



IMU students will have the opportunity to collaborate and exchange ideas as they explore ways to shape the future of food science and prepare for exciting careers in the field.

Creating impact through food science

IMU is introducing the Bachelor of Science (Honours) in Food Science Innovation, a forward-looking undergraduate programme developed in close collaboration with the food industry to address the growing global demand for safe, sustainable and health-focused food solutions.

This launch marks a significant milestone in expanding IMU's commitment to the One Health concept by linking human, animal and environmental health through innovative approaches in food science.

Under the tagline "Rethink Health, Redefine Food", the programme is designed to nurture a new generation of food professionals equipped to lead innovation in food systems from formulation and safety to sustainability, packaging and consumer insights.

Industry-driven education

The programme was developed in response to the rapidly evolving global food landscape. As challenges such as climate change, nutrition security and health risks intensify, there is a pressing need for graduates who can blend scientific knowledge with creativity, sustainability and industry insight.

Delivered through IMU's first 2U1i work-based learning model (Two years at the university and one year in industry), the curriculum is designed with input from top-tier global and local food industry giants, ensuring that students acquire practical, up-to-date knowledge which directly aligns with market demands, enhancing their employability.

Students gain a strong foundation in key areas such as Sustainability, Regulatory Affairs, Sensory and Consumer Study and Food Processing Technology.

In their final year, they also benefit from hands-on experience through a year-long industry placement.

This combination of academic study and industry immersion not only boosts employability but also creates a talent pipeline of graduates ready to make an immediate impact in the industry.

Students will gain practical experience in a modern learning environment, including the Food Science Innovation Laboratory – purposefully designed to support hands-on learning, research and product development.

They will work with industry-relevant tools and technologies, equipping them with the technical skills needed to thrive in the food science field.

Students have the option to explore one of four elective pathways, which are Sustainability, Regulatory Affairs, Sensory and Consumer Study and Food Processing Technology.

These tracks provide students with the flexibility to focus on their areas of interest and prepare for diverse career paths in the food industry, ensuring they remain adaptable and well-prepared for evolving market needs.

Future-ready careers

Rooted in the S.I.H.A.T. values (Sustainable, Innovative, Healthy, Affordable, Tasty), the programme equips students to develop food

solutions that align with planetary health.

It also strengthens IMU's academic ecosystem by bridging expertise across nutrition, dietetics and health sciences, fostering interdisciplinary collaboration and innovations.

Graduates of the programme are prepared for careers across the food and beverage industry, agri-food sector, consultation and regulatory agencies, as well as entrepreneurship.

Potential career paths include product development executive, sensory scientist, food safety and compliance officer, sustainability specialist or consultant, packaging technologist, entrepreneur and science communicator.

The development and launch of this programme reflect strong collaboration between IMU and its valued industry partners.

Join IMU on this bold new journey by enrolling in its inaugural cohort in September 2025.

With a vision to rethink health and redefine food, the university encourages interested applicants to submit their online applications today.

The university is offering a RM10,000 bursary to students who join its new programme as part of its inaugural intake. This exclusive bursary is awarded at the discretion of the university, and its decision is final. Terms and conditions apply.

■ For more information, refer to www.imu.edu.my or email start@imu.edu.my or call IMU at 03-2731 7272.