

208-741 Food Chemistry and Microbiology

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus.
Time Commitment:	Contact Hours: Total 120 hours Total Time Commitment: Contact hours = 48. Estimated total time commitment = 120 hrs.
Prerequisites:	None
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 Said Ajlouni
Contact:	Dr Kate Howell
Subject Overview:	<p>Food chemistry and biochemistry including nutritional and functional properties: water, carbohydrates, lipids, proteins and related substances, enzymes, vitamins and minerals, pigments and colorings flavours, food additives, contaminants, toxicological factors, factors affecting nutritional properties and intake of nutrients, food allergies and food intolerance, relationship between diet and disease; Food Microbiology: overview, control of growth, introduction to food preservation techniques, hurdle concept of preservation, sources of contamination, action of microorganisms on food components, microorganisms of importance for food industry, microorganisms of potential food safety concern.</p>
Assessment:	Two assignments of 1000 words each on:(i) a relevant topic in food microbiology (20%), due mid-way through semester;(ii) a relevant topic in food chemistry (20%), due one week prior to the end of semester; and,(iii) 3 hour written examination (60%).
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Related Course(s):	Master of Food Science

Postgraduate Certificate in Food Science
Postgraduate Diploma in Food Science