

Course progression map for February 2019 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 - 2019

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

YEAR 2 - 2020

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 - 2021

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

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

Source: Monash University 2019 Handbook –<http://monash.edu/pubs/handbooks/courses/S2009.html>
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