Master of Food Science and Technology (MFoodScTech)

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Program Code: 5576
Duration Options:
2 year duration (32 units of study)
1.5 year duration (24 units of study and 8 units for prior learning)
Entry Requirements: Please refer to MFoodSc&Tech future students page

Key Program Information

- This program offers students the option to complete a Professional Experience Industry Placement.
- This program offers students the option to complete a full-time semester Research Project.
- Students are able to complete both Professional Experience Industry Placement and a full-time semester Research Project and will need to plan their studies carefully to allow room in the program for both options.
- Students will need to follow the appropriate study plan options below depending on the pathway they choose:
    - Option A: Two Research Courses (2 units per course; 4 units total) with or without Professional Experience Industry Placement (8 units)
    - Option B: Research Project (8 units) without Professional Experience Industry Placement
    - Option C: Research Project (8 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 Sciences 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 Sciences
Email: safs@enquire.uq.edu.au
Gatton Campus Phone: +61 7 5460 1321
St Lucia Campus Phone: +61 7 3365 1171

Contents

2023

Master of Food Science and Technology (MFoodScTech)

2 year duration – Option A

Two Research Courses (2 units per course; 4 units total) with or without 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 Foundational Courses, Core Courses and Research Courses

Year 1				
1st Semester (Feb – Jun) *Semester 1*	**FOOD3017** Food Safety & Quality Management *2 units – Foundational Course*	**FOOD7011** Principles of Food Preservation *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
2nd Semester (July – Nov) *Semester 2*	**FOOD7013** Food Chemistry *2 units – Foundational Course*	**MICR7003** Food Microbiology I *2 units – Foundational Course*	**AGRC6631** Advanced Research Methodologies *2 units – Research Course*	**Option** *2 units – Flexible Core Courses*
Year 2				
3rd Semester (Feb – Jun) *Semester 1*	**Option** *2 units – Program Elective Course OR Flexible Core Course*	**Option** *2 units – Program Elective Course OR General Elective Course*	**FOOD7024** Special Studies in Food Science & Technology *2 units – Research Course*	**Option** *2 units – Flexible Core Courses*
4th Semester (July – Nov) *Semester 2*	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course*	**Option *** *2 units – Program Elective Course*

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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

Step 3 Decide on your Program Elective Courses, noting which semester they are offered in. Students are permitted up to 2 units of general elective courses.

*Students completing the 8-unit Professional Experience Industry Placement (FOOD7021), this will be completed in your final semester of the above study plan, counting as program electives.

Step 4 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.

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

2023

Master of Food Science and Technology (MFoodScTech)

2 year duration – Option A

Two Research Courses (2 units per course; 4 units total) with or without 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 Foundational Courses, Core Courses and Research Courses

Year 1				
1st Semester (July – Nov) *Semester 2*	**FOOD7013** Food Chemistry *2 units – Foundational Course*	**MICR7003** Food Microbiology I *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
2nd Semester (Feb – Jun) *Semester 1*	**FOOD3017** Food Safety & Quality Management *2 units – Foundational Course*	**FOOD7011** Principles of Food Preservation *2 units – Foundational Course*	**AGRC6631** Advanced Research Methodologies *2 units – Research Course*	**Option** *2 units – Flexible Core Courses*
Year 2				
3rd Semester (July – Nov) *Semester 2*	**Option** *2 units – Program Elective Course*	**Option** *2 units – Program Elective Course OR General Elective Course*	**FOOD7024** Special Studies in Food Science & Technology *2 units – Research Course*	**Option** *2 units – Flexible Core Courses*
4th Semester (Feb – Jun) *Semester 1*	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course*

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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

Step 3 Decide on your Program Elective Courses, noting which semester they are offered in. Students are permitted up to 2 units of general elective courses.

*Students completing the 8-unit Professional Experience Industry Placement (FOOD7021), this will be completed in your final semester of the above study plan, counting as program electives.

Step 4 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.

