

FOOD90022 Food Chemistry

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	This subject is not offered in 2014.
Time Commitment:	Contact Hours: There is a total time commitment of 120 hours required for this subject. Total Time Commitment: 120 hours
Prerequisites:	Eligibility for honours or postgraduate coursework programs.
Corequisites:	None
Recommended Background Knowledge:	Chemistry or equivalent background knowledge.
Non Allowed Subjects:	None
Core Participation Requirements:	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: http://www.services.unimelb.edu.au/disability/
Contact:	<p>Melbourne School of Land & Environment Student Centre Ground Floor, Land & Food Resources (building 142)</p> <p><i>Enquiries</i> Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)</p>
Subject Overview:	<p>The aim of this subject is to provide students with an understanding of the chemical structure of major and minor food components (natural materials of plant and animal origin plus additives). The fate of these components in terms of their biological (enzymatic) and chemical degradation when consumed and modification during food processing is explored.</p> <p>This course is supported by a practical laboratory program, which emphasizes modern and instrumental techniques.</p>
Learning Outcomes:	<ul style="list-style-type: none"> # Describe the structure, composition, nutritional and functional properties of food components. # Have a practical understanding of the chemical analyses used to identify and quantify food components.
Assessment:	One assignment of 2500 words (20%). One written laboratory report (20%). One 3 hour written final examination (60%). It is a hurdle requirement that students miss no more than one practical session during this subject.
Prescribed Texts:	Principles of Food Chemistry 3 rd Ed (1999), John deMan, Aspen Publishers, Inc
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>Upon completion of this unit, students should have developed:</p> <ul style="list-style-type: none"> # A profound respect for truth, intellectual and professional integrity, and the ethics of scholarship. # Capacity for independent critical thought, rational inquiry and self-directed learning and research. # An ability to drive, interpret and analyse social, technical or economic information from multiple sources.

	# Skills in observation, critical analysis and report writing.
Related Course(s):	Master of Food Science Master of Food and Packaging Innovation Postgraduate Certificate in Food Science Postgraduate Diploma in Food Science