

Master of Food Science and Technology Research Extensive (MFoodScTechResEx)

If you are unable to access the information in this study plan, please email enquire@science.uq.edu.au 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 [School of Agriculture and Food Sustainability](#) 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 [Programs and Courses Website](#). 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](#)

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Contents

Master of Food Science and Technology Research Extensive

Option A: Research Project (16 units) and Coursework

Semester 1 and Semester 2 commencement	3
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Master of Food Science and Technology Research Extensive

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

Semester 1 commencement	4
Semester 2 commencement	5

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

Step 2 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 [School of Agriculture and Food Sustainability](#) 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

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

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7000 Advanced Food Materials Science 2 units – Flexible Core Course	FOOD7025 Advanced Functional Foods 2 units – Flexible Core Course	FOOD7123 Food Process Engineering I 2 units – Flexible Core Course	MICR7001 Food Microbiology & Biotechnology 2 units – Flexible Core Course
2 nd Semester (July – Nov) <i>Semester 2</i>	FOOD7200 Graduate Research Extensive Project 16 units – Research Project across 2 semesters			
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7200 cont Graduate Research Extensive Project 16 units – Research Project across 2 semesters			
4 th Semester (July – Nov) <i>Semester 2</i>	FOOD7021 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 [School of Agriculture and Food Sustainability](#) 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				
1 st Semester (July – Nov) Semester 2	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Course	FOOD7019 Food Product Development 2 units – Flexible Core Course	FOOD7020 Food Processing Technology 2 units – Flexible Core Course	Option 2 units – Program Elective Course
2 nd Semester (Feb – Jun) Semester 1	FOOD7100 Graduate Research Extensive Project 16 units – Research Project across 2 semesters			
Year 2				
3 rd Semester (July – Nov) Semester 2	FOOD7100 cont Graduate Research Extensive Project 16 units – Research Project across 2 semesters			
4 th Semester (Feb – Jun) Semester 1	FOOD7021 Professional Experience 8 units – Program 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 [School of Agriculture and Food Sustainability](#) 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.

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 course profile?

Please refer to: [Where do I find the course profile for my course?](#)

Where can I find the course coordinator?

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

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 [School of Agriculture 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 [Academic Calendar](#) 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 [2025 Public Timetable](#) 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 [my.UQ dashboard](#). Please refer to [Enrolment and class allocation](#).