

Bachelor of Food Science and Technology

Course Code: 4702

Total credit points required: 144 Points (24 units)

~ FEBRUARY INTAKE ~

THIS OUTLINE IS A GUIDE ONLY.

THE COMPLETE COURSE REQUIREMENTS ARE SPECIFIED IN THE UNIVERSITY HANDBOOK

YEAR	SEMESTER 1	SEMESTER 2	SUMMER SEMESTER
1	BIO1011 Biology I	BIO1022 Biology II	
	CHM1051 Chemistry I Advanced <i>(General Studies – U3 APPROVED)</i>	CHM1052 Chemistry II Advanced	
	FST1800 Fundamentals of Food Science	BTH1802 Fundamentals of Biotechnology	
	STA1010* Statistical Methods for Science or Elective	SCI1020* Introduction to Statistical Reasoning or Elective	
2	BTH2741 Biochemistry	CHM2922 Spectroscopy and Analytical Chemistry	FST3800 <i>(General Studies –U4 APPROVED)</i> Food Science Internship
	BTH2830 Fundamentals of Microbiology	CHM2962 Food Chemistry	
	SCI2010 <i>(General Studies – U2 APPROVED)</i> Scientific Practice and Communication	FST2810 Food Bioprocess Technology	
	Elective	STA2216 Data Analysis for Science	
3	BTH3711 Food and Industrial Microbiology	FST3810 Human Nutrition	
	FST3820 Food Preservation	FST3830 Functional Foods	
	SCI3716 Laboratory and Workplace Management	FST3840 Food Processing	
		FST3850 Food Product Development	

IMPORTANT NOTES:

- 1) Students must pass the General Studies (GS) units under each cluster (U1, U2, U3 & U4) in order to graduate.
- 2) No more than 60 points of level one units overall. The faculty reserves the right to alter the unit offering without prior notice.
* Students need to complete either STA1010 or SCI1020. SCI1020 is for students without a strong mathematics background, while STA1010 requires students to have studied VCE Mathematical Methods Units 3 & 4 (or equivalent).
- 3) For more information regarding GS, please refer to <http://www.sass.monash.edu.my/future/general-studies> or contact the department at mum.generalstudies@monash.edu (Tel: +603 55146076) or visit the office at Building C2, Level 6.

Name		Date	
Monash ID		Counselled by	
Remarks			