

# Master of Food Science (Industry Practice and Innovation)

Academic Chair: Wendy Hunt

Start Date: Semester 2 2024

Year 1 – 2024	Semester 1 Units	CP	Semester 2 Units	CP
				FSN604 Food Microbiology
			FSN605 Food Engineering	3
			VET657 Risk Analysis from Farm to Fork	3
			SIK502 Wandoo Boodja (Welcome to Country)	3
			<b>Total</b>	12
Year 2 - 2025	Semester 1 Units	CP	Semester 2 Units	CP
	FSN601 Food Chemistry	3	VLS683 Advanced Research Methods for Scientists	3
	FSN602 Food Safety	3	AND	
	FSN603 Human Nutrition	3	FSN607 Food Science (Industry Practice) Masters Project*	9
	FSN606 Food Product Design and Development	3	OR	
			FSN608 Food Science (Industry Practice) Masters Dissertation*	12
	<b>Total</b>	12	<b>Total</b>	12
Year 3 - 2026	Semester 1 Units	CP	Semester 2 Units	CP
	VLS683 Advanced Research Methods for Scientists	3		
	AND			
	FSN607 Food Science (Industry Practice) Masters Project*	9		
	OR			
	FSN608 Food Science (Industry Practice) Masters Dissertation*	12		
	<b>Total</b>	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 with approval from the Academic Chair	*FSN607 and FSN608 can be replaced by FSN609 Food Science (Industry Practice and Innovation) Masters Research Project 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 31/05/24.