

## 394BB Postgraduate Certificate in Food Science

<b>Year and Campus:</b>	2014															
<b>CRICOS Code:</b>	042903B															
<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>Level:</b>	Graduate/Postgraduate															
<b>Duration &amp; Credit Points:</b>	50 credit points taken over 6 months															
<b>Coordinator:</b>	Dr Ian Bland															
<b>Contact:</b>	<p><b>Melbourne School of Land &amp; Environment Student Centre</b> Ground Floor, Melbourne School of Land and Environment (building 142)</p> <p><i>Current Student 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> <p><b>Future Student Enquiries</b> (<a href="https://nexus.unimelb.edu.au/NexusEnquiryForm.aspx?f=16755909770&amp;m=573578&amp;l=0&amp;programcode=439&amp;sub=RE:%20RE:%20Food%20Science&amp;enquirytype=2">https://nexus.unimelb.edu.au/NexusEnquiryForm.aspx?f=16755909770&amp;m=573578&amp;l=0&amp;programcode=439&amp;sub=RE:%20RE:%20Food%20Science&amp;enquirytype=2</a>)</p>															
<b>Course Overview:</b>	<p>The Postgraduate Certificate in Food Science is directed at persons who are interested in focusing their further study on food science and its applications in the food and associated industries.</p> <p>This course consists of four subjects (50 credit points), and is equivalent to the first or second semester of the Postgraduate Diploma in Food Science, or the Master of Food Science degree.</p>															
<b>Learning Outcomes:</b>	<ul style="list-style-type: none"> <li># Provide students with a more advanced knowledge of food chemistry, microbiology, food processing and food quality and safety.</li> <li># Introduce students to industrial applications of food science and technology and their commercial outcomes.</li> <li># Increase the awareness of emerging technologies and the relevance of these to the future food industry.</li> </ul>															
<b>Course Structure &amp; Available Subjects:</b>	The Postgraduate Certificate in Food Science requires the completion of 50 credit points of coursework, comprising two selective subjects and two elective subjects.															
<b>Majors/Minors/Specialisations</b>	Postgraduate Certificate in Food Science															
<b>Subject Options:</b>	<p><b>Postgraduate Certificate in Food Science</b> Students must select two of the following subjects (25 points).</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD90007 Food Processing</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90023 Food Microbiology</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>FOOD90008 Food Safety and Quality</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>FOOD90022 Food Chemistry</td> <td>Semester 1</td> <td>12.50</td> </tr> </tbody> </table> <p><b>Elective Subjects</b> Students must select a further two subjects (25 points) from either the core or elective list.</p>	Subject	Study Period Commencement:	Credit Points:	FOOD90007 Food Processing	Semester 1	12.50	FOOD90023 Food Microbiology	Semester 2	12.50	FOOD90008 Food Safety and Quality	Semester 2	12.50	FOOD90022 Food Chemistry	Semester 1	12.50
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	<b>Subject</b>	<b>Study Period Commencement:</b>	<b>Credit Points:</b>
	AGRI90019 Fruit and Vegetable Technology	Not offered 2014	12.50
	FOOD90011 Food Biotechnology	Semester 1	12.50
	EVSC90001 Global Environment and Sustainability	February	12.50
	AGRI90012 Agribusiness Management Economics	April	12.50
	NRMT90018 Human Resource Management	April	12.50
	FOOD90012 Current Issues in Dairy Science	Semester 1	12.50
	FOOD90010 Meat and Meat ProductsTechnology	Semester 2	12.50
	AGRI90014 Managing Markets	June	12.50
	AGRI90017 Operations and Decision-making	Not offered 2014	12.50
	FOOD90024 Securing Sufficient and Healthy Food	Semester 2	12.50
	FOOD90009 Cereal, Legume and Oilseed Technology	Semester 1	12.50
	AGRI90057 Climate Change:Agric.Impacts&Adaptation	June, September	12.50
	FOOD90025 Health Aspects in Functional Foods	Semester 2	12.50
	FOOD90026 The Politics of Food	Semester 1, Semester 2	12.50
	FOOD90027 Nutrition Politics and Policy	Semester 2	12.50
	FOOD90028 Sensory Analysis and Practice	February	12.50
<b>Entry Requirements:</b>	<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"> <li># An honours degree or equivalent in a relevant discipline, or</li> <li># An undergraduate degree in a relevant discipline with a weighted average of 65% or better, or</li> <li># An undergraduate degree or two-year associate degree or diploma in a relevant discipline and at least five years documented, relevant professional experience.</li> </ul> <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>		
<b>Core Participation Requirements:</b>	<p>The Melbourne School of Land and Environment (MSLE) welcomes applications from students with disabilities. It is University and School policy to take reasonable steps to make reasonable adjustments so as to enable the student's participation in the School's programs. MSLE contributes to the New Generation degrees and offers a broad range of programs across undergraduate and post-graduate levels many of which adopt a multi-disciplinary approach. Students of the School's courses must possess intellectual, ethical, and emotional capabilities required to participate in the full curriculum and to achieve the levels of competence required by the School. Candidates must have abilities and skills in observation; motor in relevant areas; communication; in conceptual, integrative, and quantitative dimensions; and in behavioural and social dimensions. Adjustments can be provided to minimise the impact of a disability, however students need to be able to participate in the program in an independent manner and with regard to their safety and the safety of others. I. Observation: In some contexts, the student must be able to observe demonstrations and experiments in the basic and applied sciences. More broadly, observation requires reading text, diagrams, maps, drawings and numerical data. The candidate should be able to observe details at a number of scales and record useful observations in discipline dependant contexts. II. Communication: A candidate should be able to communicate with fellow students, professional and academic staff, members of relevant professions and the public. A candidate must be able to communicate effectively and sensitively. Communication includes not only speech but also reading and writing. III. Motor:</p>		

