

## 208-745 Fruit and Vegetable Technology

<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 and practical classes 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>	Dr Vijay Mishra
<b>Subject Overview:</b>	<p>Characteristics, composition and nutritional importance of fruit and vegetables; classification; desirable and undesirable constituents; post-harvest handling: physiological and biochemical changes; stages of physiological development; respiration, generation of ethylene and genetic control of fruit ripening process; physical and chemical changes during maturation; principles of heat, moisture and environment management; quality: criteria, factors affecting, evaluation and management; pathological and physiological deterioration and their control; preservation and processing: basic principles of preservation; shelf life extension by scientific storage; use of sugar, chemicals, fermentation, irradiation in fruit preservation; processing methods: minimal processing, thermal processing, freezing, dehydration, combination technology; production of fermented and non fermented beverages; by-products of fruit and vegetables processing: nature and characteristics; utilisation; waste management: Characterisation, planning, treatment of effluent; environmental auditing.</p>
<b>Assessment:</b>	Two assignments of 2,500 words each (20% each), on principles of processing of fruits and vegetables, and waste characteristics, respectively; reports (20%) on practical classes; three hour examination (40%).

<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