

GD-FOODSC Graduate Diploma in Food Science

| Year and Campus: | 2015 - Parkville | | | | | | | | | | | | | | | | | | | | |
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| Fees Information: | Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees | | | | | | | | | | | | | | | | | | | | |
| Level: | Graduate/Postgraduate | | | | | | | | | | | | | | | | | | | | |
| Duration & Credit Points: | 100 credit points taken over 12 months full time. This course is available as full or part time. | | | | | | | | | | | | | | | | | | | | |
| Coordinator: | Dr Helen Billman-Jacobe hbj@unimelb.edu.au | | | | | | | | | | | | | | | | | | | | |
| Contact: | <p>Faculty of Veterinary and Agricultural Sciences The University of Melbourne Victoria 3010 Australia http://fvas.unimelb.edu.au/about/contact (http://fvas.unimelb.edu.au/about/contact)</p> | | | | | | | | | | | | | | | | | | | | |
| Course Overview: | <p>The Graduate Diploma in Food Science is directed at persons who are interested in focusing their further study on food science and its applications in the food and associated industries.</p> <p>As a graduate you will be well prepared to play a key role in research divisions within food companies and associated organisations, as well as in managing food production across the entire food supply chain.</p> | | | | | | | | | | | | | | | | | | | | |
| Learning Outcomes: | <ul style="list-style-type: none"> # Enable you to explore the inter-disciplinary nature of agriculture, food production and food science at an advanced level. # Provide you with a sound foundation in food chemistry, microbiology, quality and processing technology. # Broader understanding of the role of products as food and for use as food ingredients. # Introduce you to advanced research topics and the practical application of these topics within food science. # Introduce industrial applications of food science and technology and their commercial outcomes. # Increase understanding of the specialised disciplines of food science, emerging technologies and the relevance of these to the future food industry. | | | | | | | | | | | | | | | | | | | | |
| Course Structure & Available Subjects: | <p>A diverse range of elective subjects is offered enabling students to develop sufficient familiarity with knowledge areas relevant to their existing academic qualifications and industrial experience.</p> <p>The Graduate Diploma in Food Science requires the completion of eight subjects comprising 100 credit points of coursework, including six core subjects and 25 points of elective subjects.</p> <p>Students should note that they may substitute any of the elective subjects with any 12.5 credit point subject from other relevant courses offered by the University of Melbourne pending approval by the course coordinator and the teaching subject coordinator.</p> | | | | | | | | | | | | | | | | | | | | |
| Subject Options: | <p>Core Subjects</p> <p>You will take the following six core subjects (75 points) in the Graduate Diploma of Food Science.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Subject</th> <th style="text-align: left;">Study Period Commencement:</th> <th style="text-align: left;">Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD90007 Food Processing</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90022 Food Chemistry</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90023 Food Microbiology</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>FOOD90008 Food Safety and Quality</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>FOOD90024 Securing Sufficient and Healthy Food</td> <td>Semester 1</td> <td>12.50</td> </tr> </tbody> </table> | | | Subject | Study Period Commencement: | Credit Points: | FOOD90007 Food Processing | Semester 1 | 12.50 | FOOD90022 Food Chemistry | Semester 1 | 12.50 | FOOD90023 Food Microbiology | Semester 2 | 12.50 | FOOD90008 Food Safety and Quality | Semester 2 | 12.50 | FOOD90024 Securing Sufficient and Healthy Food | Semester 1 | 12.50 |
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| FOOD90007 Food Processing | Semester 1 | 12.50 | | | | | | | | | | | | | | | | | | | |
| FOOD90022 Food Chemistry | Semester 1 | 12.50 | | | | | | | | | | | | | | | | | | | |
| FOOD90023 Food Microbiology | Semester 2 | 12.50 | | | | | | | | | | | | | | | | | | | |
| FOOD90008 Food Safety and Quality | Semester 2 | 12.50 | | | | | | | | | | | | | | | | | | | |
| FOOD90024 Securing Sufficient and Healthy Food | Semester 1 | 12.50 | | | | | | | | | | | | | | | | | | | |

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| AGRI90057 Climate Change: Agric. Impacts & Adaptation | June, July | 12.50 |
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Approved Elective Subjects from within the Faculty of Veterinary and Agricultural Sciences

You will take two of the following elective subjects (25 points) in the Graduate Diploma of Food Science.

