

Course progression map for July 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

1 st Semester { Sem 2, 2018 }	BIO1011 Biology 1	CHM1051 Chemistry 1 advanced	SCI1020 Introduction to statistical reasoning	BTH1802 Fundamentals of biotechnology
2 nd Semester { Sem 1, 2019 }	BIO1062 Biology 2	CHM1052 Chemistry 2 advanced	Elective	FST1800 Fundamentals of food science

YEAR 2

1 st Semester { Sem 2, 2019 }	CHM2922 Spectroscopy and analytical chemistry	STA2216 Data analysis for science	CHM2962 Food chemistry	FST2810 Food bioprocess technology
2 nd Semester { Sem 1, 2020 }	BTH2741 Biochemistry	BTH2830 Fundamentals of microbiology	SCI2010 Scientific practice and communication	Elective

YEAR 3

1 st Semester { Sem 2, 2020 }	FST3810 Human nutrition	FST3830 Functional foods	FST3840 Food processing	FST3850 Food product development
Summer Semester	FST3800 Food science internship			
2 nd Semester { Sem 1, 2021 }	SCI3716 Laboratory and workplace management	FST3711 Food and industrial microbiology	FST3820 Food preservation	

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>

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