

450-AA Bachelor of Food Science

Year and Campus:	2008
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Level:	Undergraduate
Duration & Credit Points:	
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Course Overview:	<p>This course is being phased out from 2008. (Last intake in 2007.) It will be replaced with the Bachelor of Science (Food Science), starting in 2008.</p> <p>Graduates from this course will have an understanding of food production as a system that functions within limits of a regulatory environment and is influenced by international trade issues and consumer needs. Graduates will also understand emerging issues such as the use of new processing technologies (their potential benefits and possible risks) and the potential impact of new technologies on food production systems (such as genetic manipulation, nanobiotechnology, etc.).</p> <p>The course comprises three years full-time study or equivalent part-time study.</p>
Objectives:	<p>Students who have completed this course should have acquired:</p> <ul style="list-style-type: none"> # a detailed knowledge of scientific principles underpinning the conversion of raw agricultural products into safe, nutritious and interesting food; # an ability to understand the context of food production from different perspectives, including: the regulatory environment governing the supply of safe and high quality food; international trade; agricultural production and supply chain management; biotechnological innovation and food production; # skills to understand and analyse major emerging issues facing food production and the trends in processing science and technology being developed to solve emerging problems; # an understanding of the structure and organisation of the food processing industry and where this abuts agricultural production; # technical and leadership skills in the development of new processes and products; # skills to exchange, acquire and disseminate scientific information for the benefit of the food industry; # understanding of environmental issues relevant to food production and the technology needed to address these issues across the production chain; # a capacity and motivation for continuing independent learning; and # understanding of the rights, privileges and responsibilities conferred with the degree and memberships of professional associations.
Subject Options:	<p>BACHELOR OF FOOD SCIENCE</p> <p>FIRST YEAR SUBJECTS (last course intake 2007)</p> <p>The majority of first year subjects will still be on offer in 2008 however in some circumstances subjects will no longer be available and an alternative will need to be chosen. Students should refer to the 2007 Undergraduate Handbook for first year subject details and consult with either the course co-ordinator or their undergraduate student administrative officer</p> <p>SECOND YEAR - Core subjects</p> <p>208-250 Microbes in Agri-food Ecosystems may be substituted with 526-201 Principles of Microbiology and Immunology.</p>

Subject	Study Period Commencement:	Credit Points:
202-202 Experimental Design/Statistical Methods	Not offered 2008	12.50
208-225 Food Chemistry, Biology and Nutrition	Semester 1	12.50
208-250 Microbes in Agri-food Ecosystems	Semester 1	12.50
526-201 Principles of Microbiology & Immunology	Semester 1	12.50
208-216 Food Microbiology	Not offered 2008	12.50
208-226 Food Structure and Function	Semester 2	12.50

SECOND YEAR - Elective subjects (Semester 1)

One elective from the subjects listed below or other approved subjects from LFR or Science course

Subject	Study Period Commencement:	Credit Points:
208-202 Animal Physiology	Not offered 2008	12.50
208-206 Vineyard & Winery Operations S-A	Semester 1	12.50
208-247 Biotechnology for Land and Food	Not offered 2008	12.50
521-211 Biochemistry and Molecular Biology	Semester 1	12.50
325-211 Principles of Marketing	Summer, 1, 2	12.500

SECOND YEAR - Elective subjects (Semester 2)

Two electives from the subjects listed below or other approved LFR subjects.

Subject	Study Period Commencement:	Credit Points:
521-212 Biochemical Regulation of Cell Function	Semester 2	12.50
521-220 Techniques in Molecular Science	Semester 1, Semester 2	12.50
207-201 Resource Management Economics	Semester 2	12.50
208-201 Comparative Nutrition	Semester 2	12.50
208-207 Animal Management and Production	Semester 2	12.50

THIRD YEAR - Core subjects

Subject	Study Period Commencement:	Credit Points:
208-314 Technology of Food Processing	Semester 1	12.50
208-310 Analytical Techniques	Semester 1	12.50
208-321 Food Safety, Quality and Regulation	Semester 1	12.50
208-319 Trends in Food Science and Nutrition	Semester 2	12.50
208-322 Food Production Chain Management	Semester 2	12.50
208-343 Food Science Project	Semester 2	12.50

THIRD YEAR - Elective subjects

One elective from the list below or other approved elective from LFR or Science subjects.

