

Master of Food Science and Technology (MFoodScTech)

Master of Food Science and Technology (MFoodScTech)

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) without Professional Experience Industry Placement
 - Option B: Two Research Courses (2 units per course; 4 units total) and Professional Experience Industry Placement (8 units, one semester)
 - Option C: Research Project (8 units) without Professional Experience Industry Placement
 - Option D: Research Project (8 units) and Professional Experience Industry Placement (8 units, one semester)
 - Option E: Two Research Projects (8 units per course; 16 units total) – without Professional Experience Industry Placement
- 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](#)

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 (MFoodScTech)

2 year duration

Option A - Two Research Courses (2 units per course; 4 units total) without 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, Flexible Core Courses and Research Courses

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation 2 units – Foundational Course	FOOD7013 Food Chemistry 2 units – Foundational Course	FOOD7000 Advanced Food Materials Science 2 units – Flexible Core Courses	FOOD7025 Advanced Functional Foods 2 units – Flexible Core Courses
2 nd Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I 2 units – Foundational Course	FOOD3017 Food Safety & Quality Management 2 units – Foundational Course	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Courses	Option 2 units – Program Elective Course
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7123 Food Process Engineering I 2 units – Flexible Core Courses	MICR7001 Food Microbiology & Biotechnology 2 units – Flexible Core Courses	Option 2 units – Program Elective Course	AGRC6631 Advanced Research Methodologies 2 units – Research Course
4 th Semester (July – Nov) <i>Semester 2</i>	FOOD7019 Food Product Development 2 units – Flexible Core Courses	FOOD7020 Food Processing Technology 2 units – Flexible Core Courses	Option 2 units – Program Elective Course	FOOD7024 Special Studies in Food Science & Technology 2 units – Research 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 and can complete a maximum of 14 units of Flexible Core Courses as outlined in the above study plan.

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.

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 A - Two Research Courses (2 units per course; 4 units total) without 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, Flexible Core Courses and Research Courses

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I 2 units – Foundational Course	FOOD3017 Food Safety & Quality Management 2 units – Foundational Course	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Courses	Option 2 units – Program Elective Course OR General Elective Course
2 nd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation 2 units – Foundational Course	FOOD7013 Food Chemistry 2 units – Foundational Course	FOOD7000 Advanced Food Materials Science 2 units – Flexible Core Courses	FOOD7025 Advanced Functional Foods 2 units – Flexible Core Courses
Year 2				
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7019 Food Product Development 2 units – Flexible Core Courses	FOOD7020 Food Processing Technology 2 units – Flexible Core Courses	Option 2 units – Program Elective Course	AGRC6631 Advanced Research Methodologies 2 units – Research Course
4 th Semester (Feb – Jun) <i>Semester 1</i>	FOOD7123 Food Process Engineering I 2 units – Flexible Core Courses	MICR7001 Food Microbiology & Biotechnology 2 units – Flexible Core Courses	Option 2 units – Program Elective Course	FOOD7024 Special Studies in Food Science & Technology 2 units – Research 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 and can complete a maximum of 14 units of Flexible Core Courses as outlined in the above study plan.

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.

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 - Two Research Courses (2 units per course; 4 units total) and Professional Experience Industry Placement (8 units, one semester)

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, Flexible Core Courses, Research Courses and Professional Experience

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation 2 units – Foundational Course	FOOD7013 Food Chemistry 2 units – Foundational Course	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 4 units – Flexible Core Courses	
2 nd Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I 2 units – Foundational Course	FOOD3017 Food Safety & Quality Management 2 units – Foundational Course	Option Choose from FOOD7016, FOOD7019, FOOD7020 2 units – Flexible Core Courses	AGRC6631 Advanced Research Methodologies 2 units – Research Course
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 4 units – Flexible Core Courses		Option 2 units – Program Elective Course OR Flexible Core Courses	FOOD7024 Special Studies in Food Science & Technology 2 units – Research Course
4 th Semester (July – Nov) <i>Semester 2</i>	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 B - Two Research Courses (2 units per course; 4 units total) 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, Flexible Core Courses, Research Courses and Professional Experience

