

391BB Postgraduate Diploma in Food Science

Year and Campus:	2016								
CRICOS Code:	041484B								
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								
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>PLEASE NOTE THAT THIS COURSE IS NO LONGER ACCEPTING NEW STUDENTS FROM 2015 THIS COURSE HAS BEEN RENAMED TO 'GD-FOODSC GRADUATE DIPLOMA IN FOOD SCIENCE'.</p> <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. 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>								
Majors/Minors/ Specialisations	<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="width: 60%;">Subject</th> <th style="width: 20%;">Study Period Commencement:</th> <th style="width: 20%;">Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD90007 Food Processing</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
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
AGRI90057 Climate Change: Agric.Impacts&Adaptation	June, July	12.50

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:
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
AGRI90041 Advanced Oenology	Not offered 2016	12.50
AGRI90013 Financial Management for Agribusiness	Semester 1	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 2016	12.50
NRMT90021 Project Management	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	Not offered 2016	12.50

	<table border="1"> <tbody> <tr> <td>FOOD90034 Sustainable Food Production</td> <td>Semester 2</td> <td>12.50</td> </tr> <tr> <td>AGRI90077 Value Chain Analysis</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90025 Health Aspects in Functional Foods</td> <td>Not offered 2016</td> <td>12.5</td> </tr> </tbody> </table>	FOOD90034 Sustainable Food Production	Semester 2	12.50	AGRI90077 Value Chain Analysis	Semester 1	12.50	FOOD90025 Health Aspects in Functional Foods	Not offered 2016	12.5
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AGRI90077 Value Chain Analysis	Semester 1	12.50								
FOOD90025 Health Aspects in Functional Foods	Not offered 2016	12.5								
Entry Requirements:	<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 Admission and Selection into Course Policy.</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>									
Core Participation Requirements:	<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</p>									

	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.
Graduate Attributes:	The Melbourne Experience enables our Graduates to become: Academically excellent Our Graduates will be expected to: have a 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, 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 different types of employment. 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: 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.
Generic Skills:	<ul style="list-style-type: none"> # A profound respect for truth, intellectual and professional integrity, and the ethics of scholarship # Capacity for independent critical thought, rational inquiry and self-directed learning and research # An ability to derive, interpret and analyse social, technical or economic information from primary and other sources # Awareness of and ability to utilise appropriate communication technology and methods for the storage, management and analysis of data # Capacity for creativity and innovation, through the application of skills and knowledge # Ability to integrate information across a relevant discipline to solve problems in applied situations # Highly developed computer - based skills to allow for effective on-line learning and communication. # Highly developed written communication skills to allow informed dialogue with individuals and groups from industry, government and the community # Highly developed oral communication skills to allow informed dialogue and liaison with individuals and groups from industry, government and the community. # Appreciation of social and cultural diversity from a regional to a global context # Ability to participate effectively as a member of a team # Ability to plan work, use time effectively and manage small projects
Links to further information:	http://www.land-environment.unimelb.edu.au/foodscience/
Notes:	<p>Persons who have completed the coursework but not graduated with the Postgraduate Diploma in Food Science will be granted up to 100 credit points towards the Master of Food Science. Those who have graduated with the Postgraduate Diploma in Food Science will subsequently be granted up to 100 credit points towards the Master of Food Science.</p> <p>Students who have enrolled in the Postgraduate Diploma in Food Science and have completed two core and two elective subjects will be eligible to exit their course and graduate with the Postgraduate Certificate in Food Science.</p>