FOOD90012 Current Issues in Dairy Science

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2010, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 48 hours of lectures, seminars and panel discussions Total Time Commitment: Estimated total time commitment (including non-contact time): 120 hours.
Prerequisites:	Eligibility for honours or postgraduate coursework program.
Corequisites:	none
Recommended Background Knowledge:	Chemistry and/or biology or equivalent background
Non Allowed Subjects:	none
Core Participation Requirements:	Students are expected to participate in seminars and group activities. For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/
Coordinator:	Dr Hubert Roginski
Contact:	Postgraduate Office, Melbourne School of Land and Environment, The University of Melbourne, Phone: +61 3 8344 7834, Email: **msle-pgcoursework@unimelb.edu.au (mailto:msle-pgcoursework@unimelb.edu.au)**
Subject Overview:	This subject introduces students to the current status of knowledge and the latest research concepts and directions in dairy production and milk processing through advances in the areas of genetics of *Bos taurus* and related species, cow reproduction and nutrition, dairy chemistry and microbiology, processing technology, and milk-based functional foods.
Objectives:	The objectives of this subject are for students to gain: # an overview of the chemistry and biochemistry of milk from species of global importance; # an understanding of structure-function relationships in major dairy products # a familiarity with the role of milk components used as ingredients in non-dairy foods; # a detailed appreciation of the latest findings related to biological activities of various milk components, as distinct from their nutritional function.
Assessment:	Two assignments of 2000 words each on selected topics of current significance, presented as class seminars:Assignment 1 (40%), due in week 5 of semesterAssignment 2 (40%), due in week 10 of semesterGroup presentation on a current major issue (20%), in the final week of semester.
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

Generic Skills:	On completion of this subject students should have developed the following generic skills: # A greater in-depth understanding of the science and technology associated with milk and dairy foods # Skills in observation, critical analysis and report writing # An ability to derive, interpret and evaluate social, technical and economic information from a wide variety of sources # A capacity for independent critical thought, rational inquiry and self-directed learning and research # An ability to communicate effectively in both written and verbal forms
Links to further information:	www.foodscience.unimelb.edu.au
Related Course(s):	Master of Agricultural Science Postgraduate Certificate in Food Science Postgraduate Diploma in Food Science