	<p>Candidates should have sufficient motor function necessary for participation in the inherent discipline-related activities. The practical work, design work, field work, diagnostic procedures, laboratory tests, require varying motor movement abilities. Off campus investigations may include visits to construction sites, urban, rural and/or remote environments. IV. Intellectual-Conceptual, Integrative and Quantitative Abilities: These abilities include measurement, calculation, reasoning, analysis, and synthesis. Problem solving, the critical skill demanded of professionals in land and environment industries, requires all of these intellectual abilities. In addition, the candidate should be able to comprehend three-dimensional relationships and to understand the spatial relationships of structures. V. Behavioural and Social Attributes: A candidate must possess behavioural and social attributes that enable them to participate in a complex learning environment. Students are required to take responsibility for their own participation and learning. They also contribute to the learning of other students in collaborative learning environments, demonstrating interpersonal skills and an understanding of the needs of other students. Assessment may include the outcomes of tasks completed in collaboration with other students. Students who feel their disability will prevent them from meeting the above academic requirements are encouraged to contact the Disability Liaison Unit.</p>
<b>Further Study:</b>	Students may be able to articulate into the Postgraduate Diploma in Food Science
<b>Graduate Attributes:</b>	<p>The Melbourne Experience enables our Graduates to become: Academically excellent Our Graduates will be expected to: -have 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 have a a set of flexible and transferable skills for different types of employment. 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>
<b>Generic Skills:</b>	<ul style="list-style-type: none"> <li># A profound respect for truth, intellectual and professional integrity, and the ethics of scholarship</li> <li># Capacity for independent critical thought, rational inquiry and self-directed learning and research</li> <li># An ability to derive, interpret and analyse social, technical or economic information from primary and other sources</li> <li># Awareness of and ability to utilise appropriate communication technology and methods for the storage, management and analysis of data</li> <li># Capacity for creativity and innovation, through the application of skills and knowledge</li> <li># Ability to integrate information across a relevant discipline to solve problems in applied situations</li> <li># Highly developed computer - based skills to allow for effective on-line learning and communication.</li> <li># Highly developed written communication skills to allow informed dialogue with individuals and groups from industry, government and the community</li> <li># Highly developed oral communication skills to allow informed dialogue and liaison with individuals and groups from industry, government and the community.</li> <li># Appreciation of social and cultural diversity from a regional to a global context</li> <li># Ability to participate effectively as a member of a team</li> <li># Ability to plan work, use time effectively and manage small projects</li> </ul>

<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>Notes:</b>	Completion of the Postgraduate Certificate in Food Science will give an advanced standing of up to 50 points in the Postgraduate Diploma in Food Science.