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I <i>2 units – Foundational Course</i>	FOOD3017 Food Safety & Quality Management <i>2 units – Foundational Course</i>	FOOD7016 Food Sensory & Physical Assessment <i>2 units – Flexible Core Courses</i>	FOOD7019 Food Product Development <i>2 units – Flexible Core Courses</i>
2 nd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation <i>2 units – Foundational Course</i>	FOOD7013 Food Chemistry <i>2 units – Foundational Course</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 <i>2 units – Flexible Core Courses</i>	AGRC6631 Advanced Research Methodologies <i>2 units – Research Course</i>
Year 2				
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7020 Food Processing Technology <i>2 units – Flexible Core Courses</i>	EIBS7311 Lean Start up for Entrepreneurship and Innovation <i>4 units – Program Elective Course</i>		FOOD7024 Special Studies in Food Science & Technology <i>2 units – Research Course</i>
4 th Semester (Feb – Jun) <i>Semester 1</i>	FOOD7021 Professional Experience <i>8 units – Program Elective Course</i>			

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.

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) - without 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, Flexible Core Courses, and Research Courses

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation <i>2 units – Foundational Course</i>	FOOD7013 Food Chemistry <i>2 units – Foundational Course</i>	FOOD7000 Advanced Food Materials Science <i>2 units – Flexible Core Courses</i>	FOOD7025 Advanced Functional Foods <i>2 units – Flexible Core Courses</i>
2 nd Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I <i>2 units – Foundational Course</i>	FOOD3017 Food Safety & Quality Management <i>2 units – Foundational Course</i>	FOOD7016 Food Sensory & Physical Assessment <i>2 units – Flexible Core Courses</i>	FOOD7019 Food Product Development <i>2 units – Flexible Core Courses</i>
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7123 Food Process Engineering I <i>2 units – Flexible Core Courses</i>	MICR7001 Food Microbiology & Biotechnology <i>2 units – Flexible Core Courses</i>	FOOD7618 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
4 th Semester (July – Nov) <i>Semester 2</i>	FOOD7020 Food Processing Technology <i>2 units – Flexible Core Courses</i>	BIOT7033* Issues in Biotechnology <i>2 units – Program Elective Course</i>	FOOD7618 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	

*Recommended 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 and can complete a maximum of 14 units of Flexible Core Courses as outlined in the above study plan.

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

Option C - Research Project (8 units) – without 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, Flexible Core Courses and Research Courses.

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I 2 units – Foundational Course	FOOD3017 Food Safety & Quality Management 2 units – Foundational Course	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Courses	FOOD7019 Food Product Development 2 units – Flexible Core Courses
2 nd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation 2 units – Foundational Course	FOOD7013 Food Chemistry 2 units – Foundational Course	FOOD7000 Advanced Food Materials Science 2 units – Flexible Core Courses	FOOD7025 Advanced Functional Foods 2 units – Flexible Core Courses
Year 2				
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7020 Food Processing Technology 2 units – Flexible Core Courses	BIOT7033* Issues in Biotechnology 2 units – Program Elective Course	FOOD7619 Graduate Research Project III 8 units – Research Course across 2 semesters	
4 th Semester (Feb – Jun) <i>Semester 1</i>	FOOD7123 Food Process Engineering I 2 units – Flexible Core Courses	MICR7001 Food Microbiology & Biotechnology 2 units – Flexible Core Courses	FOOD7619 cont Graduate Research Project III 8 units – Research Course across 2 semesters	

*Recommended 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 and can complete a maximum of 14 units of Flexible Core Courses as outlined in the above study plan.

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 D - Research Project (8 units) and Professional Experience Industry Placement (8 units, one semester)

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, Flexible Core Courses, Research Courses and Professional Experience

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation <i>2 units – Foundational Course</i>	FOOD7013 Food Chemistry <i>2 units – Foundational Course</i>	FOOD7000 Advanced Food Materials Science <i>2 units – Flexible Core Courses</i>	FOOD7025 Advanced Functional Foods <i>2 units – Flexible Core Courses</i>
	MICR7003 Food Microbiology I <i>2 units – Foundational Course</i>	FOOD3017 Food Safety & Quality Management <i>2 units – Foundational Course</i>	FOOD7619 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7123 Food Process Engineering I <i>2 units – Flexible Core Courses</i>	MICR7001 Food Microbiology & Biotechnology <i>2 units – Flexible Core Courses</i>	FOOD7619 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
	FOOD7021 Professional Experience <i>8 units – Program Elective Course</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 and the recommended Flexible Core Courses are outlined in the above study plan.

