

M.Sc. in New Food Product and Business Development



Curriculum

Semester 1

- Entrepreneurship
- Consumer Needs and Trends
- Innovative Technologies for Sustainable Agricultural Systems
- Bioinformatics/Genomics
- Research Methods and Data Management

Semester 2

- Food Quality Assurance (compulsory)
- Food Structure and Sensory Analysis (compulsory)
- Food Risk Analysis and Crisis Management (compulsory)
- Applied Food Legislation and Packaging (optional)
- Specialized Nutrition (optional)
- Work Based Learning (optional)

Semester 3

- Advanced Topics in New Product Development in Plant/Animal Origin Products
- Academic Research

Semester 4

- Dissertation

The **Master of Science (M.Sc.) in New Food Product and Business Development** is an academic program focused on developing food scientists specialized in the development of novel food products.

Career Opportunities

Graduates acquire the skills and underpinning knowledge needed to follow a range of career paths in food industries both in Greece and abroad, including becoming entrepreneurs, independent consultants and trainers in the agro-food sector. Being a division of the American Farm School (AFS) of Thessaloniki, Perrotis College graduates are able to capitalize on the large network of successful AFS graduates who hold high level positions in business and industry. Recent graduates of the M.Sc. in New Food Product and Business Development accepted positions in:

- Safety Management and Quality Assurance
- Marketing
- Research and Development
- Purchasing of Raw Materials
- Operations Management

Admission Requirements

- A Bachelor of Science (B.Sc.) degree
- Demonstrated English language fluency (written and oral)

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