

# MC-FOODPI Master of Food and Packaging Innovation

| <b>Year and Campus:</b>                            | 2015 - Parkville  |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
|--|---|----------------|---------|----------------------------|----------------|--------------------------|------------|-------|-----------------------------------|------------|-------|--|------------------------|-------|---------------------------------------|------------------------|-------|
| <b>CRICOS Code:</b>                                | 083118K   |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <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>Level:</b>                                      | Graduate/Postgraduate   |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Duration &amp; Credit Points:</b>               | 200 credit points taken over 24 months full time. This course is available as full or part time.  |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Coordinator:</b>                                | Anneline Padayachee <a href="mailto:anneline.padayachee@unimelb.edu.au">anneline.padayachee@unimelb.edu.au</a>  |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Contact:</b>                                    | <p><b>Faculty of Veterinary and Agricultural Sciences</b></p> <p><i>Current Student Enquiries</i><br/> Phone: 13 MELB (13 6352)<br/> Email: <a href="mailto:13MELB@unimelb.edu.au">13MELB@unimelb.edu.au</a> (<a href="mailto:13MELB@unimelb.edu.au">mailto:13MELB@unimelb.edu.au</a>)</p> <p><b>Future Student Enquiries</b> (<a href="https://nexus.unimelb.edu.au/NexusEnquiryForm.aspx?f=16755909770&amp;m=573578&amp;l=0&amp;programcode=K03&amp;sub=RE:%20RE:%20Agscience&amp;enquirytype=2">https://nexus.unimelb.edu.au/NexusEnquiryForm.aspx?f=16755909770&amp;m=573578&amp;l=0&amp;programcode=K03&amp;sub=RE:%20RE:%20Agscience&amp;enquirytype=2</a>)</p>   |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Course Overview:</b>                            | <p>The Master of Food and Packaging Innovation explores the inter-disciplinary food science, product, innovation, entrepreneurship and packaging at an advanced level. This course provides a sound foundation in food science, critical thinking, innovation, leadership and packaging, as well as introducing advanced research topics and their practical application in commercial settings including some sponsored industry Internship positions at Mondelez International (formerly Kraft Foods) and other food manufacturers.</p>   |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Learning Outcomes:</b>                          | <p>In this course students will:</p> <ul style="list-style-type: none"> <li># Develop a comprehensive understanding of inter-disciplinary food science, product, innovation, entrepreneurship and packaging at an advanced level.</li> <li># Further develop cognitive, technical and creative skills necessary to play a key role within food companies and associated organisations.</li> <li># Be able to demonstrate advanced knowledge and skills in the interdisciplinary field of food, food packaging and design innovation.</li> <li># Develop the cognitive, technical and creative skills necessary to underpin understanding of recent innovations in food innovation, packaging design and processes.</li> <li># Demonstrate a critical understanding of environment, economic, social and ethical factors related to food production and packaging in Australia and globally.</li> <li># Enhance theoretical and critical thinking skills to analyse and problem solve complex issues relating to food production and packaging.</li> </ul> |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Course Structure &amp; Available Subjects:</b>  | <p>The course will be made up of 100 points of core subjects co-taught across Faculties and Schools, including a 25 pts core subject in the form of an Internship. The remainder of the course will offer a selection of existing elective subjects which will provide skills for diverse career opportunities.</p>   |                |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| <b>Subject Options:</b>                            | <p>Core Subjects</p> <p>The following six 12.5 point subjects, and 1 x 25 point internship subject, are core to this degree:</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD90022 Food Chemistry</td> <td>Semester 1</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>MGMT90030 Managing Innovation and Entrepreneurship</td> <td>Semester 1, Semester 2</td> <td>12.50</td> </tr> <tr> <td>MGMT90144 Managing for Value Creation</td> <td>Semester 1, Semester 2</td> <td>12.50</td> </tr> </tbody> </table>  |                | Subject | Study Period Commencement: | Credit Points: | FOOD90022 Food Chemistry | Semester 1 | 12.50 | FOOD90008 Food Safety and Quality | Semester 2 | 12.50 | MGMT90030 Managing Innovation and Entrepreneurship | Semester 1, Semester 2 | 12.50 | MGMT90144 Managing for Value Creation | Semester 1, Semester 2 | 12.50 |
| Subject  | Study Period Commencement:  | Credit Points: |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| FOOD90022 Food Chemistry                           | Semester 1  | 12.50          |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| FOOD90008 Food Safety and Quality                  | Semester 2  | 12.50          |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| MGMT90030 Managing Innovation and Entrepreneurship | Semester 1, Semester 2  | 12.50          |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |
| MGMT90144 Managing for Value Creation              | Semester 1, Semester 2  | 12.50          |         |                            |                |                          |            |       |                                   |            |       |  |                        |       |                                       |                        |       |

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| MKTG90008 Consumer Behaviour                     | Semester 1, Semester 2 | 12.50 |
| FOOD90030 MFPI Internship                        | Semester 2             | 25    |
| FOOD90031 Food Packaging Materials and Processes | July                   | 12.5  |