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 B

Option D - Research Project (8 units) and Professional Experience Industry Placement (8 units, one semester)

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, Flexible Core Courses, Research Course and Professional Experience

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I <i>2 units – Foundational Course</i>	FOOD3017 Food Safety & Quality Management <i>2 units – Foundational Course</i>	FOOD7016 Food Sensory & Physical Assessment <i>2 units – Flexible Core Courses</i>	FOOD7019 Food Product Development <i>2 units – Flexible Core Courses</i>
2 nd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation <i>2 units – Foundational Course</i>	FOOD7013 Food Chemistry <i>2 units – Foundational Course</i>	FOOD7618 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7020 Food Processing Technology <i>2 units – Flexible Core Courses</i>	BIOT7033 Issues in Biotechnology <i>2 units – Program Elective Course</i>	FOOD7618 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
4 th Semester (Feb – Jun) <i>Semester 1</i>	FOOD7021 Professional Experience <i>8 units – Program Elective Course</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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

Note: Students completing Option D 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)

2 year duration

Option E – Two Research Projects (8 units per course; 16 units total) – without 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, Flexible Core Courses, and Research Courses

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation <i>2 units – Foundational Course</i>	FOOD7013 Food Chemistry <i>2 units – Foundational Course</i>	FOOD7000 Advanced Food Materials Science <i>2 units – Flexible Core Courses</i>	FOOD7025 Advanced Functional Foods <i>2 units – Flexible Core Courses</i>
	MICR7003 Food Microbiology I <i>2 units – Foundational Course</i>	FOOD3017 Food Safety & Quality Management <i>2 units – Foundational Course</i>	FOOD7619 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7123 Food Process Engineering I <i>2 units – Flexible Core Courses</i>	MICR7001 Food Microbiology & Biotechnology <i>2 units – Flexible Core Courses</i>	FOOD7619 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
	FOOD7617 Graduate Research Project III <i>8 units – Program Elective Course</i>			
4 th Semester (July – Nov) <i>Semester 2</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 as outlined in the above study plan.

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 E - Two Research Projects (8 units per course; 16 units total) – without 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, Flexible Core Courses and Research Courses

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	MICR7003 Food Microbiology I <i>2 units – Foundational Course</i>	FOOD3017 Food Safety & Quality Management <i>2 units – Foundational Course</i>	FOOD7016 Food Sensory & Physical Assessment <i>2 units – Flexible Core Courses</i>	FOOD7019 Food Product Development <i>2 units – Flexible Core Courses</i>
2 nd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7011 Principles of Food Preservation <i>2 units – Foundational Course</i>	FOOD7013 Food Chemistry <i>2 units – Foundational Course</i>	FOOD7618 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7020 Food Processing Technology <i>2 units – Flexible Core Courses</i>	BIOT7033 Issues in Biotechnology <i>2 units – Program Elective Course</i>	FOOD7618 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
4 th Semester (Feb – Jun) <i>Semester 1</i>	FOOD7617 Graduate Research Project III <i>8 units – Program Elective Course</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 as outlined in the above study plan, however you can take more Flexible Core Courses, instead of program electives, if you choose.

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

Option A - Two Research Courses (2 units per course; 4 units total) without Professional Experience Industry Placement

Students must follow the program rules & requirements listed on the [Programs and Courses Website](#).

Semester 1 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 Flexible Core Courses and Research Courses.

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7000 Advanced Food Materials Science 2 units – Flexible Core Courses	FOOD7025 Advanced Functional Foods 2 units – Flexible Core Courses	FOOD7123 Food Process Engineering I 2 units – Flexible Core Courses	Option 2 units – Research Course; OR Program Elective Course; OR Flexible Core Course
2 nd Semester (July – Nov) <i>Semester 2</i>	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Courses	FOOD7019 Food Product Development 2 units – Flexible Core Courses	FOOD7020 Food Processing Technology 2 units – Flexible Core Courses	AGRC6631 Advanced Research Methodologies 2 units – Research Course
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	MICR7001 Food Microbiology & Biotechnology 2 units – Flexible Core Courses	EIBS7311 Lean Start up for Entrepreneurship and Innovation 4 units – Program Elective Course		FOOD7024 Special Studies in Food Science & Technology 2 units – Research 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 and can complete a maximum of 14 units of Flexible Core Courses as outlined in the above study plan.

