

391BB Postgraduate Diploma in Food Science

Year and Campus:	2010 - Parkville															
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees															
Level:	Graduate/Postgraduate															
Duration & Credit Points:	100 credit points taken over 12 months full time. This course is available as full or part time.															
Coordinator:	To Be Advised															
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 Postgraduate Diploma in Food Science is directed at persons who are interested in focusing their further study on food science and its applications in the food and associated industries.</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 technology. # Broader understanding of the role of products as food and for use as food ingredients. # Introduce you to advanced research topics and the practical application of these topics within food science. # Introduce industrial applications of food science and technology and their commercial outcomes. # Increase understanding of the specialised disciplines of food science, emerging technologies and the relevance of these to the future food industry. 															
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 existing academic qualifications and industrial experience.</p> <p>The postgraduate Diploma in Food Science requires the completion of eight subjects comprising 100 credit points of coursework, including four core subjects and 50 points of elective subjects.</p>															
Majors/Minors/ Specialisations	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.															
Subject Options:	<p>Core Subjects You will take four core subjects in the Postgraduate Diploma of Food Science.</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD90007 Food Processing</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90022 Food Chemistry</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90023 Food Microbiology</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>FOOD90008 Food Safety and Quality</td> <td>Semester 2</td> <td>12.50</td> </tr> </tbody> </table> <p>Approved Elective Subjects from within the Melbourne School of Land and Environment. You will take four elective subjects in the Postgraduate Diploma of Food Science.</p>	Subject	Study Period Commencement:	Credit Points:	FOOD90007 Food Processing	Semester 1	12.50	FOOD90022 Food Chemistry	Semester 1	12.50	FOOD90023 Food Microbiology	Semester 2	12.50	FOOD90008 Food Safety and Quality	Semester 2	12.50
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FOOD90007 Food Processing	Semester 1	12.50														
FOOD90022 Food Chemistry	Semester 1	12.50														
FOOD90023 Food Microbiology	Semester 2	12.50														
FOOD90008 Food Safety and Quality	Semester 2	12.50														

Subject	Study Period Commencement:	Credit Points:
NRMT40001 Emerging Issues in Land Resources	Semester 2	12.50
EVSC90001 Global Environment and Sustainability	February	12.50
FOOD90009 Cereal, Legume and Oilseed Technology	Semester 2	12.50
AGRI90019 Fruit and Vegetable Technology	Semester 1	12.50
FOOD90010 Meat and Smallgoods Technology	Semester 2	12.50
FOOD90011 Food Biotechnology	Semester 1	12.50
FOOD90012 Current Issues in Dairy Science	Semester 1	12.50
AGRI90012 Agribusiness Management Economics	April	12.50
NRMT90018 Human Resource Management	April	12.50
AGRI90014 Managing Markets	June	12.50
AGRI90017 Operations and Decision Making	September	12.50
MAST40001 Research Philosophies and Statistics	Semester 1	12.50
FOOD90024 Disease Management and Food Security	Semester 2	12.50
AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50
208-821 Australian Wine - A World Perspective	Not offered 2010	12.50
AGRI90041 Advanced Oenology	May	12.50
AGRI90042 Wine Science	Semester 2	12.50

Entry Requirements:

- The Selection Committee will evaluate the applicant's ability to pursue the course successfully using the following criteria:
 - # An honours degree or equivalent in a relevant discipline, or
 - # An undergraduate degree in a relevant discipline with a weighted average of 65% or better, or
 - # An undergraduate degree or two-year associate degree or diploma in a relevant discipline and at least five years documented, relevant professional experience.
- The Selection Committee may conduct interviews and tests and call for referee reports and employer references to elucidate any of the matters referred to above.

Core Participation Requirements:

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.

Graduate Attributes:

The Melbourne Experience enables our Graduates to become: Academically excellent Our 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) 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

	<p>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 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>
<p>Generic Skills:</p>	<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
<p>Links to further information:</p>	<p>http://www.foodscience.unimelb.edu.au/</p>
<p>Notes:</p>	<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 two core and two elective subjects will be eligible to exit their course and graduate with the Postgraduate Certificate in Food Science.</p>