| Subject | Study Period Commencement: | Credit Points: |
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| EVSC90001 Global Environment and Sustainability | February | 12.50 |
| FOOD90009 Cereal, Legume and Oilseed Technology | Semester 1 | 12.50 |
| AGRI90019 Fruit and Vegetable Technology | Semester 2 | 12.50 |
| FOOD90010 Meat and Meat Products | Semester 2 | 12.50 |
| FOOD90011 Food Biotechnology | Semester 1 | 12.50 |
| FOOD90012 Current Issues in Dairy Science | Semester 1 | 12.50 |
| NRMT90018 Human Resource Management | Semester 1 | 12.50 |
| AGRI90014 Managing Markets | Semester 2 | 12.50 |
| AGRI90013 Financial Management for Agribusiness | Semester 1 | 12.50 |
| AGRI90041 Advanced Oenology | Not offered 2015 | 12.50 |
| AGRI90012 Agribusiness Management Economics | Semester 2 | 12.50 |
| AGRI90039 Australian Wine - A World Perspective | July | 12.50 |
| NRMT90019 Business Strategy | February | 12.50 |
| AGRI90030 Concepts in Viticulture and Wine Science | February | 12.50 |
| MGMT90018 Managerial Psychology | Semester 1, Semester 2 | 12.50 |
| NRMT90017 Leadership | February | 12.50 |
| AGRI90075 Research Methods For Life Sciences | Semester 1 | 12.50 |
| MAST90008 Research Philosophies & Statistics | Semester 1 | 12.50 |
| NRMT90003 Social Research Methods | Semester 1 | 12.50 |
| AGRI90042 Wine Science | Not offered 2015 | 12.50 |
| NRMT90021 Project Management | Semester 2 | 12.50 |
| FOOD90025 Health Aspects in Functional Foods | Semester 2 | 12.50 |
| FOOD90026 The Politics of Food | Semester 1 | 12.50 |
| FOOD90027 Nutrition Politics and Policy | Semester 2 | 12.50 |
| FOOD90028 Sensory Analysis and Practice | February | 12.50 |
| FOOD90033 Sustainable Food: Policy and Practice | Semester 2 | 12.50 |
| FOOD90034 Sustainable Food Production | Semester 2 | 12.50 |
| AGRI90077 Value Chain Analysis | Semester 1 | 12.50 |

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| <p>Entry Requirements:</p> | <p>1. In order to be considered for entry, applicants must have completed:</p> <ul style="list-style-type: none"> • an undergraduate degree with at least H3 (65%) weighted average, or equivalent; or • a graduate or postgraduate certificate in any discipline with at least an H3 (65%) weighted average, or equivalent; or • a graduate or postgraduate diploma in any discipline with at least an H3 (65%) weighted average, or equivalent; or • an honours degree in any discipline, or equivalent; <p>Meeting these requirements does not guarantee selection.</p> <p>2. In ranking applications, the Selection Committee will consider:</p> <ul style="list-style-type: none"> • prior academic performance; <p>3. The Selection Committee may seek further information to clarify any aspect of an application in accordance with the Academic Board Rules (http://about.unimelb.edu.au/__data/assets/pdf_file/0007/1413727/Use-of-Selection-Instruments-Rules-of-the-Academic-Board-23-March-2015.pdf) on the use of selection instruments.</p> <p>4. The minimum English language requirements for this course are Band 6.5.</p> <p>Note:</p> <p>Up to 100 points of advanced standing in Master of Food Science may be awarded for the completion of a relevant honours degree or a Postgraduate Diploma in Food Science or equivalent.</p> <p>Students Completing the Graduate Certificate in Food Science will be eligible for 50 points of credit into the Graduate Diploma of Food Science or the Master of Food Science.</p> <p>Students completing the Graduate Diploma in Food Science will be eligible for 100 points of credit into the Master of Food Science.</p> |
| <p>Core Participation Requirements:</p> | <p>The Faculty of Veterinary and Agricultural Sciences (FVAS) welcomes applications from students with disabilities. It is University and Faculty policy to take reasonable steps to make reasonable adjustments so as to enable the student's participation in the Faculty's programs. FVAS contributes to the New Generation degrees and offers a broad range of programs across undergraduate and post-graduate levels many of which adopt a multi-disciplinary approach. Students of the Faculty's courses must possess intellectual, ethical, and emotional capabilities required to participate in the full curriculum and to achieve the levels of competence required by the Faculty. Candidates must have abilities and skills in observation; motor in relevant areas; communication; in conceptual, integrative, and quantitative dimensions; and in behavioural and social dimensions. Adjustments can be provided to minimise the impact of a disability, however students need to be able to participate in the program in an independent manner and with regard to their safety and the safety of others.</p> <p>I. Observation: In some contexts, the student must be able to observe demonstrations and experiments in the basic and applied sciences. More broadly, observation requires reading text, diagrams, maps, drawings and numerical data. The candidate should be able to observe details at a number of scales and record useful observations in discipline dependant contexts.</p> <p>II. Communication: A candidate should be able to communicate with fellow students, professional and academic staff, members of relevant professions and the public. A candidate must be able to communicate effectively and sensitively. Communication includes not only speech but also reading and writing.</p> <p>III. Motor: Candidates should have sufficient motor function necessary for participation in the inherent discipline-related activities. The practical work, design work, field work, diagnostic procedures, laboratory tests, require varying motor movement abilities. Off campus investigations may include visits to construction sites, urban, rural and/or remote environments.</p> <p>IV. Intellectual-Conceptual, Integrative and Quantitative Abilities: These abilities include measurement, calculation, reasoning, analysis, and synthesis. Problem solving, the critical skill demanded of professionals in land and environment industries, requires all of these intellectual abilities. In addition, the candidate should be able to comprehend three-dimensional relationships and to understand the spatial relationships of structures.</p> <p>V. Behavioural and Social Attributes: A candidate must possess behavioural and social attributes that enable them to participate in a complex learning environment. Students are required to take responsibility for their own participation and learning. They also contribute to the learning of other students in collaborative learning environments, demonstrating interpersonal skills and an understanding of the needs of other students. Assessment may include the outcomes of tasks completed in collaboration with other students. Students who feel their disability will prevent them from meeting the above academic requirements are encouraged to contact Disability Liaison.http://www.services.unimelb.edu.au/disability/</p> |

Further Study:

The Master of Food Science;