

M1372 Master of Food Science (Industry Practice and Innovation)

Academic Chair: Wendy Hunt

Start Date: Semester 2 2026

Year 1 – 2026	Semester 1 Units	CP	Semester 2 Units	CP
				FSN602 Food Safety
			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	3	AND	
	FSN606 Food Product Design and Development	3	FSN607 Food Science (Industry Practice) Masters Project*	9
	FSN610 Food Commodities	3	OR	
			FSN608 Food Science (Industry Practice) Masters Dissertation*	12
	Total	12	Total	12
Year 3 - 2028	Semester 1 Units	CP	Semester 2 Units	CP
	MMF600 Advanced Research Methods for Scientists	3		
	AND			
	FSN607 Food Science (Industry Practice) Masters Project*	9		
	OR			
	FSN608 Food Science (Industry Practice) Masters Dissertation*	12		
	Total	12		

TOTAL CREDIT POINTS 48

Semester 1 notes	Semester 2 notes
*FSN607 and FSN608 can be replaced by FSN609 Food Science (Industry Practice and Innovation) Masters Research Project (21 credit points) with approval from the Academic Chair	*FSN607 and FSN608 can be replaced by FSN609 Food Science (Industry Practice and Innovation) Masters Research Project (21 credit points) 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.