

## FOOD90011 Food Biotechnology

<b>Credit Points:</b>	12.50
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	This subject is not offered in 2014.
<b>Time Commitment:</b>	Contact Hours: 24 hours of lectures, 11 hours of tutorials & 6 hours of workshops 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>Contact:</b>	<p><b>Melbourne School of Land &amp; Environment Student Centre</b> Ground Floor, Melbourne School of Land &amp; Environment (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>Subject Overview:</b>	<ul style="list-style-type: none"> <li># Principles of Molecular Biology.</li> <li># Applications of molecular biology techniques in plants, animals and micro-organisms.</li> <li># Applications of molecular analytical techniques to the food industry.</li> <li># Detection and extraction of value added products from foods.</li> <li># Regulatory, environmental, safety and ethical issues related to the application of biotechnology in the food industry.</li> <li># Industrial Fermentations.</li> </ul>
<b>Learning Outcomes:</b>	<p>Upon completion, students should:</p> <ul style="list-style-type: none"> <li># Have developed an understanding of the application of biotechnology in animal, plant and food production.</li> <li># Have Acquired practical skills in using nucleic acids sequences and bioinformatic data on computers.</li> <li># Be able to Recommend appropriate measures to solve technical problems.</li> <li># Understand the principles of fermentation.</li> </ul>
<b>Assessment:</b>	Two assignments of 1000 words each: Assignment 1 (20%), due mid-way through semester. Assignment 2 (20%), due one week prior to the end of semester. Three hour written examination covering all topics (60%).
<b>Prescribed 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>	On completion of this subject, students should have developed the following generic skills:

	<ul style="list-style-type: none"> <li># academic excellence;</li> <li># greater in-depth understanding of scientific disciplines associated with biotechnology;</li> <li># the study will develop critical thinking and analysis; and problem solving; and</li> <li># flexibility and level of transferable skills should be enhanced through improved ability to communicate ideas effectively in both written and verbal formats.</li> </ul>
<b>Related Course(s):</b>	Master of Agricultural Science Master of Animal Science Master of Biotechnology Master of Food Science Master of Food and Packaging Innovation Postgraduate Certificate in Food Science Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Animal Science Postgraduate Diploma in Food Science
<b>Related Majors/Minors/ Specialisations:</b>	Honours Program - Food Science