

208-322 Food Production Chain Management

Credit Points:	12.50
Level:	3 (Undergraduate)
Dates & Locations:	2009, This subject commences in the following study period/s: Semester 2, - Taught on campus.
Time Commitment:	Contact Hours: Thirty-six hours of lectures and 24 hours of tutorials, group discussions on assignments and computer-assisted learning Total Time Commitment: Not available
Prerequisites:	208-321 Food Safety, Quality and Regulation
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>
Coordinator:	Dr David Edward Tribe
Subject Overview:	<p>Food production is increasingly becoming a system that provides efficient production at farm level and management of the delivery of food products into international trading markets. This subject should provide insight into the concept of food production chain management. This should include developing an understanding of the links needed between farm production, processing, packaging/transport and delivery of final products, marketing and the influence of consumer opinion on product consumption and successful product sale. This requires a knowledge of the regulatory environment that spans farm production, food processing and product formulation to standards and the structure of the local and international food industry. Students should learn the methodologies used to evaluate consumer views and apply these in case studies of successful and unsuccessful supply chains.</p> <p>On completion of this subject, students should be able to:</p> <ul style="list-style-type: none"> # describe the characteristics of a supply chain and the operational points for management for successful product sales; # understand and apply methodologies for evaluating consumer views; # understand quality assurance and auditing framework needed for supply chain management; # develop logistical plans for meeting consumer demands in terms of product quality and traits, in context of the regulatory environment; and # source information and prepare case studies on examples of good and bad supply chain management practices.
Assessment:	One 2-hour examination (50%), two assignments, maximum of 3000 words each (20%), and oral presentation of case studies (10%).
Prescribed Texts:	None

Recommended Texts:	Information Not Available
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # <u>Bachelor of Arts</u> (https://handbook.unimelb.edu.au/view/2009/D09) # <u>Bachelor of Environments</u> (https://handbook.unimelb.edu.au/view/2009/A04) # <u>Bachelor of Music</u> (https://handbook.unimelb.edu.au/view/2009/M05) <p>You should visit <u>learn more about breadth subjects</u> (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
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