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# Master of Food Science and Technology Research Extensive (MFoodScTechResEx)

If you are unable to access the information in this study plan, please email <a href="mailto:enquire@science.uq.edu.au">enquire@science.uq.edu.au</a> for assistance.

Master of Food Science and Technology Research Extensive (MFoodScTechResEx)

Program Code: 5753

Duration: 2 year duration (32 units of study)

Entry Requirements: Please refer to MFoodSc&TechResEx future students page

# **Key Program Information**

- This program requires students to complete a year-long research project.
- Students will need to follow the appropriate study plan options below depending on the pathway they choose:
  - Option A: Research Project (16 units) and Coursework
  - Option B: Research Project (16 units) and Professional Experience Industry Placement (8 units)
- Some courses in this program may contain enrolment restrictions requiring permission from the Head of School or other approvals. Students are required to email the <u>School of Agriculture and</u> <u>Food Sustainability</u> to gain approval for restricted courses before they can enrol on SI-Net.

# **Important Notes**

The information contained in this document is intended as general advice only.

Students must follow the program rules & requirements listed on the <u>Programs and Courses Website</u>. This planner must be used in conjunction with your program duration course list and program rules.

Students need to check the prerequisites, incompatibilities and restrictions for all courses they select in their study plan. Future course offerings are subject to change.

This document is not intended as a progression or graduation check. For further information on progression or graduation checks, please contact your school.

# **Further Assistance**

Check out the Frequently Asked Questions (FAQ) page on this study planner document.

If you need further advice or have other questions, please contact:

School of Agriculture and Food Sustainability

Email: agriculture@enquire.uq.edu.au Gatton Campus Phone: +61 7 5460 1321 St Lucia Campus Phone: +61 7 3365 1171

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# Master of Food Science and Technology Research Extensive (MFoodScTechResEx) Option A

Research Project (16 units) and Coursework

Students must follow the program rules & requirements listed on the Programs and Courses Website.

#### Semester 1 or Semester 2 commencement

Step 1 Start with the base study plan outlining Flexible Core Courses, and Research Courses.

Year 1								
1st Semester	Option  2 units – Flexible Core	Option  2 units – Flexible Core	Option  2 units – Flexible Core Courses OR Program Elective	Option  2 units – Flexible Core Courses OR Program Elective				
~	Courses	Courses	Course	Course				
2 <sup>nd</sup> Semester	Option  2 units – Flexible Core	Option  2 units – Flexible Core	Option  2 units – Flexible Core Courses OR Program Elective	Option  2 units – Program				
V 0	Courses	Courses	Course	Elective Course				
Year 2	Year 2							
3rd Semester	FOOD7100 or FOOD7200  Graduate Research Extensive Project							
4th Semester	<b>16 units</b> – Research Project across 2 semesters  Students starting the research course in Semester 1 and finishing in Semester 2 enrol in FOOD7100							
4	Students starting the research course in Semester 2 and finishing in Semester 1 enrol in <u>FOOD7200</u>							

- Decide on your Flexible Core Courses, noting which semester they are offered in. Students MUST complete a minimum of 8 units of Flexible Core Courses, however you can take more Flexible Core Courses if you choose.
- Step 4 Decide on your Program Elective Courses, noting which semester they are offered in.
- Step 5 Check prerequisites, incompatibilities, and restrictions for all courses you have selected in your study plan. You can click on the course codes above or find the course on the course list. You may need to adjust courses in your study plan at this step.

Some courses in this program may contain enrolment restrictions requiring permission from the Head of School or other approvals. Students are required to email the <u>School of Agriculture and Food Sustainability</u> to gain approval for restricted courses before they can enrol on SI-Net.

Please refer to the MFoodSc&TechResEx course list for full course options.



# Master of Food Science and Technology Research Extensive (MFoodScTechResEx) Option B

Research Project (16 units) and Professional Experience Industry Placement (8 units)

Students must follow the program rules & requirements listed on the Programs and Courses Website.

