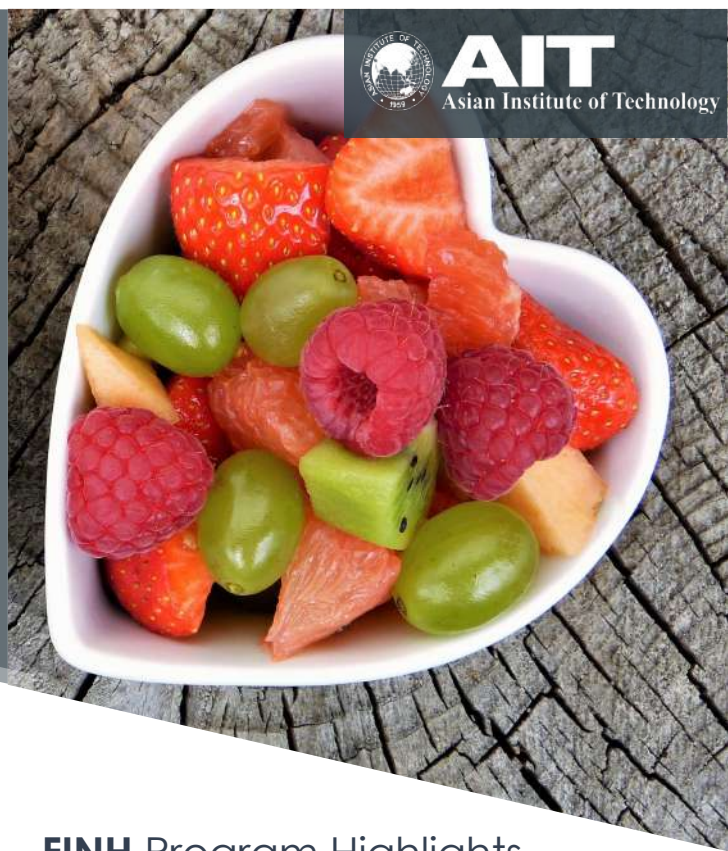


Food Innovation, Nutrition, and Health (FINH)



Overview

Food Innovation, Nutrition and Health (FINH) from AIT School of Environment, Resources and Development (SERD) is structured and tailored 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**.



Co-funded by the Erasmus+ Programme of the European Union



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



Future foods



Innovation

Food Innovation is key to:

- Make food safe, quality and secured
- Reduce food waste (1.3 billion metric tonne/yr)
- Remain competitive in the market
- Reduce long term food processing costs, increase brand value, productivity and profit
- Achieving SDGs set by the UN, especially the following:



Food

- Increasing food demand with an increasing population (>9 billion by 2030)
- Food processing and new product development as a business
- Urgent need for safe food that is highly nutritious, promoting public health through innovative approaches
- Food should always be safe and secured as 1 in 10 people fall ill due to contaminated foods

Nutrition



Functional Food 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.

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

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

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