Subject	Study Period Commencement:	Credit Points:
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	202-302 Human Resource Management	Semester 1, Semester 2	12.50
	521-305 Biochemistry of Metabolism & Nutrition	Semester 1	12.50
	325-307 Product and Brand Management	1	12.500
	208-327 Molecular Biology of Food Microorganisms	Not offered 2008	12.500
	208-306 Agricultural Marketing	Semester 2	12.50
	208-316 Oenology	2	12.500
	208-345 Agricultural Management Economics	Semester 2	12.50
	208-346 Production & Waste Management	Not offered 2008	12.500
Entry Requirements:	<p>This course is being phased out. There have been no new enrolments into this course since 2007. The information for this course is for continuing students who are completing this course. Please check the Bachelor of Science admission requirements for the new Food Science major.</p> <p>Entry into undergraduate degrees is usually via application through the Victorian Tertiary Admissions Centre (VTAC). Full details regarding the VTAC application process may be found on the VTAC website or by purchasing the VTAC Guide from newsagencies.</p>		
Core Participation Requirements:	<p>Students enrolling in the Faculty of Land and Food Resources are advised that some courses of study may put them at an increased risk of contracting Q Fever. Q Fever is a relatively common, preventable condition which while rarely fatal, can cause a severe acute illness and can result in damage to heart valves and chronic fatigue. It is recommended that students consider undertaking screening and vaccination for Q Fever prior to commencement of study. Students may be required to provide proof of vaccination prior to undertaking some coursework. Your course coordinator will advise you of this requirement prior to commencement of the study semester. Vaccine costs for students are not covered by the Pharmaceutical Benefits Scheme (PBS), Medicare, or by the University. Some students with full private health coverage (which has hospital and ancillary cover) may receive partial re-imbursment for vaccine costs. 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. This course requires all students to enrol in subjects where they must actively and safely contribute to field excursions and laboratory activities. Students who feel their disability will impact on meeting this requirement are encouraged to discuss this matter with the Subject Coordinator and Disability Liaison Unit (8344 7068 or DLU-enquiries@unimelb.edu.au).</p>		
Further Study:	<p>Students may wish to continue their undergraduate studies and undertake their Honours year. The Faculty offers excellent opportunities for students to pursue postgraduate studies in the fields of agricultural science, forestry, natural resource management, urban horticulture, food science, animal welfare, wood science, agribusiness, wine technology and viticulture, forest ecosystem science. Programs available include Graduate Certificates, Graduate Diplomas, Postgraduate Certificates, Postgraduate Diplomas, Masters (by coursework), Masters (by research) and Doctoral degrees.</p>		
Graduate Attributes:	<p>Graduates will be expected to: have a strong sense of intellectual integrity and the ethics of scholarship have in-depth knowledge of their specialist discipline(s) examine critically, synthesise and evaluate knowledge across a broad range of disciplines have the capacity to participate fully in collaborative learning and to confront unfamiliar problems be advocates for improving the sustainability of the environment have a set of flexible and transferable skills for different types of employment</p>		
Generic Skills:	<p>Generic skills acquired:</p> <ul style="list-style-type: none"> # an awareness of, and ability to utilize appropriate communication technology and methods for the storage, management and analysis of data # a capacity for creativity and innovation, through the application of skills and knowledge # highly developed written communication skills to allow informed dialogue with individuals and groups from industry, government and the community 		

- # highly developed oral communication skills to allow informed dialogue and liaison with individuals and groups from industry, government and the community
- # an ability to participate effectively as part of a team
- # an ability to plan work, use time effectively and manage small projects