LEBANESE INTERNATIONAL UNIVERSITY

**Major Title:** Master of Food Technology
**Major Code:** MFT
**Level:** graduate
**Number Of Credits:** 36
**Date:** 14-10-2026

# Master of Food Technology (MFT)

## Program Objectives

| Objective | Description |
|---|---|
| **PO-1** | Provide students with advanced theoretical knowledge and technical expertise in food technology concepts and systems |
| **PO-2** | Develop graduates capable of designing, optimizing, and managing food production systems in industrial and research environments |
| **PO-3** | Cultivate competencies in applying scientific principles, emerging technologies, and innovation strategies to enhance food quality and product development |
| **PO-4** | Foster critical thinking, research skills, data analysis, and leadership abilities to solve complex problems in the food sector |
| **PO-5** | Promote professional ethics, sustainability practices, and compliance with national and international food safety and regulatory standards. |

## Program Learning Outcomes

| Outcome | Description |
|---|---|
| **PLO-1** | Demonstrate advanced knowledge of food technology, food machinery and equipment, food additives and regulations, and food quality |
| **PLO-2** | Apply analytical techniques for food analysis, raw material evaluation, product development, innovation, and food waste treatment in both traditional and modern food systems. |
| **PLO-3** | Critically analyze scientific literature, communicate findings effectively, and apply evidence-based reasoning. |
| **PLO-4** | Evaluate biological, chemical, and physical changes occurring during food manufacturing and assess their impact on product quality, safety, and sensory attributes |
| **PLO-5** | Design and Conduct applied research in food science and technology using appropriate methodologies and statistical tools |
| **PLO-6** | Manage research projects efficiently, including time, resources, laboratory procedures, and teamwork in professional settings |
| **PLO-7** | Counsel food industries regarding product formulation, quality control, food safety and production optimization |
| **PLO-8** | Develop sustainable waste management strategies for food production systems considering their environmental impacts |