

## Course progression map for February 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	<b>BIO1011 Biology I</b>	<b>CHM1051 Chemistry I advanced</b>	<b>*STA1010 Statistical methods for science or Elective</b> (*must complete either SCI1020 or STA1010)	<b>FST1800 Fundamentals of food science</b>
Semester 2	<b>BIO1022 Biology II</b>	<b>CHM1052 Chemistry II advanced</b>	<b>*SCI1020 Introduction to statistical reasoning or Elective</b> (*must complete either SCI1020 or STA1010)	<b>BTH1802 Fundamentals of biotechnology</b>

#### YEAR 2

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

Summer Semester	<b>FST3800 Food science internship</b>			
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#### YEAR 3

Semester 1	<b>SCI3716 Laboratory and workplace management</b>	<b>BTH3711 Food and industrial microbiology</b>	<b>FST3820 Food preservation</b>	
Semester 2	<b>FST3810 Human nutrition</b>	<b>FST3830 Functional foods</b>	<b>FST3840 Food processing</b>	<b>FST3850 Food product development</b>

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

Source: Monash University 2017 Handbook – <http://monash.edu.au/pubs/handbooks/courses/S2009.html>  
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