"I feel really grateful with this Food Science and Technology Program collaborating with Wagenigen University as it gives the students a broad knowledge about Food and its industry. The research and projects are really applicable to the real world situations and give us knowledge as well as hands on experience that we require to succeed in our careers. We are not only acquiring the lab techniques but also train to have a great teamwork. It helps the students more in preparing the life after university by giving exposure on food industries, such as excursion session to DANONE that we had after lab session ended. The Wagenigen University Professors from Netherlands are also extremely kind and caring toward the students, they are really open to our questions and always willing to share their knowledge and expertise. This attitude makes the students to be more enthusiasts and willing to have deeper knowledge in this field."

Felicia Martina  
CBC Batch 2013  
School of Physical and Mathematical Sciences (SPMS)

My love for food science has led me into wishing to visit real food research companies and see with my own eyes on how they have established their success through a good research foundation. DANONE has impressed me as being one of the most health and nutrition oriented company. With early life nutrition as their main niche, DANONE has undeniably become one of the most focused and equipped in nutrition research as observed from their sophisticated research laboratories. A small glimpse into their gut microbiology and immunology laboratory has more than satisfied my dream, as the excursion itself has been an inspiration for me to keep doing food research ever since.

Frances Widjaja  
CBC Batch 2013  
School of Physical and Mathematical Sciences (SPMS)

'Being the pioneer batch of the Food Science and Technology, Second Major in NTU, it was a dream come true to visit a commercial food lab where everything we have learnt are put into application. The trip to DANONE was most enriching and the hosts were eager to share everything they have found out with us, including the importance of early life nutrition and the benefits of a healthy diet. Complementing the knowledge that we have gained from the course, the trip gave us an exposure of how research is being carried in large companies outside of school.'

Liu Zhehui & Low Zun Siong  
BS Batch 2013  
School of Biological Sciences (SBS)
"At the beginning of year two, we were luckily selected together as the first batch of students of the second major Food Science and Technology (FST), provided by NTU together with Wageningen University in Netherlands. We have taken two core courses so far by watching video clips and discussing problems with the professors from Wageningen University (WU) weekly online. Meanwhile, practical sessions were provided after each semester ended with newly-introduced and advanced apparatus. Overall, the learning experience has been very fruitful with interesting contents and dynamic learning environment. We have become more and more motivated and self-disciplined. Furthermore, with the patient guidance from WU professors and NTU coordinators, we really have studied with joy.

At the end of the practical session of the second semester, we were so honored to have the chance to visit a global company in food industry - DANONE in Singapore. After the visit, we found that DANONE is a very positive, interesting and innovative company to work in. It provides a lot of opportunities for everybody to contribute and to make a difference. In particular, the exposure to early life nutrition really gave us a lot of surprises and inspirations. It is such an attractive and exciting field that I already cannot wait to join DANONE and to explore more.

Mu Huanwen & Zhou Yunzhi
CBE Batch 2013
School of Chemical and Biomedical Engineering (SCBE)