

HOW CAN I CHANGE THE WORLD OF FOOD?

Do you want to know how to create great-tasting food? Are you interested in how processing changes food, and what that means to the final product? How to be healthier and live longer (and help others do the same)? If you want to discover new amazing properties of food we didn't know existed, consider:

SO HOW DO YOU GET STARTED?



HIGH SCHOOL

At school you must achieve:
NCEA Level 3: 16 or more credits in Physics & Mathematics with Calculus; and 14 or more credits in Chemistry.



APPLY!

Enrol in a Bachelor of Food Technology (Hons) It's a four year degree, with the last year focussed on your own project



EXPERIENCE

During my course I'll get lots of workplace experience. You'll need to get 900 hours of approved vacation employment that's relevant. It's all helpful when you are looking for a job.



MY COURSE

My course papers include things like: Food Technology, Marketing, Global Perspectives, Food Packaging and Engineering, Food Chemistry and Food Microbiology.



ACCEPTED

You're now officially a university student - congratulations!



KEEPING IT REAL

In your fourth year you'll get to work on your own project, on a real world issue. Some students projects have even ended up being successful commercial products



TOP MARKS

Pass all my final papers with flying colours

BE PART OF THE ENGINE OF THE NEW NEW ZEALAND – JUST IMAGINE...

Your final year project developing a new, more efficient way of rehydrating food is picked up by an international aid organisation, patented and creates a new way of combating famine in third-world countries.

After getting a job as a food scientist in the dairy industry, your work on combating the melt-time of ice-cream sees you develop a new type of long-life ice-cream. The product becomes a multi-million dollar best-seller internationally.

Investigating the health benefits of kiwifruit, you discover a new antiseptic property that can act as a preventative measure for the common cold. You set up a business selling the extract, which is bought by an international pharmaceutical company for millions of dollars.

DON'T JUST DREAM OF A JOB, HAVE A BRILLIANT CAREER THAT HAS A REAL IMPACT ON NEW ZEALAND AND THE WORLD.



CAREERS

- Food technologist
- Food scientist
- Process engineer
- Production manager
- Research technician



GRADUATE

Your four years will fly by, and you'll be wearing your graduation cap before you know it!

Massey was the first university in the world to offer a Food Technology degree. With a BFoodTech (Hons) you'll join the huge number of Massey graduates who are creating value for New Zealand's food industry today. Massey graduates have a great reputation as being well-rounded, work-ready graduates, full of great ideas. Will you join them?

THE ENGINE OF THE NEW NEW ZEALAND



MASSEY UNIVERSITY
TE KUNENGA KI PŪREHUROA

UNIVERSITY OF NEW ZEALAND