

208-346 Production & Waste Management

Credit Points:	12.500
Level:	Undergraduate
Dates & Locations:	This subject is not offered in 2008.
Time Commitment:	Contact Hours: Thirty-six hours of lectures and 24 hours practical work, demonstrations and site visits Total Time Commitment: Not available
Prerequisites:	208-216 Food Microbiology.
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
Subject Overview:	<p>Food production is increasingly concerned about effective production and minimisation of losses, using all parts of starting materials as primary food products or composites, and extracting all valuable components in agricultural or processing by-products, including water for re-use. This includes developing new products that may have use in alternative sectors, including as pharmaceuticals, fuels, food and feed additives or as chemicals for a variety of different manufacturing sectors. The type of technologies that are applied to achieve waste minimisation and utilisation may rely on extraction, concentration, chemical modification or biological conversion <i>via</i> fermentation, or combinations of these approaches. This subject will explore the technologies and researches involved in regulations and codes of practice, factory design, planning and construction, production scheduling and budgeting, stock rotation and control, environment sustainability, and loss minimisation.</p>
Assessment:	One 2-hour final examination (50% of final marks), one 1000 word assignment (25% of final marks), preparation of three practical and site visit reports (25% of final marks). Each report should be four to five pages double spaced.
Prescribed Texts:	None
Recommended Texts:	Information Not Available
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Related Course(s):	Bachelor of Food Science