



The Chancellory



UNIVERSITI SAINS ISLAM MALAYSIA  
 جامعة العلوم الإسلامية الماليزية  
 ISLAMIC SCIENCE UNIVERSITY OF MALAYSIA

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Final year Food Biotechnology students doing their final year thesis project

# USIM'S

## FOOD BIOTECHNOLOGY PROGRAM

### BRIGHTER CAREER PROSPECTS AS A FOOD BIOTECHNOLOGIST



Professor Dr Jalani Sukaimi, Dean of Faculty of Science and Technology USIM

In the past, students from the religious studies have limited career options. Upon completion of their tertiary education, their job prospects may only be confined in the areas of humanities and as educators in religious schools.

A contemporary approach

was adopted to provide wider career choices and opportunities for students from this background to become scientists, without losing their identity and strength in Islamic fundamental knowledge.

The Faculty of Science and Technology (FST) was established in 2003. The faculty translated into reality USIM's philosophy - integration of *aqli* and *naqli* knowledge. Classic Islamic knowledge is combined with the present and future technological advancement of science in the Bachelor Degree programs. FST's 4 year degree program started with the Food Biotechnology program, followed by Actuarial Science and Risk Management, Information Security and Assurance and Financial Mathematics. More degree and graduate studies programs are in the pipe line with future expansion plans to cater to the needs of the country. FST also offers M. Sc and PhD by research in the areas of Biotechnology and Food.

The Food Biotechnology program aims to provide students with technical skills and knowledge in biotechnology and food science. The uniqueness

of this program comes from combining the core areas of biotechnology with food science and technology and Islamic studies. Thus the program is able to produce professional Muslims.

In the design of the curriculum, the requirements of the Malaysian Institute of Food Technologists (MIFT) have been taken into consideration. This means, after graduation, the students are better prepared to embark upon careers in biotechnology, agricultural and food-related industries, functional food and marketing. They may also choose to become entrepreneurs or work in the public sector in fields such as research, education and enforcement.

State-of-the art labs with facilities from the latest technology, such as real-time PCR, ELISA, FTIR, DSC, HPLC, GC, to name just a few, are among the many instrumentations used in certain lab courses offered by this program. Centre of excellence in R&D under the management of FST includes the Institute of Halal Research and Products. This institute also collaborates with INFAD (The World Management and Research Institute, USIM).

FST has fifty academic staff. 30% of the academicians have PhDs. There are five professors and ten associate professors /senior lecturers. 24 tutors are now pursuing their M. Sc and PhD degrees overseas and in local universities. USIM's target is to have at least 60% PhD holders amongst the lecturers by the year 2010. As the

hands-on approach is strongly emphasized, the annual intake for this program is limited to approximately fifty students. This is to ensure that quality is not compromised. In the competitive working environment, multi-skilled graduates are much in demand. The mastery of English and Arabic among the Food Biotechnology students of USIM is a value-added advantage that will differentiate them above others from similar fields.



A hard day's work at the end of the bakery laboratory class in USIM Bakery Lab

## ADVERTISEMENT ACADEMIC JOBS AT USIM

Application for academic positions at USIM is open until 31<sup>st</sup> December 2007. Please visit our web site as per address below for further information. Click to SISTEM PERMOHONAN JAWATAN e-IRIS.

or contact Pn. Mazlina Mohamed Tamjid at Tel No. 06 - 798 8126 for further enquiries.