

# Master of Food Science (Industry Practice and Innovation)

Academic Chair: Wendy Hunt

Start Date: Semester 1 2025

Year 1 – 2025	Semester 1 Units	CP	Semester 2 Units	CP
	FSN601 Food Chemistry	3	FSN602 Food Safety	3
	FSN603 Human Nutrition	3	FSN604 Food Microbiology	3
	FSN606 Food Product Design and Development	3	FSN605 Food Engineering	3
	FSN610 Food Commodities	3	SIK502 Wandoo Boodja (Welcome to Country) Or VET657 Risk Analysis from Farm to Fork	3
		12	<b>Total</b>	12
Year 2 – 2026	**Semester 1 Units	CP	***Semester 2 Units	CP
	MMF600 - Advanced Research Methods for Scientists	3	*FSN608 Food Science (Industry Practice) Masters Dissertation	12
	*FSN607 Food Science (Industry Practice) Masters Project	9		
	<b>Total</b>	12	<b>Total</b>	12

**TOTAL CREDIT POINTS 48**

Semester 1 notes	Semester 2 notes
<p>*FSN607 (9cp) <b>and</b> 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) <b>and</b> 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.