

Food Science at Reading

Our courses

BSc Food Science D610

3 years full-time

BSc Food Science with Industrial Training D615

4 years full-time

Standard offers

UCAS tariff 300 points or the equivalent from alternative qualifications such as International baccalaureate or Access courses. Points must be from at least one science subject at A2 level (Chemistry, Biology, Physics or Mathematics) and at least one other science or food technology at AS level.

Contact details

Further information

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[www.reading.ac.uk/
foodbiosciences](http://www.reading.ac.uk/foodbiosciences)

Foods are complex materials that contain a diverse range of natural chemicals (lipids, vitamins, minerals, etc.) and biological components (proteins, bacteria, etc.). In order to meet the demands of society for sustainable food quality, safety and security, we often process foods during manufacture and cooking using heat, high pressure, extremes of pH, etc. These treatments lead to chemical and biological changes which alter the composition and properties of the finished food product as compared to the raw material. It is therefore essential that Food Scientists have appropriate knowledge of chemistry, biochemistry, microbiology and human nutrition to enable them to control the quality, safety and nutritional properties of foods.



Student working in the pilot plant

The course

The first year of the course develops your understanding of the core scientific disciplines of chemistry, biology and microbiology. In Year 2 you will study aspects of Food Science including:

Flavour and colour formation in food, effects of processing on nutrients and food quality, the role of diet in health and disease, microbiological hazards in foods.

You can then opt to take industrial placements in Year 3. The final year of the course allows you to explore your interests by undertaking a project in a cutting edge area of food science research. You also take part in a team project in new product development and study advanced modules in sensory evaluation, food quality assurance, food safety, and human nutrition or food chemistry.

Industrial training

The success of our students beyond graduation is largely due to the industrial experience they have acquired as part of their degree. At Reading you may opt to study Food Science as a 4-year degree to include an industrial training year. During this year you would take a paid 12-month placement in industry.



Researcher working in the tissue culture laboratory



Student working in Bioprocessing Sciences laboratory

To prepare you for your placement we run a series of Career Skills Workshops that are supported by technical managers from industry. You are also given support in finding an appropriate placement from among those organised by our Industrial Training Tutor.

Industrial placements can be anywhere in the UK and are occasionally abroad. Your placements could be with a multinational giant, such as Kraft, Unilever or Nestle, or with a small independent manufacturing or research company. Please see our Industrial Training brochure for more information about the placement opportunities offered at Reading.

Why Reading?

Food Science at Reading is unique. Under one roof we have leading experts in all of the component disciplines that make up Food Science – no other UK department can make this claim. We also maintain strong industrial links which ensure that our students gain access to unrivalled professional training and career opportunities.

Expertise

You will be taught by acknowledged world authorities in areas as diverse as human nutrition, food chemistry, chemical engineering, microbiology and food law. The results of the Research Assessment Exercise (RAE) published in December 2008 support our claim to be an international centre of excellence for food biosciences. This included groundbreaking research that discovered evidence that inherited genes can determine how dietary fatty acids influence an individual's health.

Campus

Reading boasts one of the most attractive university campuses in the UK, which is close to a town that offers shopping, cinema, theatre and nightlife to suit most tastes and good transport links to London, which is 30 minutes away by train, and Heathrow & Gatwick airports.

A friendly and cosmopolitan student community

The University community is vibrant, open and friendly with students and student societies from a wide range of nationalities and cultures. There are currently students at Reading from over 130 countries.

Modern facilities

Our teaching laboratories are purpose-built, providing pilot-scale food processing equipment and a full range of IT services as well as scientific equipment.

A supportive learning environment

Our aim is to ensure that every student achieves his or her full potential at graduation. You will be supported throughout your course by a Course Advisor, by your own Personal Tutor and by a range of other dedicated support facilities.

Career prospects

There are many exciting challenges currently facing the food industry and the food scientists that it employs. There is a constant demand for Food Science graduates who possess a strong scientific and technical skill base, combined with an understanding of how to manage the industry's response to consumer issues concerning food safety, quality and nutrition. Graduate careers are among the most rewarding among professional groups in terms of salary and promotion prospects.

We have established an international reputation for our ability to equip our graduates with appropriate scientific knowledge and the insight to apply it effectively. Our graduates can expect to find themselves in demand from employers and often have to choose from several excellent job offers. Recent graduates from Reading have gained employment with a wide range of companies including Nestlé, Kraft, Mars, Marks and Spencer, GlaxoSmithKline and many others. We are proud of the success of our graduates, many of whom now occupy senior positions in the industry.