

Master of Science in Food Innovation (180 Credit) – Course Planner

Semester One	<p>FOOD 601 Food Processing and Quality Thermal and non-thermal food processing, product quality assessment; food composition and chemistry; food processing; links between food composition, processing and product evaluation.</p> <p style="text-align: right;"><i>Examiner: Dr Lokesh Kumar</i></p>	<p>MICR 604 Advanced Microbiology Advanced topics in food, soil, environmental, general or wine microbiology.</p> <p style="text-align: right;"><i>Examiner: Prof Stephen On</i></p>	<p>FOOD 602 – Food & Nutritional Biochemistry Topics on food/feed constituents, biological availability of nutrients, evaluation of food quality and/or contemporary issues of nutritional biochemistry focussing on the role of nutrition in selected human health issues.</p> <p style="text-align: right;"><i>Examiner: Dr Keegan Burrow</i></p>
Semester Two	<p>FOOD 606 Food Safety and Security Advanced study of microbiological, pesticide, heavy metal hazards, climate change with emphasis on food safety and security aspects across food processing sectors (e.g. dairy, meat, poultry, seafood, ready-to-eat/processed foods, etc.).</p> <p style="text-align: right;"><i>Examiner: Prof Stephen On</i></p>	<p>FOOD 607 Sensory Science and Techniques A study of physical and chemical attributes of food and beverage products that affect sensory characteristics, sensory analysis procedures and their applicability for understanding consumer perception.</p> <p style="text-align: right;"><i>Examiner: Dr Shaoyang Wang</i></p>	<p>SCIE 601 Laboratory Experimentation Application of laboratory techniques to biological problems. Design, analysis and presentation of scientific experiments.</p> <p style="text-align: right;"><i>Examiner: Dr Hannah Lee</i></p>
Semester Three	<p>FOOD 604 Food Product Innovation A study of the theoretical and practical challenges in the development and marketing of new food products. The course links food processing – sensory analysis – consumer preference – marketing and ingredient technology.</p> <p style="text-align: right;"><i>Examiner: Dr Mirja Ahmed</i></p>	<p>FOOD 697 Research Issues in Food Advanced studies in current issues facing both the national and global food industry. <i>Examiner: Dr Venkata Chelikani</i> AND FOOD 698 Research Essay Literature review on advanced study of aspects of food science. <i>Examiner: Dr Venkata Chelikani</i></p>	<p># FOOD 660: Research Dissertation (40 credits) Students will conduct a research project and submit a report reviewing pertinent literature, documenting the research undertaken, the value of the experience gained and conclusions reached.</p> <p style="text-align: right;"><i>Examiner: Assigned Supervisor</i></p>

* **NOTE:** (1) All courses are 20 credits except FOOD 660 (40 Credits); # Only students with a **A-** average who have started their studies in the first semester could be considered eligible for FOOD 660 (Research Dissertation; 40 Credits) in 3rd semester (instead of FOOD 697 and 698).