FOOD90012 Current Issues in Dairy Science

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, seminars and panel discussions Total Time Commitment: Estimated total time commitment (including non-contact time): 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:	Students are expected to participate in seminars and group activities. For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison website: http://www.services.unimelb.edu.au/disability/
Coordinator:	Dr Hubert Roginski
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Subject Overview:	This subject introduces students to the current status of knowledge and the latest research concepts and directions in dairy production and milk processing through advances in the areas of genetics of *Bos taurus* and related species, cow reproduction and nutrition, dairy chemistry and microbiology, processing technology, and milk-based functional foods.
Learning Outcomes:	The objectives of this subject are for students to gain: # An overview of the fundamental aspects of milk production, including dairy cattle genetics, reproduction and nutrition # A familiarity with the chemistry and biochemistry of milk from species of global importance # An understanding of structure-function relationships in major dairy products # A familiarity with the role of milk components used as ingredients in non-dairy foods # A detailed appreciation of the latest findings related to biological activities of various milk components, as distinct from their nutritional function
Assessment:	One 1500 word assignment on a selected topic of current significance, due in approximately Week 8 worth 30% One 10-minute oral presentation based on the written assignment, due in approximately Week 8 worth 20% A two-hour written examination held during the end-of-semester examination period worth 50%
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:	On completion of this subject students should have developed the following generic skills: # A greater in-depth understanding of the science and technology associated with milk and dairy foods # 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):	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 Food Science Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Food Science
Related Majors/Minors/ Specialisations:	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