

FOOD90007 Food Processing

Credit Points:	12.5
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2016, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 48 hours of lectures and visit/demonstrations Total Time Commitment: 170 hours
Prerequisites:	Eligibility for honours or postgraduate coursework program.
Corequisites:	None
Recommended Background Knowledge:	Chemistry and/or biology or equivalent background.
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>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.</p> <p>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: http://services.unimelb.edu.au/disability</p></p>
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Subject Overview:	<p>Preservation techniques (physical, chemical and biological) and applications, including reference to legal requirements, and processing operations (including the principles of the process, factors influencing the selection of equipment and the effect on the food and food components) selected from the following:</p> <ul style="list-style-type: none"> # Factory services # Cleaning # Separation and clarification # Pumping # Mixing and blending # Homogenisation # Standardisation # Heating # Concentration # Drying/dehydration # Freezing # Membrane processing # Diffusion techniques # Extrusion # Baking # Packaging

	# Emerging technologies
Learning Outcomes:	<p>The objective of this subject is to provide students with an understanding of the science and technology associated with the processing and preservation of foods by traditional and modern techniques.</p> <p>On completion of this subject students should be able to:</p> <ul style="list-style-type: none"> # Demonstrate an understanding of the principles and application of food processing and preservation technologies # Describe the technologies used to effect preservation # Understand and evaluate the implications of processing and preservation methodologies on the physical, chemical, microbiological and nutritional quality of foods # Demonstrate an understanding of the basic unit and factory operations used in food processing # Evaluate processing technologies for their appropriate application.
Assessment:	A 1000 word minor assignment covering an area different to that in the major assignment due approximately in Week 6 worth 20% A 2000 word major assignment focussing on an area of the subject in depth due approximately in Week 10 worth 40% A two-hour written examination held in the end-of-semester exam period worth 40% Assignments may be industry-based.
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>On completion of this subject students should have developed the following generic skills:</p> <ul style="list-style-type: none"> # A greater in-depth understanding of the science and technology associated with food processing and preservation # Skills in observation, critical analysis and report writing # An ability to derive, interpret and evaluate social, technical and economic information from a wide variety of sources # A capacity for independent critical thought, rational inquiry and self-directed learning and research # An ability to communicate effectively in both written and verbal forms
Related Course(s):	<p>Graduate Certificate in Food Science Graduate Diploma in Food Science Master of Food Science Master of Food and Packaging Innovation Postgraduate Diploma in Food Science</p>