food chemistry, nutritional and sensory qualities, food safety, preservation and evaluation.

Courses available in this subject include:

- > Food Safety
- > Nutrition in Health and Disease
- > Food Processing
- > Engineering Biotechnology
- > Food Science
- > Food Analysis
- > Applied Microbiology and Biotechnology
- > Advanced Food Science

Choosing your supervisor

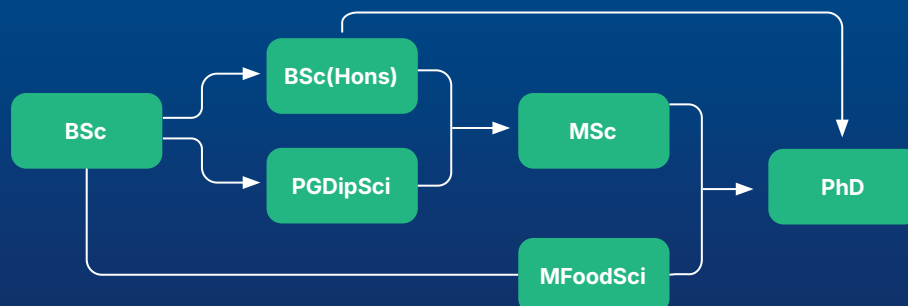
Supervisors can usually only take a small number of students, so make sure you talk to them sooner rather than later.

Choose an area you feel passionate about. Undertaking research involves successes as well as challenges, so choosing a topic you are genuinely interested in will help you overcome challenges and get through the tough times. Ensure you're compatible with your supervisor. Ask questions, seek advice and share your ideas with academic staff to find out their research interests, and whether you would be a good fit with their current projects.

Scholarships

You can apply for a range of scholarships when you apply for postgraduate study in Science.

auckland.ac.nz/science-scholarships



Career opportunities

Advancements in science and technology have created exciting and challenging opportunities for work.

A postgraduate qualification in Food Science will equip you with the skills to take up challenging positions in a wide variety of research and development contexts, including commercial enterprises in the dairy and brewing industries, Public Research Organisation (PROs)', multinational food companies and government agencies.

Our graduates work in areas such as food manufacture, food safety, food analysis, brewing, cereals and baking, dairy products, minimally processed fruits and vegetables, food additives, product development, sensory evaluation, winemaking and healthcare.

Our graduates have been employed in the following jobs:

- › Quality assurance officer, ABE's Bagel Bakery
- › Product evaluator, Fisher & Paykel
- › Lecturer, Universiti Malaysia Kelantan
- › Scientific officer, Ministry for Primary Industries
- › Toxicologist

This subject is available in:

- › Bachelor of Science (Honours)
- › Postgraduate Diploma in Science
- › Master of Science
- › Master of Food Science
- › Doctor of Philosophy

You may also be interested in our programmes in Biological Sciences, Chemistry, Chemical and Materials Engineering and Population Health.



Find out more about how your degree will be structured and what courses you need to take at

auckland.ac.nz/science/pg-food-sci

Applications close on 8 December.



"If you are considering postgraduate study in Food Science, my advice is to stay curious - ask questions and ask them again until you understand. Science is hard, but it is very satisfying to take a difficult concept, make sense of it, and then apply it to a larger context."

Vanessa Ung
Doctor of Philosophy in Chemistry.

Kuhua ki tō mātou hāpori, ā, Kimihia tōu Pūtaiao.
Join our community and find your Science.



Disclaimer: The information in this document is a general guide only for students and subject to alteration. All students enrolling at the University of Auckland must consult its official Calendar, to ensure that they are aware of and comply with all regulations, requirements and policies. [2026]

Have any questions?
Contact the Student Hub

auckland.ac.nz/student-hubs