

Master of Food Science (Industry Practice and Innovation)

Academic Chair: Wendy Hunt

Start Date: Semester 2 2025

	Semester 1 Units		Semester 2 Units	
		CP		CP
Year 1 – 2025			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 - 2026	Semester 1 Units		**Semester 2 Units	
		CP		CP
	FSN601 Food Chemistry	3	MMF600 - Advanced Research Methods for Scientists	3
	FSN603 Human Nutrition	3	*FSN607 Food Science (Industry Practice) Masters Project	9
	FSN606 Food Product Design and Development	3		
	FSN610 Food Commodities	3		
		Total	12	
			Total	12
Year 3 - 2027	**Semester 1 Units		Semester 2 Units	
		CP		CP
	*FSN608 Food Science (Industry Practice) Masters Dissertation	12		
			Total	12

TOTAL CREDIT POINTS 48

Semester 1 notes	Semester 2 notes
<p>*FSN607 (9cp) and FSN608 (12cp) can be replaced by FSN609 Food Science in Industry Practice and Innovation Masters Research Project (21cp) with approval from the Academic Chair</p> <p>**Students may swap all units between S2/26 and S1/27, but must swap the entire set to ensure an even load of 12 credit points every semester.</p>	<p>*FSN607 (9cp) and FSN608 (12cp) can be replaced by FSN609 Food Science in Industry Practice and Innovation Masters Research Project (21cp) with approval from the Academic Chair</p> <p>**Students may swap all units between S2/26 and S1/27, but must swap the entire set to ensure an even load of 12 credit points every semester.</p>

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.