Master of Food Science and Technology Research Extensive (MFoodScTechResEx)

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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 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:

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St Lucia Campus Phone: +61 7 3365 1171

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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 Core Courses, and Research Courses.

Year 1				
1st 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*
2nd 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				
3rd Semester	**FOOD7100 or FOOD7200** Graduate Research Extensive Project			
4th Semester	***16 units** – Research Project across 2 semesters* *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*			

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 Sciences 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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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 Core Courses, Research Courses and Professional Experience

Year 1				
1st Semester (Feb – Jun) *Semester 1*	**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*
2nd Semester (July – Nov) *Semester 2*	**FOOD7200** Graduate Research Extensive Project ***16 units** – Research Project across 2 semesters*			
Year 2				
3rd Semester (Feb – Jun) *Semester 1*	**FOOD7200** cont Graduate Research Extensive Project ***16 units** – Research Project across 2 semesters*			
4th Semester (July – Nov) *Semester 2*	**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 Sciences to gain approval for restricted courses before they can enrol on SI-Net.

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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 Core Courses, Research Courses and Professional Experience

Year 1				
1st 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*
2nd 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 ***16 units** – Research Project across 2 semesters*			
4th 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 Sciences 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 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 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 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.