### Elective Subjects

Students should select 100 points of electives from the following subjects (or other electives approved by the course coordinator):

| Subject  | Study Period Commencement:         | Credit Points: |
|--|------------------------------------|----------------|
| FOOD90011 Food Biotechnology                       | Semester 1                         | 12.50          |
| FOOD90024 Securing Sufficient and Healthy Food     | Semester 1                         | 12.50          |
| FOOD90027 Nutrition Politics and Policy            | Semester 2                         | 12.50          |
| FOOD90028 Sensory Analysis and Practice            | February                           | 12.50          |
| MGMT90123 Procurement and Logistics                | February                           | 12.50          |
| MGMT90140 Management Competencies                  | January, Semester 1,<br>Semester 2 | 12.50          |
| MGMT90121 Decision Analysis and Project Management | November                           | 12.50          |
| MKTG90022 Commercialisation of Science             | Semester 2                         | 12.50          |
| NRMT90017 Leadership                               | February                           | 12.50          |
| AGRI90070 Minor Research Project                   | Semester 1, Semester 2             | 25             |
| BUSA90086 Thinking like an Entrepreneur            | January                            | 12.50          |
| FOOD90032 Food Packaging Design                    | Not offered 2015                   | 12.5           |

#### Entry Requirements:

1. In order to be considered for entry, applicants must have completed:

- 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;

AND

- a curriculum vitae or resume; and
- two academic referee reports; and
- a personal statement outlining why they wish to be considered for the course of up to 500 words.

Meeting these requirements does not guarantee selection.

2. In ranking applications, the Selection Committee will consider:

- prior academic performance; and
- the curriculum vitae or resume; and
- the referee reports; and
- the personal statement.

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-Acdemic-Board-23-March-2015.pdf](http://about.unimelb.edu.au/__data/assets/pdf_file/0007/1413727/Use-of-Selection-Instruments-Rules-of-the-Acdemic-Board-23-March-2015.pdf)) on the use of selection instruments.

4. The minimum English language requirements for this course are Band 6.5 English language requirements.

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| <p><b>Core Participation Requirements:</b></p> | <p>The Faculty of Veterinary and Agricultural Sciences (FVAS) welcome applications from students with disabilities. It is University and School policy to take reasonable steps to make reasonable adjustments so as to enable the student's participation in the School'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 School'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 School. 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 the Disability Liaison Unit.</p> |
| <p><b>Further Study:</b></p>                   | <p>The course provides a pathway to PhD via the minor research project.</p>  |
| <p><b>Graduate Attributes:</b></p>             | <p>The Melbourne Experience enables our Graduates to become: Academically excellent Our Graduates will be expected to: Have strong sense of intellectual integrity and the ethics of scholarship. Have in-depth knowledge of their specialist discipline(s). Reach a high level of achievement in writing, generic research activities, problem-solving and communication. Be critical and creative thinkers and innovative with an aptitude for continued self directed learning. Be adept at learning in a range of ways, including through information and communication technologies. Knowledgeable across disciplines Our graduates will be expected to: Examine critically, synthesise and evaluate knowledge across a broad range of disciplines. Expand their analytical and cognitive skills through learning experiences in diverse subjects. Have the capacity to participate fully in collaborative learning and to confront unfamiliar problems. Have a set of flexible and transferable skills for diverse careers in product and market commercialisation and development, consumer analytics, food innovation, food safety and regulation, production, policy, research and development. Leaders in communities Our graduates will be expected to: Initiate and implement constructive change in their communities, including professions and workplaces. Have excellent interpersonal and decision-making skills, including an awareness of personal strengths and limitations. Mentor future generations of learners. Engage in meaningful public discourse, with a profound awareness of community needs. Attuned to cultural diversity Our graduates will be expected to : Value different cultures. Be well-informed citizens able to contribute to their communities wherever they choose to live and work. Have an understanding of the social and cultural diversity in our community. Respect Indigenous knowledge, cultures and values. Active global citizens Our graduates will be expected to: Be equipped to support the health and wellbeing of communities worldwide, develop innovative food products, managing sustainable and safe food product across the entire supply chain. Accept social and civic responsibilities. Be advocates for improving the sustainability of the environment Have a broad global understanding, with a high regard for human rights, equality and ethics.</p>   |

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| <b>Generic Skills:</b> | <p>Students in this unit should:</p> <ul style="list-style-type: none"> <li># Develop an ability to derive, interpret and analyse technical or economic information toward optimal packaging design solutions and innovative processes as well as food innovation.</li> <li># Enhance capacity for creativity and innovative thinking, through the application of skills and knowledge.</li> <li># Develop ability to solve problems in applied industry situations.</li> <li># 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.</li> <li># To better understand social and cultural diversity in making decisions regarding food and packaging.</li> <li># Further enhance capacity to manage small design projects with particular attention to planning, time management and team development skills.</li> <li># Appreciation of social and cultural diversity from a regional to a global context</li> <li># Ability to participate effectively as a member of a team.</li> <li># Ability to plan work, use time effectively and manage small projects.</li> </ul> |
| <b>Notes:</b>          | <p>In accordance with the University's <b>Assessment Procedure (<a href="http://policy.unimelb.edu.au/MPF1026">http://policy.unimelb.edu.au/MPF1026</a>)</b> (MPF1026), Examiners may offer reassessment (as a second attempt at passing a subject for a borderline failure in a single subject) to a student enrolled in this course. A borderline failure is defined as a mark of 45% or more.</p>  |