

Bachelor of Food Science and Technology

Course Code: S2009

Total credit points required: 144 Points (24 units)

~ JULY 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	
		CHM1051 Chemistry I advanced	
		BTH1802 Fundamentals of biotechnology	
		SCI1020* Introduction to statistical reasoning or Elective	
1/2	BIO1022 Biology II	CHM2922 Spectroscopy and analytical chemistry	
	CHM1052 Chemistry II advanced <i>(General Studies – U3 APPROVED)</i>	CHM2962 Food chemistry	
	FST1800 Fundamentals of Food Science <i>(General Studies – U3 APPROVED)</i>	FST2810 Food bioprocess technology	
	STA1010* Statistical methods for science or Elective	STA2216 Data analysis for Science	
2/3	BTH2741 Biochemistry	FST3810 Human nutrition	FST3800 <i>(General Studies – U4 APPROVED)</i> Food science internship
	BTH2830 Fundamentals of microbiology <i>(General Studies – U2 APPROVED)</i>	FST3830 Functional foods	
	SCI2010 Scientific practice and communication	FST3840 Food processing	
	Elective	FST3850 Food product development	
3	BTH3711 Food and industrial microbiology		
	FST3820 Food preservation		
	SCI3716 Laboratory and Workplace Management		

IMPORTANT NOTE:

1) Students must pass the General Studies 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).

Name		Date	
Monash ID		Counselled by	
Remarks			