

SUCCESS STORIES



Jeewanadee Hettiarachchi
PhD Candidate
Department of Medicine and Aged Care
University of Melbourne

BSc in Food Science and Nutrition with Applied Nutrition Specialization was the foundation for my career as a registered dietitian and an academic. While the Dietetic internship led me to the shortest path of becoming a dietitian, Research project in Applied Nutrition was my inspiration for nutrition research at PhD level. The unique curriculum of Applied Nutrition not only taught me the ABCs in nutrition but also made me passionate to learn, teach and explore the power of nutrition in changing human lives.



Tharuka Jayampathi
Joint PhD Candidate
University of Adelaide - University of Nottingham

My name is Tharuka and I'm currently a second year joint-doctoral candidate between the Department of Plant Sciences, University of Adelaide, Australia and the Department of Food Sciences, University of Nottingham, UK. My research work is focussed on working on identifying novel types of Plantago ovata (psyllium) for improvement of food structure and functionality. I am also a former Lecturer (Probationary) for the Department of Food Science & Technology, Wayamba University of Sri Lanka. The knowledge, skills, and experiences that I acquired and the attitudes, perseverance and confidence that I was able to develop during my BSc. In Food Science & Nutrition (Specialized in Food Science and Technology) at WUSL has given me the capacity to secure a position in academia within a short period from graduation and helped me to have a smooth transition from an undergrad into an academic.

CONTACT US



Address

Faculty of Livestock, Fisheries and Nutrition,
Wayamba University of Sri Lanka,
Makandura, Gonawila, 60170,
Sri Lanka

Telephone

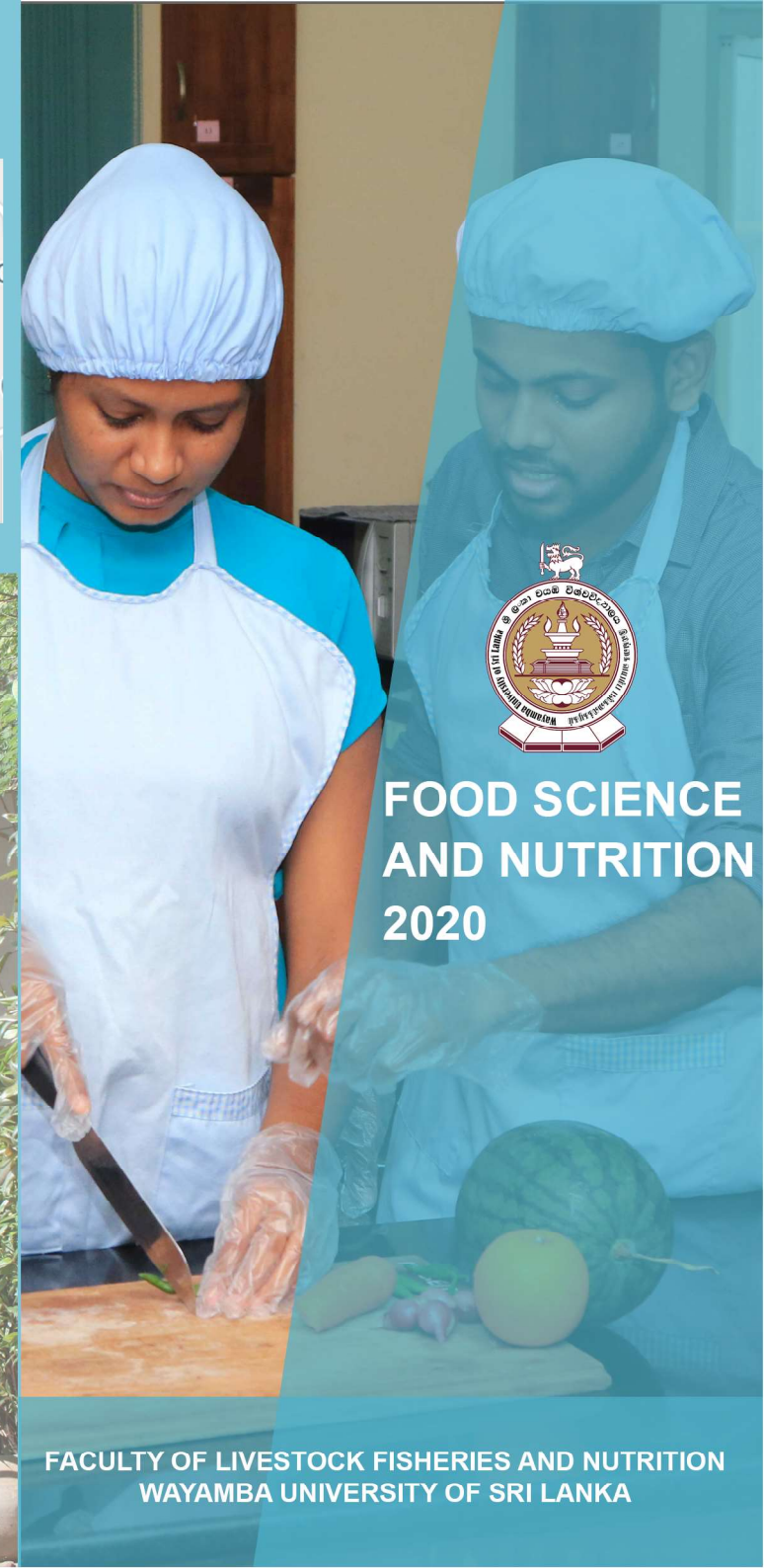
+94 312 299 870 (General)
+94 312 299 429 (Dean)
+94 312 299 870 (Assistant Registrar)

