

Course progression map for February 2018 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 - 2018

Semester 1	BIO1011 Biology 1	CHM1051 Chemistry 1 advanced	*STA1010 Statistical methods for science or Elective (*must complete either SCI1020 or STA1010; students who have completed STA1010 cannot subsequently undertake SCI1020)	FST1800 Fundamentals of food science
Semester 2	BIO1022 Biology 2	CHM1052 Chemistry 2 advanced	*SCI1020 Introduction to statistical reasoning or Elective (*must complete either SCI1020 or STA1010; students who have completed STA1010 cannot subsequently undertake SCI1020)	BTH1802 Fundamentals of biotechnology

YEAR 2 - 2019

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

Summer Semester	FST3800 Food science internship			
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YEAR 3 - 2020

Semester 1	SCI3716 Laboratory and workplace management	FST3711 Food and industrial microbiology	FST3820 Food preservation	
Semester 2	FST3810 Human nutrition	FST3830 Functional foods	FST3840 Food processing	FST3850 Food product development

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

Source: Monash University 2018 Handbook – <http://monash.edu/pubs/handbooks/courses/S2009.html>
CRICOS Provider Number: 00008C

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