



## MSc IN FOOD SAFETY

### *Build a career in safe and sustainable food systems*

The Master's program in Food Safety equips you with cutting-edge knowledge in food safety, chemistry, microbiology, toxicology, and risk management. You will gain the expertise needed to ensure high-quality food production and meet international safety standards.

#### Why choose this program?

- Master modern food safety systems and international regulations.
- Build strong analytical and laboratory research skills.
- Learn to identify and manage biological and chemical risks.
- Gain hands-on experience through lab activities, research, and industry internships.
- Open career opportunities in food production, quality assurance, regulatory bodies, and research.

#### Program highlights

- Practice-oriented learning
- Industry & research internships
- Modern, interdisciplinary curriculum



**Qualification:** Master of Technology

**Duration:** 1.5 years

**Credits:** 90 ECTS

**Language:** English

**Format:** In-person

**Tuition fee:** 1,220,000 AMD/year

**Internships:** Gain real-world experience through:

- Industry internship (4 weeks)
- Research internship (15 weeks)

**Courses include:** Food Chemistry | Advanced Food Microbiology | Risk Analysis | Food Toxicology | Food Law | Biostatistics | Agribusiness Management, and more.

**Final requirement:** Master's thesis & defense.

**Diploma:** State-recognized degree from the Armenian National Agrarian University (ANAU), accredited by the National Center for Professional Education Quality Assurance (ANQA).

**APPLY NOW AND SHAPE THE FUTURE OF FOOD SAFETY**



Admission Information:

Interested candidates will receive comprehensive information about the admission process directly from the University.

 (+374) 12 58 58 28

 [www.anau.am](http://www.anau.am)

 [info@anau.am](mailto:info@anau.am)

 Teryan 74, Yerevan