

## 208-314 Technology of Food Processing

<b>Credit Points:</b>	12.50
<b>Level:</b>	3 (Undergraduate)
<b>Dates &amp; Locations:</b>	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: Thirty-six hours of lectures and 24 hours of practicals, demonstrations, site visits and computer-assisted learning (1st semester, year 3) Total Time Commitment: Not available
<b>Prerequisites:</b>	208-216 Food Microbiology, 208-225 Food Chemistry Biology and Nutrition.
<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 Stirk Kyle
<b>Subject Overview:</b>	<p>The subject provides a detailed analysis of the processing technologies used in food production and shelf-life extension, and the underlying scientific and engineering principles involved. This will include the role of packaging materials in product integrity and quality. Students will be introduced to the concept of quality management and automated process control. Practical exercises and demonstrations will allow students to have hands-on experience in commonly applied technologies. Case studies will be undertaken on selected production technologies to develop analytical skills for selecting and evaluating the most appropriate process for specific food groups or product development.</p> <p>On completion of this subject, students should be able to:</p> <ul style="list-style-type: none"> <li># describe the principles and application of food processing and preservation technologies;</li> <li># understand the principles of designing facilities for food production, including layout of equipment, provision of services, preventative maintenance, effective cleaning and sanitation processes; and</li> <li># analyse processing technologies for their appropriate application in product development for consumer acceptance.</li> </ul>
<b>Assessment:</b>	Practical reports (20%), two 2-hour examinations (one mid-semester, 40% each).
<b>Prescribed Texts:</b>	None
<b>Recommended Texts:</b>	Information Not Available
<b>Breadth Options:</b>	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> <li># <b>Bachelor of Arts</b> (<a href="https://handbook.unimelb.edu.au/view/2009/D09">https://handbook.unimelb.edu.au/view/2009/D09</a>)</li> <li># <b>Bachelor of Environments</b> (<a href="https://handbook.unimelb.edu.au/view/2009/A04">https://handbook.unimelb.edu.au/view/2009/A04</a>)</li> </ul>

	<p># <b>Bachelor of Music</b> (<a href="https://handbook.unimelb.edu.au/view/2009/M05">https://handbook.unimelb.edu.au/view/2009/M05</a>)</p> <p>You should visit <b>learn more about breadth subjects</b> (<a href="http://breadth.unimelb.edu.au/breadth/info/index.html">http://breadth.unimelb.edu.au/breadth/info/index.html</a>) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
<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>Generic Skills:</b>	Information Not Available
<b>Related Course(s):</b>	Bachelor of Food Science