

## 208-742 Food Processing

<b>Credit Points:</b>	12.500
<b>Level:</b>	Graduate/Postgraduate
<b>Dates &amp; Locations:</b>	2008, This subject commences in the following study period/s: Semester 1, - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: 50 hours of lectures Total Time Commitment: Not available
<b>Prerequisites:</b>	None
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	None
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	<p>&lt;p&gt;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.&lt;/p&gt;         &lt;p&gt;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: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>
<b>Coordinator:</b>	Stirk Kyle
<b>Subject Overview:</b>	<p>Preservation techniques (physical, chemical and biological) and applications including reference to legal requirements; processing operations - the principles of the process, factors influencing the selection of equipment and the effect on the food and food components: pumping; heat (direct, indirect, ultra heat treated); mixing and blending; separation and clarification; homogenisation; standardisation; concentration; drying/dehydration; freezing; membrane processing, diffusion techniques; extrusion; baking; emerging technologies: pulse technology, microwave, irradiation etc.; packaging; factory services; cleaning and sanitation: fouling of surfaces, principles of effective cleaning, action of detergents and sanitisers, factors influencing effective cleaning-in-place (CIP).</p>
<b>Assessment:</b>	Major assignment (40%) of 2500 words, focussing on an area of the subject in depth with all up-to-date references; minor assignment (20%) of 1500 words covering an area different to the one in the major assignment; three hour written examination (40%). Assignments may be industry based.
<b>Prescribed Texts:</b>	None
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Related Course(s):</b>	Master of Food Science

Postgraduate Diploma in Food Science