

Honours Program - Food Science

Year and Campus:	2015
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Overview:	<p>The honours program in Food Science comprises advanced coursework and an individual research project designed to extend students' knowledge and skills in solving food industry research problems. After successfully completing the program, students will be prepared to either enter the workforce pursuing a career with food and dairy companies, or enrol for further research study through applying for a Masters or Doctor of Philosophy degree.</p> <p>Admission requirements</p> <p>In addition to satisfying the Bachelor of Science (Degree with Honours) entry requirements, students are required to have completed stream specific prerequisite (http://science.unimelb.edu.au/available-stream-requirements%20) .</p>
Learning Outcomes:	<p>Students who have completed the Food Science Honours Program should have acquired:</p> <ul style="list-style-type: none"> # a detailed knowledge of scientific principles underpinning the conversion of raw agricultural products into safe, nutritious and interesting food; # an ability to understand the context of food production from different perspectives, including: the regulatory environment governing the supply of safe and high quality food; international trade; agricultural production and supply chain management; biotechnological innovation and food production; # skills to understand and analyse major emerging issues facing food production and the trends in processing science and technology being developed to solve emerging problems; # an understanding of the structure and organisation of the food processing industry and where this abuts agricultural production; # technical and leadership skills in the development of new processes and products; # skills to exchange, acquire and disseminate scientific information for the benefit of the food industry; # understanding of environmental issues relevant to food production and the technology needed to address these issues across the production chain; # a capacity and motivation for continuing independent learning; and # understanding of the rights, privileges and responsibilities conferred with the degree and memberships of professional associations.
Structure & Available Subjects:	<p>Research Students must complete 75 points of research.</p> <p>Coursework Students must complete 25 points of coursework.</p>
Subject Options:	<p>Research Component Students must complete 75 points of research project:</p>

Subject	Study Period Commencement:	Credit Points:
AGRI40001 Land and Environment Research Project	Semester 1, Semester 2	25
AGRI40002 Land and Environment Research Project	Semester 1, Semester 2	37.50
AGRI40003 Land and Environment Research Project	Semester 1, Semester 2	50

Coursework Component

Students must complete 25 points of coursework.

Students must complete one of the following subjects (or one elective subject chosen from the 300/400 level subjects as sanctioned by the course coordinator).

Subject	Study Period Commencement:	Credit Points:
NRMT40005 Social Research Methods	Semester 1	12.50
MAST40001 Research Philosophies and Statistics	Semester 1	12.50
AGRI90075 Research Methods For Life Sciences	Semester 1	12.50

Plus one of:

Subject	Study Period Commencement:	Credit Points:
FOOD90024 Securing Sufficient and Healthy Food	Semester 1	12.50
FOOD90007 Food Processing	Semester 1	12.50
FOOD90008 Food Safety and Quality	Semester 2	12.50
FOOD90011 Food Biotechnology	Semester 1	12.50

Links to further information:	http://fvas.unimelb.edu.au/study/courses
Related Course(s):	Bachelor of Science (Degree with Honours)