Step 4 Decide on your Program Elective Courses, noting which semester they are offered in. Students are permitted up to 2 units of general 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.

Please refer to the [MFoodSc&Tech](#) course list for full course options.

Master of Food Science and Technology (MFoodScTech)

1.5 year duration

Option A - Two Research Courses (2 units per course; 4 units total) without Professional Experience Industry Placement

Students must follow the program rules & requirements listed on the [Programs and Courses Website](#).

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 Flexible Core Courses and Research Courses.

Year 1

1 st Semester (July – Nov) <i>Semester 2</i>	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Courses	FOOD7019 Food Product Development 2 units – Flexible Core Courses	Option 2 units – Research Course; OR Program Elective Course	AGRC6631 Advanced Research Methodologies 2 units – Research Course
2 nd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7000 Advanced Food Materials Science 2 units – Flexible Core Courses	FOOD7025 Advanced Functional Foods 2 units – Flexible Core Courses	FOOD7123 Food Process Engineering I 2 units – Flexible Core Courses	MICR7001 Food Microbiology & Biotechnology 2 units – Flexible Core Courses
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7020 Food Processing Technology 2 units – Flexible Core Courses	EIBS7311 Lean Start up for Entrepreneurship and Innovation 4 units – Program Elective Course		FOOD7024 Special Studies in Food Science & Technology 2 units – Research 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 and can complete a maximum of 14 units of Flexible Core Courses as outlined in the above study plan.

Step 4 Decide on your Program Elective Courses, noting which semester they are offered in. Students are permitted up to 2 units of general 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.

Please refer to the [MFoodSc&Tech](#) course list for full course options.

Master of Food Science and Technology (MFoodScTech)

1.5 year duration

Option B - Two Research Courses (2 units per course; 4 units total) and Professional Experience Industry Placement

Students must follow the program rules & requirements listed on the [Programs and Courses Website](#).

Semester 1 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 Flexible Core Courses, Research Courses and Professional Experience

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 6 units – Flexible Core Courses			AGRC6631 Advanced Research Methodologies <i>2 units – Research Course</i>
2 nd Semester (July – Nov) <i>Semester 2</i>	FOOD7016 Food Sensory & Physical Assessment <i>2 units – Flexible Core Courses</i>	FOOD7019 Food Product Development <i>2 units – Flexible Core Courses</i>	FOOD7020 Food Processing Technology <i>2 units – Flexible Core Courses</i>	FOOD7024 Special Studies in Food Science & Technology <i>2 units – Research Course</i>
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7021 Professional Experience 8 units – Program 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, however you can take more Flexible Core Courses as outlined in the above study plan.

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)

1.5 year duration

Option B - Two Research Courses (2 units per course; 4 units total) 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 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 Flexible Core Courses, Research Courses and Professional Experience

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	FOOD7016 Food Sensory & Physical Assessment 2 units – Flexible Core Courses	FOOD7019 Food Product Development 2 units – Flexible Core Courses	FOOD7020 Food Processing Technology 2 units – Flexible Core Courses	AGRC6631 Advanced Research Methodologies 2 units – Research Course
2 nd Semester (Feb – Jun) <i>Semester 1</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 6 units – Flexible Core Courses			FOOD7024 Special Studies in Food Science & Technology 2 units – Research Course
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7021 Professional Experience 8 units – Program 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, however you can take more Flexible Core Courses as outlined in the above study plan.

