

439FS Master of 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:	200 credit points taken over 24 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-coursework@unimelb.edu.au (mailto:msle-coursework@unimelb.edu.au)											
Course Overview:	<p>The Melbourne School of Land and Environment at the University of Melbourne is proud to introduce you to its Master of Food Science.</p> <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 and associated industries. 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 and technical 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. # 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 understanding of the specialised disciplines of food science, emerging technologies and the relevance of these 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:	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.											
Majors/Minors/ Specialisations	<p>Master of Food Science</p> <p>Core subjects</p> <p>The Research Projects may be taken on a full time basis over one semester (202-502 Project A 25 points and 202-603 Project B 50 points) or on a part time basis over one year (202-508 Project A & 202-608 Project B).</p>											
Subject Options:	<p>Core Subjects</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>MAST40001 Research Philosophies and Statistics</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>208-734 Food Chemistry</td> <td>Semester 1</td> <td>12.50</td> </tr> </tbody> </table>			Subject	Study Period Commencement:	Credit Points:	MAST40001 Research Philosophies and Statistics	Semester 1	12.50	208-734 Food Chemistry	Semester 1	12.50
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MAST40001 Research Philosophies and Statistics	Semester 1	12.50										
208-734 Food Chemistry	Semester 1	12.50										

FOOD90007 Food Processing	Semester 1	12.50
208-735 Food Microbiology	Semester 2	12.50
FOOD90008 Food Safety and Quality	Semester 2	12.50

Selective Subjects 1

You must choose one of the following subjects.

Subject	Study Period Commencement:	Credit Points:
FOOD90009 Cereal, Legume and Oilseed Technology	Semester 2	12.50
AGRI90019 Fruit and Vegetable Technology	Semester 1	12.50

Selective Subjects 2

You must choose one of the following subjects.

Subject	Study Period Commencement:	Credit Points:
FOOD90010 Meat and Smallgoods Technology	Semester 2	12.50
FOOD90012 Current Issues in Dairy Science	Semester 1	12.50

Selective Subjects 3

You must choose one of the following subjects.

Subject	Study Period Commencement:	Credit Points:
FOOD90011 Food Biotechnology	Semester 1	12.50
208-506 Disease Management and Food Security	Semester 2	12.50

Elective Subjects

The following subjects are delivered online and may have non-standard commencement dates. Contact the Postgraduate Administrator for further details.

Subject	Study Period Commencement:	Credit Points:
NRMT40001 Emerging Issues in Land Resources	Semester 2	12.50
EVSC90001 Global Environment and Sustainability	February	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
202-502 Project A	Semester 1, Semester 2	25.000
202-508 Project A	Year Long	25.00
202-603 Project B	Year Long	50.000
202-608 Project B	Semester 1, Semester 2	50.00
208-811 Concepts in Viticulture and Wine Science	Semester 1	12.50
208-821 Australian Wine - A World Perspective	Not offered 2010	12.50
208-823 Advanced Oenology	Semester 1	12.50
208-824 Wine Science	Semester 2	12.50

	FOOD90009 Cereal, Legume and Oilseed Technology	Semester 2	12.50
	FOOD90010 Meat and Smallgoods Technology	Semester 2	12.50
	FOOD90012 Current Issues in Dairy Science	Semester 1	12.50
	FOOD90011 Food Biotechnology	Semester 1	12.50
	208-506 Disease Management and Food Security	Semester 1	12.50
	AGRI90019 Fruit and Vegetable Technology	Semester 1	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 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 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 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>		
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 		

	<ul style="list-style-type: none"># 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
Notes:	Exit with Postgraduate Diploma of Food Science is possible on the completion of the first year of the Masters.