

Course progression map for February 2023 Intake commencing students

This progression map provides advice on the suitable sequencing of units and guidance on how to plan unit enrolment for each semester of study. It does not substitute for the list of required units as described in the course 'Requirements' section of the Handbook.

Bachelor of Food Science and Technology [Course code: S2009]

This outline is a guide only. The complete course requirements are specified in the University Handbook.

YEAR 1

Semester 1, 2023	BIO1011 Blueprints for life	CHM1051 Chemistry 1 advanced	FST1800 Fundamentals of food and sensory science	FST1911 Introduction to nutrition
Semester 2, 2023	BIO1022 Life on Earth	CHM1052 Chemistry 2 advanced	SCI1020 Introduction to statistical reasoning	Free Elective

YEAR 2

Semester 1, 2024	BTH2741	BTH2830	SCI2010	Free Elective
	Biochemistry and	Fundamentals of	Scientific practice	
	metabolism of	microbiology	and communication	
	biomolecules			
Semester 2, 2024	CHM2922	STA2216	CHM2962	FST2810
	Spectroscopy and	Data analysis for	Food chemistry	Food bioprocess
	analytical chemistry	science		technology

2024/2025 FST3800 Food science internship		Summer Semester 2024/2025
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YEAR 3

Semester 1, 2025	SCI3716 Laboratory and workplace management	FST3711 Food and industrial microbiology	FST3820 Food preservation	
Semester 2, 2025	FST3830 Functional foods	FST3840 Food processing	FST3850 Food product development	FST3862 Food safety and quality management

Part A	Foundation sciences and scientific practice
Part B	Food science
Part C	Food technology
Part D	Internship
Part E	Free electives

Source: Monash University Handbook – <u>S2009 - Bachelor of Food Science and Technology</u>

CRICOS Provider Number: 00008C

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Prepared on 04 Jan 2022