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

THE UNIVERSITY OF QUEENSLAND
AUSTRALIA

Master of Food Science and Technology (MFoodScTech)
2 year duration – Option B

Research Project (8 units) and no Professional Experience Industry Placement

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 Foundational Courses, Core Courses, and Research Courses

Year 1				
1st Semester (Feb – Jun) *Semester 1*	**FOOD3017** Food Safety & Quality Management *2 units – Foundational Course*	**FOOD7011** Principles of Food Preservation *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
2nd Semester (July – Nov) *Semester 2*	**FOOD7013** Food Chemistry *2 units – Foundational Course*	**MICR7003** Food Microbiology I *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
Year 2				
3rd Semester (Feb – Jun) *Semester 1*	**Option** *2 units – Program Elective Course OR Flexible Core Courses*	**Option** *2 units – Program Elective Course OR Flexible Core Courses*	**FOOD7618** Graduate Research Project III ***8 units** – Research Course across 2 semesters*	
4th Semester (July – Nov) *Semester 2*	**Option** *2 units – Program Elective Course OR Flexible Core Courses*	**Option** *2 units – Program Elective Course OR General Elective Course*	**FOOD7618** cont Graduate Research Project III ***8 units** – Research Course across 2 semesters*	

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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

Step 3 Decide on your Program Elective Courses, noting which semester they are offered in. Depending on the number of Flexible Core Courses and Research courses you have chosen to take, complete your study plan with program elective courses. Students are permitted up to 2 units of general elective courses.

Step 4 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.

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

Master of Food Science and Technology (MFoodScTech)

2 year duration – Option B

Research Project (8 units) and no Professional Experience Industry Placement

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 Foundational Courses, Core Courses and Research Courses.

Year 1				
1st Semester (July – Nov) *Semester 2*	**FOOD7013** Food Chemistry *2 units – Foundational Course*	**MICR7003** Food Microbiology I *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
2nd Semester (Feb – Jun) *Semester 1*	**FOOD3017** Food Safety & Quality Management *2 units – Foundational Course*	**FOOD7011** Principles of Food Preservation *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
Year 2				
3rd Semester (July – Nov) *Semester 2*	**Option** *2 units – Program Elective Course OR Flexible Core Courses*	**Option** *2 units – Program Elective Course OR Flexible Core Courses*	**FOOD7619** Graduate Research Project III ***8 units** – Research Course across 2 semesters*	
4th Semester (Feb – Jun) *Semester 1*	**Option** *2 units – Program Elective Course OR Flexible Core Courses*	**Option** *2 units – Program Elective Course OR General Elective Course*	**FOOD7619** cont Graduate Research Project III ***8 units** – Research Course across 2 semesters*	

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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

Step 3 Decide on your Program Elective Courses, noting which semester they are offered in. Depending on the number of Flexible Core Courses and Research courses you have chosen to take, complete your study plan with program elective courses. Students are permitted up to 2 units of general elective courses.

Step 4 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.

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

2023

Master of Food Science and Technology (MFoodScTech)

2 year duration – Option C

Research Project (8 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 Foundational Courses, Core Courses, Research Courses and Professional Experience

Year 1				
1st Semester (Feb – Jun) *Semester 1*	**FOOD3017** Food Safety & Quality Management *2 units – Foundational Course*	**FOOD7011** Principles of Food Preservation *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
2nd Semester (July – Nov) *Semester 2*	**FOOD7013** Food Chemistry *2 units – Foundational Course*	**MICR7003** Food Microbiology I *2 units – Foundational Course*	**FOOD7619** Graduate Research Project III ***8 units** – Research Course across 2 semesters*	
Year 2				
3rd Semester (Feb – Jun) *Semester 1*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*	**FOOD7619** cont Graduate Research Project III ***8 units** – Research Course across 2 semesters*	
4th Semester (July – Nov) *Semester 2*	**FOOD7021** Professional Experience ***8 units** – Program Elective Course*			

Step 2 Decide on your Flexible Core Courses – students will need to complete FOOD7000, FOOD7025, FOOD7123 and MICR7001. Students can choose which 2 courses (4 units) to complete in their first semester of study and which 2 courses (4 units) to complete in their third semester of study.

