

# M1371 Master of Food Science (Industry Practice)

Academic Chair: Wendy Hunt

Start Date: Semester 1 2026

Year 1 – 2026	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) Or VET657 Risk Analysis from Farm to Fork	3
	<b>Total</b>	12	<b>Total</b>	12
Year 2 – 2027	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>	12		

**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 10/11/25.