

## FOOD90011 Food Biotechnology

<b>Credit Points:</b>	12.5
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	2015, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus.
<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): 170 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>	<p>&lt;p&gt;For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.&lt;/p&gt;         &lt;p&gt;It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>
<b>Coordinator:</b>	Dr Helen Billman-Jacobe
<b>Contact:</b>	<a href="mailto:hbj@unimelb.edu.au">hbj@unimelb.edu.au</a> ( <a href="mailto:hbj@unimelb.edu.au">mailto:hbj@unimelb.edu.au</a> )
<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%), approximately due in week 6. Assignment 2 (20%), approximately due in week 11. 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>	<p>On completion of this subject, students should have developed the following generic skills:</p> <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 though improved ability to communicate ideas effectively in both written and verbal formats.</li> </ul>
<b>Related Course(s):</b>	<p>Graduate Certificate in Agricultural Sciences  Graduate Certificate in Food Science  Graduate Diploma in Agricultural Sciences  Graduate Diploma in Food Science  Master of Agricultural Science  Master of Animal Science  Master of Biotechnology  Master of Food Science  Master of Food and Packaging Innovation  Postgraduate Diploma in Agricultural Science  Postgraduate Diploma in Food Science</p>
<b>Related Majors/Minors/ Specialisations:</b>	<p>100 Point (A) Master of Agricultural Sciences  100 Point (B) Master of Agricultural Sciences  150 Point Master of Agricultural Sciences  200 Point Master of Agricultural Sciences  Honours Program - Food Science</p>