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Asia-Pacific's First Alt Protein Course To Be Offered In Singapore University



The Nanyang Technological University (NTU) in Singapore will be offering Asia-Pacific's first alternative protein course in the academic year 2021-2022 starting in August.

The course is titled "Future Foods – Introduction to Advanced Meat Alternatives" and has been co-developed by the Good Food Institute.

Professor William Chen, the director of NTU's Food Science and Technology Programme will be heading the course. Chen has expressed confidence in NTU's capability of hosting this course due to the Food Science programme's history of innovative food solutions.

He commented: "Alternative protein production has emerged as a powerful economic engine in Asia, potentially creating lucrative job opportunities for skilled young people from across the novel food industry landscape."

Science and engineering undergraduate students in their third and fourth years will be offered this course. The main topics covered in this course will include three types of alternative protein - plant-based, cultivated, fermentation technologies. It will also cover how global issues of sustainability and food insecurity can be tackled through alternative proteins. Students of the course will also be taking part in a research project which will entail solving a problem faced by the alternative protein industry.

Singapore has been proactively encouraging the growth of the alternative protein sector. Last year, the country became the first to issue approval for the sale of cultivated meat (https://www.veganfirst.com/article/singapore-becomes-the-first-country-to-issue-approval-for-the-sale-of-cultured-meat). It is also the first country where cultivated meat is home-delivered

(https://www.veganfirst.com/article/breaking-cultivated-meat-to-be-home-delivered-for-the-first-time).

