

394BB Postgraduate Certificate 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:	50 credit points taken over 6 months full time. This course is available as full or part time.																															
Coordinator:	To Be Advised																															
Contact:	Postgraduate Studies Office, Melbourne School of Land and Environment, The University of Melbourne Victoria 3010 Australia Tel: + 61 3 8344 7834 Fax: + 61 3 9348 2156 Email: msle-pgcoursework@unimelb.edu.au																															
Course Overview:	<p>The Postgraduate Certificate 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>This course consists of four subjects (50 credit points), and is equivalent to the first or second semester of the Postgraduate Diploma in Food Science, or the Master of Food Science degree.</p>																															
Objectives:	<ul style="list-style-type: none"> # Provide students with a more advanced knowledge of food chemistry, microbiology, food processing and food quality and safety. # Introduce students to industrial applications of food science and technology and their commercial outcomes. # Increase the awareness of emerging technologies and the relevance of these to the future food industry. 																															
Course Structure & Available Subjects:	The Postgraduate Certificate in Food Science requires the completion of 50 credit points of coursework, comprising two selective subjects and two elective subjects.																															
Majors/Minors/Specialisations	Postgraduate Certificate in Food Science																															
Subject Options:	<p>Postgraduate Certificate in Food Science Students must select two of the following selective subjects.</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>Elective Subjects Students must select a further 25 points of 12.5 point subjects (2 subjects) from the selective or elective list.</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>AGRI90019 Fruit and Vegetable Technology</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90011 Food Biotechnology</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>EVSC90001 Global Environment and Sustainability</td> <td>February</td> <td>12.50</td> </tr> <tr> <td>AGRI90012 Agribusiness Management Economics</td> <td>April</td> <td>12.50</td> </tr> </tbody> </table>		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	Subject	Study Period Commencement:	Credit Points:	AGRI90019 Fruit and Vegetable Technology	Semester 1	12.50	FOOD90011 Food Biotechnology	Semester 1	12.50	EVSC90001 Global Environment and Sustainability	February	12.50	AGRI90012 Agribusiness Management Economics	April	12.50
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	NRMT90018 Human Resource Management	April	12.50
	FOOD90012 Current Issues in Dairy Science	Semester 1	12.50
	NRMT40001 Emerging Issues in Land Resources	Semester 2	12.50
	FOOD90010 Meat and Smallgoods Technology	Semester 2	12.50
	AGRI90014 Managing Markets	June	12.50
	AGRI90017 Operations and Decision Making	September	12.50
	FOOD90024 Disease Management and Food Security	Semester 2	12.50
	FOOD90009 Cereal, Legume and Oilseed Technology	Semester 2	12.50
Entry Requirements:	<p>1. The Selection Committee will evaluate the applicant's ability to pursue the course successfully using the following criteria:</p> <ul style="list-style-type: none"> # 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. <p>2. 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.</p>		
Core Participation Requirements:	<p>It is the University policy to take all steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a students 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 Liason Unit.</p>		
Further Study:	Core subjects		
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 experinces 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 need have a a set of flexible and transferable skills for different types of employment. Attuned to cultural diversity Our graduates will be expected to : -Value different cultures -be well-informed citizens able to contibute 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