

Food Science

Year and Campus:	2012																	
Coordinator:	Ms Ros Gall Department of Agriculture and Food Systems																	
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Overview:	The Food Science major consists of an amalgamation of certain sequences of subjects to teach students basic chemistry and biology in the first year, followed by a few food science specialised subjects in the second year. This sequence of subjects will prepare students to progress toward the Level 3 subjects in the food science major and to build sound skills and knowledge in food biotechnology or food science and technology. This major is designed to meet the needs of the local and international food industries for high quality food science graduates.																	
Objectives:	This major is designed to meet the needs of the local and international food industries for high quality food science graduates.																	
Structure & Available Subjects:	Completion of 50 points of study at Level 3.																	
Subject Options:	All four of																	
	<table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD30008 Advanced Food Analysis</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD30007 Food Processing & Preservation</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD30009 Food Research & Development</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>FOOD30010 Functional Foods & Nutrition</td> <td>Semester 2</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	FOOD30008 Advanced Food Analysis	Semester 1	12.50	FOOD30007 Food Processing & Preservation	Semester 1	12.50	FOOD30009 Food Research & Development	Semester 2	12.50	FOOD30010 Functional Foods & Nutrition	Semester 2	12.50		
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Related Course(s):	Bachelor of Science																	