

# Master of Food Science (Industry Practice)

Academic Chair: Wendy Hunt

Start Date: Semester 1 2025

| Year 1 – 2025 | Semester 1 Units   | CP        | Semester 2 Units  | CP        |
|---------------|--|-----------|---|-----------|
|               | FSN601 Food Chemistry                                    | 3         | FSN602 Food Safety  | 3         |
|               | FSN603 Human Nutrition                                   | 3         | FSN604 Food Microbiology  | 3         |
|               | FSN606 Food Product Design and Development               | 3         | FSN605 Food Engineering   | 3         |
|               | FSN610 Food Commodities                                  | 3         | SIK502 Wandoo Boodja (Welcome to Country)<br>Or<br>VET657 Risk Analysis from Farm to Fork | 3         |
|               | <b>Total</b>   | <b>12</b> | <b>Total</b>  | <b>12</b> |
| Year 2 - 2026 | Semester 1 Units   | CP        | Semester 2 Units  | CP        |
|               | MMF600 Advanced Research Methods for Scientists*         | 3         |   |           |
|               | FSN607 Food Science (Industry Practice) Masters Project* | 9         |   |           |
|               | <b>Total</b>   | <b>12</b> | <b>Total</b>  |           |

**TOTAL CREDIT POINTS 36**

| Semester 1 notes   | Semester 2 notes |
|--|------------------|
| *MMF600 and FSN607 can be replaced with FSN608 (12cp) with approval from the Academic Chair. |                  |

**Please note:** This course plan is a sample only and must be read in conjunction with the full course structure, unit prerequisites and enrolment options as outlined in the [Handbook](#). Students should note that due to unit prerequisites, commencing study in Semester 2 may extend the duration of the course. This information is correct as at 28/11/24.