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)

1.5 year duration

Option C - Research Project (8 units) - without 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 Flexible Core Courses, and Research Courses

Year 1				
1 st Semester (Feb – Jun) <i>Semester 1</i>	FOOD7000 Advanced Food Materials Science <i>2 units – Flexible Core Courses</i>	FOOD7025 Advanced Functional Foods <i>2 units – Flexible Core Courses</i>	FOOD7123 Food Process Engineering I <i>2 units – Flexible Core Courses</i>	MICR7001 Food Microbiology & Biotechnology <i>2 units – Flexible Core Courses</i>
	Option Choose from FOOD7016, FOOD7019, FOOD7020 <i>4 units – Flexible Core Courses</i>		FOOD7619 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 rd Semester (Feb – Jun) <i>Semester 1</i>	EIBS7311 Lean Start up for Entrepreneurship and Innovation <i>4 units – Program Elective Course</i>		FOOD7619 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</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 as outlined in the above study plan.

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.

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)

1.5 year duration

Option C - Research Project (8 units) - without 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 Flexible Core Courses and Research Courses.

Year 1				
1 st Semester (July – Nov) <i>Semester 2</i>	FOOD7016 Food Sensory & Physical Assessment <i>2 units – Flexible Core Courses</i>	FOOD7019 Food Product Development <i>2 units – Flexible Core Courses</i>	FOOD7020 Food Processing Technology <i>2 units – Flexible Core Courses</i>	BIOT7033 Issues in Biotechnology <i>2 units – Program Elective Course</i>
	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 <i>4 units – Flexible Core Courses</i>		FOOD7618 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 rd Semester (July – Nov) <i>Semester 2</i>	EIBS7311 Lean Start up for Entrepreneurship and Innovation <i>4 units – Program Elective Course</i>		FOOD7618 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</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 as outlined in the above study plan.

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.

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)

1.5 year duration

Option D - Research Project (8 units) and Professional Experience Industry Placement (8 units, one semester)

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>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 4 units – Flexible Core Courses	FOOD7618 Graduate Research Project III 8 units – Research Course across 2 semesters
2 nd Semester (July – Nov) <i>Semester 2</i>	Option Choose from FOOD7016, FOOD7019, FOOD7020 4 units – Flexible Core Courses	FOOD7618 cont Graduate Research Project III 8 units – Research Course across 2 semesters
Year 2		
3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7021 Professional Experience 8 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.

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

Option D - Research Project (8 units) and Professional Experience Industry Placement (8 units, one semester)

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) <i>Semester 2</i>	Option Choose from FOOD7016, FOOD7019, FOOD7020 <i>4 units – Flexible Core Courses</i>	FOOD7619 Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>
2 nd Semester (Feb – Jun) <i>Semester 1</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 <i>4 units – Flexible Core Courses</i>	FOOD7619 cont Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>
Year 2		
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7021 Professional Experience <i>8 units – Program Elective Course</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 as outlined in the above study plan.

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

Option E – Two Research Projects (8 units per course; 16 units total) – without 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 Flexible Core Courses, and Research Courses

Year 1

1 st Semester (Feb – Jun) <i>Semester 1</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 4 units – Flexible Core Courses	FOOD7618 Graduate Research Project III 8 units – Research Course across 2 semesters
2 nd Semester (July – Nov) <i>Semester 2</i>	Option Choose from FOOD7016, FOOD7019, FOOD7020 4 units – Flexible Core Courses	FOOD7618 cont Graduate Research Project III 8 units – Research Course across 2 semesters

Year 2

3 rd Semester (Feb – Jun) <i>Semester 1</i>	FOOD7617 Graduate Research Project III 8 units – Program Elective Course
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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.

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 B

Option E – Two Research Projects (8 units per course; 16 units total) – without 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 Flexible Core Courses and Research Courses

Year 1		
1 st Semester (July – Nov) <i>Semester 2</i>	Option Choose from FOOD7016, FOOD7019, FOOD7020 4 units – Flexible Core Courses	FOOD7619 Graduate Research Project III 8 units – Research Course across 2 semesters
2 nd Semester (Feb – Jun) <i>Semester 1</i>	Option Choose from FOOD7000, FOOD7025, FOOD7123, MICR7001 4 units – Flexible Core Courses	FOOD7619 cont Graduate Research Project III 8 units – Research Course across 2 semesters
Year 2		
3 rd Semester (July – Nov) <i>Semester 2</i>	FOOD7617 Graduate Research Project III 8 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.

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.

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 Sustainability](#).

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 [2024 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](#).