#### Semester 1 commencement

Start with the base study plan outlining Flexible Core Courses, Research Courses and Professional Step 1 Experience Year 1 **FOOD7000 FOOD7025** FOOD7123 **MICR7001** 1st Semester Semester 1 Advanced Food Advanced Functional Food Process Food Microbiology & Materials Science Foods Engineering I Biotechnology 2 units - Flexible Core Course Course Course Course **FOOD7200** 2nd Semester (July - Nov) Semester 2 Graduate Research Extensive Project 16 units - Research Project across 2 semesters Year 2 FOOD7200 cont Semester 1 3rd Semester Graduate Research Extensive Project 16 units - Research Project across 2 semesters FOOD7021 4th Semester (July - Nov) Semester 2 Professional Experience 8 units - Program Elective Course

Some courses in this program may contain enrolment restrictions requiring permission from the Head of School or other approvals. Students are required to email the <u>School of Agriculture and Food Sustainability</u> to gain approval for restricted courses before they can enrol on SI-Net.

Please refer to the MFoodSc&TechResEx course list for full course options.



# Master of Food Science and Technology Research Extensive (MFoodScTechResEx) Option B

Research Project (16 units) and Professional Experience Industry Placement (8 units)

Students must follow the program rules & requirements listed on the Programs and Courses Website.

### Semester 2 commencement

Step 1 Start with the base study plan outlining Flexible Core Courses, Research Courses and Professional Experience

Year 1								
1st Semester (July – Nov) Semester 2	FOOD7016 Food Sensory & Physical Assessment	FOOD7019 Food Product Development	FOOD7020 Food Processing Technology	Option				
	2 units – Flexible Core Course	2 units – Flexible Core Course	2 units – Flexible Core Course	2 units – Program Elective Course				
2 <sup>nd</sup> Semester (Feb – Jun) Semester 1	FOOD7100  Graduate Research Extensive Project  16 units – Research Project across 2 semesters							
Year 2								
3rd Semester ((July – Nov) Semester 2	FOOD7100 cont  Graduate Research Extensive Project							
3rd S (Ju Ser	16 units – Research Project across 2 semesters							
4 <sup>th</sup> Semester Feb – Jun) Semester 1	FOOD7021 Professional Experience							
4 <sup>th</sup>		<b>8 units</b> – Prograr	n Elective Course					

Step 2 Decide on your Program Elective Courses, noting which semester the courses are offered in.

**Note:** Students completing Option B and commencing in Semester 2 are permitted to complete 6 units of flexible core courses (instead of 8 units) and take 2 units or program elective courses.

Step 5 Check prerequisites, incompatibilities, and restrictions for all courses you have selected in your study plan. You can click on the course codes above or find the course on the course list. You may need to adjust courses in your study plan at this step.

Some courses in this program may contain enrolment restrictions requiring permission from the Head of School or other approvals. Students are required to email the <u>School of Agriculture and Food Sustainability</u> to gain approval for restricted courses before they can enrol on SI-Net.

Please refer to the MFoodSc&TechResEx course list for full course options.

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# Frequently Asked Questions (FAQ)

# What is a prerequisite?

Please refer to: What does 'prerequisite' mean in a course profile?

# What is a course profile?

Please refer to: What is a course profile?

# Where can I find the electronic course profile (ECP)?

Please refer to: Where do I find the electronic course profile (ECP) for my course?

#### Where can I find the course coordinator?

The course coordinator can be found on the electronic course profile (ECP). Please refer to question "Where can I find the electronic course profile (ECP)?".

# Can I study this program part-time?

International students on a student visa must study this program full-time, as per their visa conditions.

Domestic students may choose to complete the program part-time. Part-time students are required to develop their own study plan, however, if you would like assistance with this, please contact the <a href="School of Agriculture">School of Agriculture</a> and Food Sustainability.

# Can I study the Master of Food Science and Technology Research Extensive online?

No, this program requires mandatory in person attendance at the University of Queensland St Lucia campus.

### What are the key semester dates for study in this program?

Please refer to the <u>Academic Calendar</u> for key dates throughout the year.

### How do I enrol in courses?

Please refer to Enrolment and class allocation for detailed instructions on enrolling in courses for the upcoming semester.

# How can I find out when my classes will be on?

Students can view the <u>2024 Public Timetable</u> online to see what the available classes will be on offer for the upcoming semester. Please see the question below for student's personal timetable.

# How do I select my class times?

When the timetabling system is open for students to preference their classes, they can use the Timetable system via their <u>my.UQ dashboard</u>. Please refer to <u>Enrolment and class allocation</u>.