Fax

+94 312 299 870

Email

flfn@wyl.ac.lk



**FOOD SCIENCE
AND NUTRITION
2020**

**FACULTY OF LIVESTOCK FISHERIES AND NUTRITION
WAYAMBA UNIVERSITY OF SRI LANKA**

PROGRAM OVERVIEW

The BSc Food Science and Nutrition program provides a balance between the scientific aspects of food science and the wide implications of diet on our health and wellbeing. It addresses key issues concerning both producers and consumers, including aspects of, manufacture, marketing, legislation, labelling and retail. Its breadth leads to an appreciation of the importance of food in society.

Structure

In the first three semesters, students will be following a common program which will provide knowledge on fundamental fields such as Chemistry, Microbiology, Human Physiology, Mathematics, Marketing, Economics. Students will also be introduced to introductory modules in food science and nutrition.

From the fourth semester onwards, students will be following one of two specializations: a) Food Science and Technology (FST), b) Applied Nutrition Specialization (NTN).

Degree Type
BSc

Duration
4 years

Industry Placement/Dietetic Internship
Yes

Study Abroad
Yes

FST specialization

FST specialization is mainly concerned about using science in creative and innovative ways to create a healthier, safer, high-quality food supply. Students will have the opportunity to explore new ways to process, package and preserve food to ensure its safety and quality.

Specialist subjects include:

- Food Engineering
- Food Biotechnology
- Food Safety and Quality Management
- Food Packaging Technology
- Sensory Science
- Fish, Meat, Egg, Cereal, Dairy, and Bakery Technologies

NTN specialization

In the Applied Nutrition specialization, students will take a holistic look at nutrition. They will explore the various nutrients in food

behind the dietary choices we make. They will learn and create healthy meals, study how food can help prevent chronic diseases and have the chance to advice people across the lifespan who want to improve their overall health.

Specialist subjects include:

- Nutrition in Lifecycle
- Diet and Diseases
- Nutrition Assessment
- Public Health and Community Nutrition
- Medical Nutrition Therapy
- Sports and Exercise Nutrition

Inplant training

During the fourth year, students following FST specialization will be given industry placements which will provide them the opportunity to get hands-on experience on industrial aspects of technologies, and gain from the veteran practitioners in the field. Students who choose to follow the Dietetic Internship in the NTN specialization are given placements at a hospital under the supervision of an experienced Dietitian, which later can be converted to a 1 year training leading to a Dietetic Registration under the SLMC.

Research project

Students will carry out a comprehensive research project under the guidance of a senior academic member which will train them on research methodology, data analysis, and novel thinking. The annual Undergraduate Research Symposium (UReS) gives an opportunity for undergraduates to present what they have learned through their research experiences to a larger audience.

What Kind of Income Can You Make in Food Science Fields?

According to Institute of Food Technologists, USA (<https://ift.org>), 2017 Employment and Salary Survey Report below is a sampling of science of food career titles and their average annual salaries.

\$132,000 Director of Research	\$82,000 Food Chemist	\$108,500 Food Engineer
\$71,820 Food Scientist/Technologist	\$95,500 Nutritionist	\$112,000 Food Marketing & Sales

WHAT DOES IT MEAN TO WORK IN FOOD SCIENCE AND NUTRITION?

It's a field that includes chemistry, biochemistry, microbiology, physics, engineering, nutrition, biology, math, and other disciplines.



Human Nutrition

Nutritionists promote optimal health and wellbeing by helping reduce the risk of chronic diseases and preventing classic nutritional deficiency diseases in a variety of scientific disciplines.



Dietetics

Dietitians are qualified and regulated health professionals that assess, diagnose and treat dietary and nutritional problems at an individual and wider public-health level.



Sports Nutrition

Sports nutritionists advise athletes on nutritional regimes that will allow for optimal performance on the field or the court while helping improve their health with nutrition.



Public Health and Community Nutrition

Community nutritionists educate the public on principles of ideal nutrition, diet, food selection and healthy eating habits



Food Quality and Microbiology

Food microbiologists play a critical role in making sure food is safe to consume. They have expertise in a variety of scientific disciplines.



Food Engineering

Food engineers design and develop systems for processing, storing, packaging, and handling food.



Product Development

Developers, working as part of a team, continually strive to create high quality, nutritious, tasty and affordable food products.



Food Chemistry

Food chemists develop and improve foods and beverages; analyze methods of cooking, canning, freezing, and packaging; and study the effects of processing on food.



Sensory Science

Sensory scientists work to understand the characteristics of foods and how consumers perceive them. They ensure the foods we eat are appealing in addition to being safe and nutritious.