Food Science

Year and Campus:	2015
Coordinator:	Coordinator: Dr Said Ajlouni Contact: said@unimelb.edu.au
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Overview:	The Food Science major consists of an amalgamation of certain sequences of subjects to teach students basic chemistry and biology in the first year, followed by a few food science specialised subjects in the second year. This sequence of subjects will prepare students to progress toward the Level 3 subjects in the food science major and to build sound skills and knowledge in food biotechnology or food science and technology. This major is designed to meet the needs of the local and international food industries for high quality food science graduates.
Learning Outcomes:	*Food Science Major Graduates should demonstrate:* # an understanding of the chemical structure of food components and the underlying biochemistry of proteins, lipids and carbohydrates and the fate of these components in terms of their biological and chemical degradation when consumed in the context of their role in nutrition and cell biology; # an understanding of the macro structure of food and the chemistry of the components as part of a food matrix including interactions between the components, additives, microorganisms and the environment; # awareness of how new food products are developed with regard to knowledge of market research, product design and evaluation, packaging, safety, quality and regulatory requirements; # a practical and theoretical understanding of the scientific methods and research skills in modern food science required to investigate food composition, quality and safety; # skills in the evaluation and synthesis of information from a wide range of sources and how to apply these to understand the international peer-reviewed scientific literature and primary research in several different disciplines; # effective communication of science both written and orally in a structured format, to professional audiences; # appreciation of a range of issue relating to translating the theory of food science into practice in industrial and research contexts; # ability to work effectively in groups to achieve shared objectives.
Structure & Available Subjects:	Completion of 50 points of study at Level 3.
Subject Options:	All four of

Subject	Study Period Commencement:	Credit Points:
FOOD30008 Advanced Food Analysis	Semester 1	12.50
FOOD30007 Food Processing & Preservation	Semester 1	12.50
FOOD30009 Food Research & Development	Semester 2	12.50
FOOD30010 Functional Foods	Semester 2	12.50

Links to further information:	http://www.bsc.unimelb.edu.au/majors
Related Course(s):	Bachelor of Science