

Course progression map for July 2020 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, 2020 }	BIO1022 Life on Earth	CHM1051 Chemistry 1 advanced	SCI1020 Introduction to statistical reasoning	Elective
2 nd Semester { Sem 1, 2021 }	BIO1011 Blueprints for life	CHM1052 Chemistry 2 advanced	FST1800 Fundamentals of food and sensory science	FST1911 Introduction to nutrition

YEAR 2

1 st Semester { Sem 2, 2021 }	CHM2922 Spectroscopy and analytical chemistry	STA2216 Data analysis for science	CHM2962 Food chemistry	FST2810 Food bioprocess technology
2 nd Semester { Sem 1, 2022 }	BTH2741 Biochemistry	BTH2830 Fundamentals of microbiology	SCI2010 Scientific practice and communication	Elective

YEAR 3

1 st Semester { Sem 2, 2022 }	FST3830 Functional foods	FST3840 Food processing	FST3850 Food product development	FST3862 Food safety and quality management
Summer Semester 2022/2023	FST3800 Food science internship			
2 nd Semester { Sem 1, 2023 }	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 elective

Source: Monash University 2020 Handbook – <https://handbook.monash.edu/2020/courses/S2009>

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