

# FOOD90009 Cereal, Legume and Oilseed Technology

<b>Credit Points:</b>	12.50
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	2011, Parkville This subject commences in the following study period/s: Semester 2, Parkville - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: 48 hours of lectures and practical activities Total Time Commitment: Estimated total time commitment (including non-contact time): 120 hours.
<b>Prerequisites:</b>	Eligibility for honours or postgraduate coursework program.
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	Chemistry and/or biology or equivalent background
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	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: <a href="http://www.services.unimelb.edu.au/disability/">http://www.services.unimelb.edu.au/disability/</a>
<b>Coordinator:</b>	Dr Stirk Kyle
<b>Contact:</b>	<b>Melbourne School of Land &amp; Environment Student Centre</b> Ground Floor, Land & Food Resources (building 142) <i>Enquiries</i> Phone: 13 MELB (13 6352) Email: <a href="mailto:13MELB@unimelb.edu.au">13MELB@unimelb.edu.au</a> ( <a href="mailto:13MELB@unimelb.edu.au">mailto:13MELB@unimelb.edu.au</a> )
<b>Subject Overview:</b>	Origin, classification and structure of cereals, legumes and oilseeds; chemistry and nutritional importance of proteins, carbohydrates and lipids in cereals; harvesting, drying, storage and pre-processing; grain milling: dry and wet; cereal flour quality; baking technology: principles, ingredients, product types, processes, storage and preservation; pasta and breakfast cereals: raw materials, products and processing; food legumes: pulses as sources of proteins, carbohydrates, fibre and other nutritionally beneficial components as well as antinutritional factors; processing; specialty products: snacks, milk imitations and other dairy substitutes, protein isolates and concentrates; oilseeds: source of oil and proteins, extraction and refining of oils, oil specialty products: margarine, mayonnaise, salad dressing, fat substitutes etc; waste management issues; future developments in products and processes.
<b>Objectives:</b>	The objective of this subject is to introduce students to the science and technology associated with the transformation of cereals, legumes and oilseeds to food products and ingredients. On completion of this subject, students should be able to demonstrate a knowledge and understanding of: <ul style="list-style-type: none"> <li># The chemistry and biochemistry of grains and grain products and the functional role of grain and other food components during processing</li> <li># The structure of grains and the impact of grain characteristics on milling and grain utilisation</li> <li># The concept of quality in relation to grains and grain based products</li> <li># The importance of quality control in grain storage, handling and processing</li> <li># Milling of grains and the factors influencing flour quality</li> <li># Mixing of doughs and batters for different end-use purposes</li> </ul>

	# Production of food products and ingredients from grains and legumes around the world, covering traditional and recent processing technologies
<b>Assessment:</b>	An assignment of 2000 words on a particular aspect of cereal processing, or similar topic (40%), due at the end of the second month of semester Reports on practical activities (20%), due one week after each activity Two hour written examination (40%).
<b>Prescribed Texts:</b>	None
<b>Recommended Texts:</b>	None
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Generic Skills:</b>	<p>On completion of this subject students should have developed the following generic skills:</p> <ul style="list-style-type: none"> <li># A greater in-depth understanding of the science and technology associated with grain processing</li> <li># Skills in observation, critical analysis and report writing</li> <li># An ability to derive, interpret and evaluate social, technical and economic information from a wide variety of sources</li> <li># A capacity for independent critical thought, rational inquiry and self-directed learning and research</li> <li># An ability to communicate effectively in both written and verbal forms</li> </ul>
<b>Related Course(s):</b>	<p>Master of Agricultural Science  Master of Food Science  Postgraduate Certificate in Food Science  Postgraduate Diploma in Food Science</p>