

391-BB Postgraduate Diploma in Food Science

Year and Campus:	2009																	
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees																	
Level:	Graduate/Postgraduate																	
Duration & Credit Points:																		
Coordinator:	Dr Stirk Kyle																	
Contact:	Postgraduate Office, Melbourne School of Land and Environment, The University of Melbourne, Victoria 3010, Phone: +61 3 8344 7834, Email: msle-pgcoursework@unimelb.edu.au (mailto:msle-pgcoursework@unimelb.edu.au)																	
Course Overview:	<p>The Master of Food Science has been developed for graduates holding a science or engineering degree seeking specialist training for a career in the food manufacturing industry. Each student completes a tailored program of coursework subjects incorporating core study areas and electives in addition to a research project in an approved area of food science.</p> <p>As a graduate you will be well prepared to play a key role in research divisions within food companies and associated organisations, as well as in managing food production across the entire food supply chain.</p>																	
Objectives:	<ul style="list-style-type: none"> # Enable you to explore the inter-disciplinary nature of agriculture, food production and food science at an advanced level. # Provide you with a sound foundation in food chemistry, microbiology, quality and processing. # Introduce you to advanced research topics and the practical application of these topics within food science. # Develop competence in the design, conduct and analysis of experimental work. # Develop research skills in an aspect of food science and related technologies. # Introduce industrial applications of food science and technology and the commercial outcomes. # Increase the understanding of the specialised disciplines of food science, emerging technologies and the relevance of this to the future food industry. # Develop a critical understanding of the economic, social and ethical factors related to food production in Australia and globally. 																	
Course Structure & Available Subjects:	<p>A diverse range of elective subjects is offered enabling students to develop sufficient familiarity with knowledge areas relevant to their research thesis, supplementing existing academic qualifications and industrial experience.</p> <p>Students are expected to take their elective subject in the second semester of term.</p> <p>Exit with Postgraduate Diploma of Food Science is possible on the completion of the first year of the Masters.</p>																	
Majors/Minors/ Specialisations	<p>Students should note that they may substitute any of the elective subjects with any 12.5 credit point subject from other relevant courses offered by the University of Melbourne pending approval by the course coordinator and the teaching subject coordinator.</p>																	
Subject Options:	<table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>208-741 Food Chemistry and Microbiology</td> <td>Semester 1</td> <td>12.500</td> </tr> <tr> <td>208-742 Food Processing</td> <td>Semester 1</td> <td>12.500</td> </tr> <tr> <td>208-743 Food Safety and Quality</td> <td>Semester 1</td> <td>12.500</td> </tr> <tr> <td>208-411 Research Philosophies and Statistics</td> <td>Semester 1</td> <td>12.500</td> </tr> </tbody> </table> <p>Approved Elective Subjects from within the Melbourne School of Land and Environment</p>			Subject	Study Period Commencement:	Credit Points:	208-741 Food Chemistry and Microbiology	Semester 1	12.500	208-742 Food Processing	Semester 1	12.500	208-743 Food Safety and Quality	Semester 1	12.500	208-411 Research Philosophies and Statistics	Semester 1	12.500
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	Subject	Study Period Commencement:	Credit Points:
	202-404 Emerging Issues in Land Resources	Semester 2	12.500
	207-505 Global Environment and Sustainability	Semester 1	12.500
	208-744 Cereal, Legume and Oilseed Technology	Semester 2	12.500
	208-745 Fruit and Vegetable Technology	Semester 1	12.500
	208-746 Meat and Smallgoods Technology	Semester 2	12.500
	208-747 Food Biotechnology	Semester 2	12.500
	208-750 Current Issues in Dairy Science	Semester 2	12.500
	208-721 Agribusiness Management Economics	Semester 1	12.500
	208-723 Human Resource Management	Semester 1	12.500
	208-724 Managing Markets	Semester 2	12.500
	208-728 Managing Risk	Semester 1	12.500
	208-729 Operations and Decision Making	Semester 2	12.500
Entry Requirements:	<p>Eligibility</p> <p>The Selection Committee will evaluate the applicant's ability to pursue successfully the course, using the following criteria -</p> <ul style="list-style-type: none"> # A three-year undergraduate degree in a cognate* discipline with a weighted average of at least 65%, or equivalent, or # an Honours degree in a cognate discipline or equivalent # Satisfying the University's English language requirements. <p>*a "cognate" discipline means food science, biochemistry, microbiology, biotechnology/ bioengineering and related disciplines.</p> <p>Selection</p> <p>The Selection Committee may conduct interviews and tests and call for referees reports and employer references.</p>		
Core Participation Requirements:	<p>It is University policy to take all 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 laboratory activities and field trips. 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.</p>		
Graduate Attributes:	<p>The Melbourne Experience enables our Graduates to become: Academically excellent Our Graduates will be expected to: have strong sense of intellectual integrity and the ethics of scholarship have in-depth knowledge of their specialist discipline(s) reach a high level of achievement in writing, generic research activities, problem-solving and communication be critical and creative thinkers, with an aptitude for continued self directed learning be adept at learning in a range of ways, including through information and communication technologies Knowledgeable across disciplines Our graduates will be expected to: examine critically, synthesise and evaluate knowledge across a broad range of disciplines expand their analytical and cognitive skills through learning experiences in diverse subjects have the capacity to participate fully in collaborative learning and to confront unfamiliar problems have a set of flexible and transferable skills for different types of employment. Leaders in communities Our graduates will be expected to: initiate and implement constructive change in their communities, including professions and workplaces have excellent interpersonal and decision-making skills, including an awareness of personal strengths and limitations mentor future generations of learners engage in meaningful public discourse, with a profound awareness of community needs Attuned to cultural diversity Our graduates will be expected to : Value different cultures be</p>		

	<p>well-informed citizens able to contribute to their communities wherever they choose to live and work have an understanding of the social and cultural diversity in our community respect Indigenous knowledge, cultures and values Active global citizens Our graduates will be expected to: accept social and civic responsibilities be advocates for improving the sustainability of the environment have a broad global understanding, with a high regard for human rights, equality and ethics.</p>
Generic Skills:	<ul style="list-style-type: none"> # A profound respect for truth, intellectual and professional integrity, and the ethics of scholarship # Capacity for independent critical thought, rational inquiry and self-directed learning and research # An ability to derive, interpret and analyse social, technical or economic information from primary and other sources # Awareness of and ability to utilise appropriate communication technology and methods for the storage, management and analysis of data # Capacity for creativity and innovation, through the application of skills and knowledge # Ability to integrate information across a relevant discipline to solve problems in applied situations # Highly developed computer - based skills to allow for effective on-line learning and communication. # 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. # Appreciation of social and cultural diversity from a regional to a global context # Ability to participate effectively as a member of a team # Ability to plan work, use time effectively and manage small projects
Links to further information:	<p>http://www.foodscience.unimelb.edu.au/</p>
Notes:	<p>Persons who have completed the coursework but not graduated with the Postgraduate Diploma in Food Science will be granted 100 credit points towards the Master of Food Science. Those who have graduated with the Postgraduate Diploma in Food Science will subsequently be granted 50 credit points towards the Master of Food Science.</p> <p>Students who have enrolled in the Postgraduate Diploma in Food Science and have completed three core and one elective subject will be eligible to exit their course and graduate with the Postgraduate Certificate in Food Science.</p>