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Brief: Singapore's NTU launches 'first alt-protein university course' in Asia Pacific

June 21, 2021 Jack Ellis

- Singapore's [Nanyang Technological University](#) (NTU) has approved what it claims is "the first alternative protein university course to be offered anywhere in Asia Pacific."
- The undergraduate course – titled 'Future Foods - Introduction to Advanced Meat Alternatives' – was developed in partnership with the [Good Food Institute](#).
- About 30 students from the [Food Science & Technology](#) program offered by NTU's [School of Chemical & Biomedical Engineering](#) are expected to enrol in the course when it commences in August, with participation opened up to students in other degree programs depending on interest.

Why it matters:

Students will learn the science behind cell-cultured meat, plant-based proteins, and fermentation, as well as the market opportunities and regulatory issues around them, NTU Food Science & Technology program director William Chen [told *The Straits Times*](#).

Singapore has quickly built a reputation as the Asia-Pacific region's foodtech hub – particularly with regards to alt-protein production. In addition to spawning its own animal-free startups like [Next Gen Foods](#), [Shiok Meats](#), and [TurtleTree Labs](#), it's attracting an increasing number of foreign players to its shores – with alt-dairy companies [Oatly](#) and [Perfect Day](#) setting up facilities in the city-state alongside major food and ag corporates like [ADM](#), [Bühler](#), and [Givaudan](#). Singapore also granted the [world's first regulatory approval](#) for a cell-cultured meat product, clearing US startup [Eat Just's](#) lab-grown chicken nuggets for sale in the country last year.

To continue on this trajectory, Singaporean authorities have [recognized the need to grow the requisite talent](#) locally – and attract it from abroad – and NTU's new alt-protein course could play a big part in that effort.