

M1371 Master of Food Science (Industry Practice)

Academic Chair: Wendy Hunt

Start Date: Semester 2 2026

Year 1 – 2026	Semester 1 Units		CP	Semester 2 Units		CP	
				FSN602 Food Safety		3	
				FSN604 Food Microbiology		3	
				FSN605 Food Engineering		3	
				SIK502 Wandoo Boodja (Welcome to Country) Or VET657 Risk Analysis from Farm to Fork		3	
				Total		12	
Year 2 - 2027	Semester 1 Units		CP	Semester 2 Units		CP	
	FSN601 Food Chemistry		3	MMF600 Advanced Research Methods for Scientists*		3	
	FSN603 Human Nutrition		9	FSN607 Food Science (Industry Practice) Masters Project*		9	
	FSN606 Food Product Design and Development						
	FSN610 Food Commodities						
			Total	12		Total	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 23/06/2026.