Step 3 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.

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

Master of Food Science and Technology (MFoodScTech)

2 year duration – Option C

Research Project (8 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 Foundational Courses, Core Courses, Research Courses and Professional Experience

Year 1				
1st Semester (July – Nov) *Semester 2*	**FOOD7013** Food Chemistry *2 units – Foundational Course*	**MICR7003** Food Microbiology I *2 units – Foundational Course*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*
2nd Semester (Feb – Jun) *Semester 1*	**FOOD3017** Food Safety & Quality Management *2 units – Foundational Course*	**FOOD7011** Principles of Food Preservation *2 units – Foundational Course*	**FOOD7618** Graduate Research Project III ***8 units** – Research Course across 2 semesters*	
Year 2				
3rd Semester (July – Nov) *Semester 2*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Program Elective Course*	**FOOD7618** cont Graduate Research Project III ***8 units** – Research Course across 2 semesters*	
4th Semester (Feb – Jun) *Semester 1*	**FOOD7021** Professional Experience ***8 units** – Program Elective Course*			

Step 2 Decide on your Flexible Core Courses – students will need to complete FOOD7016, FOOD7019 and FOOD7020. Students can choose which 2 courses (4 units) to complete in their first semester of study and which 1 courses (2 units) to complete in their third semester of study.

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

Step 3 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.

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

Master of Food Science and Technology (MFoodScTech)
1.5 year duration

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

Semester 1 or Semester 2 commencement

Step 1 Confirm you have received 8-units for approved prior learning. This will be on your offer letter and can also be viewed on your studies report via SI-Net. If you are unsure whether you have received approved prior learning, please contact: Faculty of Science

Step 2 Start with the base study plan outlining Core Courses and Research Courses.

Year 1				
1st Semester	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Research Course*	**Option** *2 units – Research Course; OR Program Elective Course; OR Flexible Core Course*
2nd Semester	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Flexible Core Courses*	**Option** *2 units – Research Course*	**Option** *2 units – Research Course; OR Program Elective Course; OR Flexible Core Course*
Year 2				
3rd Semester	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course OR Flexible Core Courses*	**Option *** *2 units – Program Elective Course*	**Option *** *2 units – Program Elective Course OR General Elective Course*

Step 3 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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

*Students completing the 8-unit Professional Experience Industry Placement (FOOD7021), this will be completed in your final semester of the above study plan, counting as program electives.

Step 4 Decide on your Research Courses, noting which semester they are offered in. Students complete one of the following:

- 4 units for AGRC6631 (completed first) and FOOD7024 (completed after AGRC6631
- 8 units for FOOD7618 or FOOD7619 (completed over 2 semesters)

Step 5 Decide on your Program Elective Courses, noting which semester they are offered in. Depending on the number of Flexible Core Courses and Research courses you have chosen to take, complete your study plan with program elective courses. Students are permitted up to 2 units of general elective courses.

Step 6 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.

Please refer to the MFoodSc&Tech 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 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 School of Agriculture and Food Sciences.

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

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

What is recognised prior learning or reduced duration credit?

Students commencing the Masters program with a relevant background may be eligible to enter a shorter duration program. These students may be eligible to enter a shorter duration program as they do not need to complete the foundational or background courses as they have covered this background content in their prior studies.

Students who are eligible to complete a reduced duration program are granted recognised prior learning. The unit value for prior learning is posted to a students account and, in conjunction with their studies, makes up the total unit value required for the program.

Students can review the entry requirements of the program to determine if they may be eligible for recognised prior learning, and apply via an online application (be sure to state recognised prior learning), or contact the Faculty of Science for further advice.

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 2023 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.