

GC-FOODSC Graduate Certificate in Food Science

Year and Campus:	2016 - Parkville																																					
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees																																					
Level:	Graduate/Postgraduate																																					
Duration & Credit Points:	50 credit points taken over 6 months full time. This course is available as full or part time.																																					
Coordinator:	Dr Ken Ng ngkf@unimelb.edu.au																																					
Contact:	<p>Prospective students: http://fvas.unimelb.edu.au/about/contact (http://fvas.unimelb.edu.au/about/contact)</p> <p>Currently enrolled students: Contact Stop 1 (http://students.unimelb.edu.au/stop1)</p>																																					
Course Overview:	<p>The Graduate Certificate 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>This course consists of four subjects (50 credit points), and is equivalent to the first or second semester of the Graduate Diploma in Food Science, or the Master of Food Science degree.</p>																																					
Learning Outcomes:	<ul style="list-style-type: none"> # To provide students with a more advanced knowledge of food chemistry, microbiology, food processing and food quality and safety # To introduce students to industrial applications of food science and technology and their commercial outcomes # To increase the awareness of emerging technologies and the relevance of these to the future food industry 																																					
Course Structure & Available Subjects:	This course consists of 50 points, 25 points of core subjects and 25 points of elective subjects.																																					
Subject Options:	<p>Core Subjects</p> <p>Students must select two of the following subjects (25 points)</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>FOOD90007 Food Processing</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>FOOD90022 Food Chemistry</td> <td>Semester 1</td> <td>12.50</td> </tr> </tbody> </table> <p>Elective Subjects</p> <p>Students must select a further two subjects (25 points) from either the core or elective list.</p> <table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>EVSC90001 Global Environment and Sustainability</td> <td>February</td> <td>12.50</td> </tr> <tr> <td>FOOD90028 Sensory Analysis and Practice</td> <td>February</td> <td>12.50</td> </tr> <tr> <td>FOOD90011 Food Biotechnology</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>NRMT90018 Human Resource Management</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>FOOD90012 Current Issues in Dairy Science</td> <td>Semester 1</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	FOOD90023 Food Microbiology	Semester 2	12.50	FOOD90008 Food Safety and Quality	Semester 2	12.50	FOOD90022 Food Chemistry	Semester 1	12.50	Subject	Study Period Commencement:	Credit Points:	EVSC90001 Global Environment and Sustainability	February	12.50	FOOD90028 Sensory Analysis and Practice	February	12.50	FOOD90011 Food Biotechnology	Semester 1	12.50	NRMT90018 Human Resource Management	Semester 1	12.50	FOOD90012 Current Issues in Dairy Science	Semester 1	12.50	FOOD90024 Securing Sufficient and Healthy Food	Semester 1	12.50
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	FOOD90026 The Politics of Food	Semester 1	12.50
	AGRI90057 Climate Change:Agric.Impacts&Adaptation	July	12.5
	AGRI90012 Agribusiness Management Economics	Semester 2	12.50
	AGRI90014 Managing Markets	Semester 2	12.50
	FOOD90035 Plant Food Products	Semester 2	12.5
	FOOD90010 Meat and Meat Products	Semester 2	12.50
	FOOD90027 Nutrition Politics and Policy	Semester 2	12.50
	FOOD90033 Sustainable Food: Policy and Practice	Semester 2	12.50
	FOOD90034 Sustainable Food Production	Semester 2	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 in a cognate discipline with at least H3 (65%) weighted average, or equivalent; or # a graduate or postgraduate certificate in a cognate discipline with at least an H3 (65%) weighted average, or equivalent; or # a graduate or postgraduate diploma in a cognate discipline with at least an H3 (65%) weighted average, or equivalent; or # an honours degree in a cognate 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-Acdemic-Board-23-March-2015.pdf) on the use of selection instruments.</p> <p>4. Applicants are required to satisfy the university's English language requirements (http://about.unimelb.edu.au/academicboard/resolutions) for postgraduate courses. For those applicants seeking to meet these requirements by one of the standard tests approved by the Academic Board, performance band 6.5 i (http://about.unimelb.edu.au/academicboard/resolutions) s required.</p> <p>Note:</p> <ul style="list-style-type: none"> # 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 # 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 # Students completing the Graduate Diploma in Food Science will be eligible for 100 points of credit into the Master of Food Science 		
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. I. Observation: In some contexts, the student must be able to observe demonstrations and experiments in the basic and applied</p>		

	<p>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. 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. 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. 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. 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>
<p>Notes:</p>	<p>In accordance with the University's Assessment Procedure (http://policy.unimelb.edu.au/MPF1026) (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>