

## Honours Program - Food Science

<b>Year and Campus:</b>	2012											
<b>Coordinator:</b>	Iona MacLeod <a href="mailto:macleodi@unimelb.edu.au">macleodi@unimelb.edu.au</a>											
<b>Contact:</b>	<p><b>Melbourne School of Land &amp; Environment Student Centre</b> Ground Floor, Land &amp; Food Resources (building 142)</p> <p><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>)</p>											
<b>Overview:</b>	The honours program in Food Science comprises advanced coursework and an individual research project designed to extend students' knowledge and skills in solving food industry research problems. After successfully completing the program, students will be prepared to either enter the workforce pursuing a career with food and dairy companies, or enrol for further research study through applying for a masters or doctor of philosophy degree.											
<b>Objectives:</b>	<p>Students who have completed the Food Science Honours Program should have acquired:</p> <ul style="list-style-type: none"> <li># a detailed knowledge of scientific principles underpinning the conversion of raw agricultural products into safe, nutritious and interesting food;</li> <li># an ability to understand the context of food production from different perspectives, including: the regulatory environment governing the supply of safe and high quality food; international trade; agricultural production and supply chain management; biotechnological innovation and food production;</li> <li># skills to understand and analyse major emerging issues facing food production and the trends in processing science and technology being developed to solve emerging problems;</li> <li># an understanding of the structure and organisation of the food processing industry and where this abuts agricultural production;</li> <li># technical and leadership skills in the development of new processes and products;</li> <li># skills to exchange, acquire and disseminate scientific information for the benefit of the food industry;</li> <li># understanding of environmental issues relevant to food production and the technology needed to address these issues across the production chain;</li> <li># a capacity and motivation for continuing independent learning; and</li> <li># understanding of the rights, privileges and responsibilities conferred with the degree and memberships of professional associations.</li> </ul>											
<b>Structure &amp; Available Subjects:</b>	<p><b>Research</b> Students must complete 75 points of research.</p> <p><b>Coursework</b> Students must complete 25 points of coursework.</p>											
<b>Subject Options:</b>	<p><b>Research Component</b> Students must complete 75 points of research project:</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>AGRI40001 Land and Environment Research Project</td> <td>Semester 1, Semester 2</td> <td>25</td> </tr> <tr> <td>AGRI40002 Land and Environment Research Project</td> <td>Semester 1, Semester 2</td> <td>37.50</td> </tr> </tbody> </table>			Subject	Study Period Commencement:	Credit Points:	AGRI40001 Land and Environment Research Project	Semester 1, Semester 2	25	AGRI40002 Land and Environment Research Project	Semester 1, Semester 2	37.50
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<b>Links to further information:</b>	<a href="http://www.land-environment.unimelb.edu.au/foodscience/">http://www.land-environment.unimelb.edu.au/foodscience/</a>																	
<b>Related Course(s):</b>	Bachelor of Science (Degree with Honours)																	