

FOOD90030 MFPI Internship

Credit Points:	25
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	This subject is not offered in 2014.
Time Commitment:	Contact Hours: 200 hours Total Time Commitment: An estimated 300 hours total time commitment, including 200 hours contact with a minimum of six week work placement.
Prerequisites:	Please note that this Internship subject is only available to current students admitted into the MC-FOODPI Master of Food Packaging & Innovation
Corequisites:	None
Recommended Background Knowledge:	n/a
Non Allowed Subjects:	n/a
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:	This subject provides an overview of packaging materials, processes and secondary packaging which has important roles in product preservation and safety, extended shelf life, consumer protection, sustainability and reduced carbon footprint, logistics and tracking, active packaging, modified atmosphere, marketing and other contemporary issues such as polymer and biopolymer technologies. The choice of material and processes involved are central to the functionality and cost of packaging. These are also the areas of most active development and innovation. The placement includes access to Mondelez's Asia Pacific Chocolate and Confectionary Centre for Excellence in Ringwood. This facility has 100 food innovators co-located with infrastructure and world-class technologies. This centre offers pilot manufacturing for new products, from concept to completion. A combination of lectures and manufacturer (within Melbourne and surrounds) visits will provide students with demonstrable knowledge of food packaging materials and processes. Some of the materials will be taught by industry experts. It is envisaged that other leading food manufacturers will also provide sponsored and non-sponsored internship placements.
Learning Outcomes:	<ul style="list-style-type: none"> # To be able to demonstrate advanced knowledge and skills in the interdisciplinary field of packaging materials and processes. # To develop the cognitive, technical and creative skills necessary to underpin understanding of recent innovations in packaging materials and processing. # To investigate and apply innovative approaches to the contemporary, interdisciplinary management of commercial food systems. # To demonstrate a critical understanding of environmental, economic, social and ethical factors related to packaging materials and processes with the cognitive, technical and creative skills necessary to communicate the information to a specialist and non-specialist audience.
Assessment:	Career case-study based on an information interview with an employee in your placement organisation (1500 word) , due in week 9 and worth 30% Online discussion participation (Hurdle). Individual poster presentation (web format) or a 20 minute individual presentation

	on a work-related or discipline specific topic (to be presented in post-placement classes) 20% (Hurdle), 20% Written assignment on the placement experience (2000 word), due post work placement, 30% Sufficient time spent in work placement to be able to complete the assessment tasks (Hurdle), 120 - 200 hours Seminar attendance – (Hurdle), at completion of subject, must have attended 6 out of 8 seminars
Prescribed Texts:	n/s
Recommended Texts:	n/a
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>Students in this unit should:</p> <ul style="list-style-type: none"> # Develop an ability to derive, interpret and analyse technical or economic information from primary and other sources toward optimal solutions in packaging materials and processes. # Enhance capacity for creativity and innovative thinking, through the application of skills and knowledge. # Develop ability to solve problems in applied industry situations. # Further advance oral and written communication skills to allow informed dialogue, written solutions to problems and presenting findings to industry, government, peers and the community. # To better understand social and cultural diversity and environmental implications in making decisions regarding packaging materials and processes. # Further enhance capacity to manage small design projects with particular attention to planning, time management and team development skills.
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Related Course(s):	Master of Food and Packaging Innovation