

Table 1. – 3 years Plan of study of the Bachelor “Food Science and technology” at Mahidol + Requirements to be admitted at LM-70 “Master of Science in Food processing: innovation and tradition” at Università Cattolica del Sacro Cuore.

Mahidol courses	Credits
Biology	4
General Chemistry I	4
General Chemistry II	4
Integrated Laboratory Techniques in Chemistry I	2
Analytical Chemistry A	4
Organic Chemistry I	4
Human Nutrition	4
General Microbiology	4
Calculus I	4
Statistics for Science I	4
Calculus II	4
Physics I	4
Principle of Food Science and technology	2
Food Analysis	4
Food Chemistry	4
Food Ingredients Functionality	2
Food Processing	4
Food Storage and Shelf life Extension	4
Smart and Green Agro-Industry	2
Food Engineering Principles	2
Unit Operations in Food Engineering	3
Food Safety and Sanitation	4
Food Law and Standards	3
Scientific Research and Presentation	2
Seminar in Food Science and Technology	2
Internship in Food Science and Technology	4

Table 2 - Plan of study of the Master of Science in “Food processing: innovation and tradition” at Cattolica that has to be taken by Mahidol students.

Cattolica courses	ECTS credits
1st YEAR	
Food microbiology	11
Food quality assurance and international certifications	5
Food technology and plants	10
Management basics	5
Physical chemistry and biochemistry of food	12
Raw materials	12
Theology	0
Free choice courses	5
2nd YEAR	
Digital data processing	5
Economics of the agri-food system	5
Food processing	10

Innovation in food packaging	8
Process control and digitalization in food industry	6
Free choice courses	5
Soft skills	1
Thesis	20
Total credits	120

*During the first year in the Master of Science at Cattolica, MUIC students are requested to complete research for their Bachelor thesis. This extra activity will be recorded by Cattolica in the students' Transcript of records.