

## 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.

\*Please note the following **important conditions**:

- Students will not be permitted to over-enrol in additional courses while undertaking full-time placement. The placement is designed to be intensive and immersive, and combining it with other coursework may compromise both academic success and the quality of the placement experience.
- Placement opportunities are limited and highly competitive. Students will be in a position similar to applying for a job, with host organisations selecting the most suitable candidate for their business needs.  
Eligibility for placement will be assessed based on completion of prerequisite requirements and a cumulative GPA of greater than 4.0.

### 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](mailto:agriculture@enquire.uq.edu.au)

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St Lucia Campus Phone: +61 7 3365 1171

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*\*Refer to important conditions on page 1.*

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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 <sup>st</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7011<sup>‡</sup></b> Principles of Food Preservation  2 units – Foundational Course	<b>FOOD7013<sup>‡</sup></b> Food Chemistry  2 units – Foundational Course	<b>Option</b> Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b>  4 units – Flexible Core Courses	
2 <sup>nd</sup> Semester (July – Nov) <i>Semester 2</i>	<b>MICR7003<sup>‡</sup></b> Food Microbiology I  2 units – Foundational Course	<b>FOOD3017</b> Food Safety & Quality Management  2 units – Foundational Course	<b>Option</b> Choose from <b>FOOD7016<sup>‡</sup>, FOOD7019<sup>‡</sup>, FOOD7020<sup>‡</sup></b>  2 units – Flexible Core Courses	<b>AGRC6631</b> Advanced Research Methodologies  2 units – Research Course
Year 2				
3 <sup>rd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>Option</b> Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b>  4 units – Flexible Core Courses		<b>Option</b>  2 units – Program Elective Course OR Flexible Core Courses	<b>FOOD7024</b> Special Studies in Food Science & Technology  2 units – Research Course
4 <sup>th</sup> Semester (July – Nov) <i>Semester 2</i>	<b>FOOD7021</b> Professional Experience*  8 units – Program Elective Course			

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

*Continued on next page*

**Step 2** Decide on your Flexible Core Courses – students will need to complete at least 6 units from 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. \**FOOD7021 - Refer to important conditions on page 1*

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the ‘Incompatible’ reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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

\*Recommended Program Elective Course

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

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

\*Recommended Program Elective Course

‡This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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 <sup>st</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7011<sup>‡</sup></b> Principles of Food Preservation <i>2 units – Foundational Course</i>	<b>FOOD7013<sup>‡</sup></b> Food Chemistry <i>2 units – Foundational Course</i>	<b>FOOD7000</b> Advanced Food Materials Science <i>2 units – Flexible Core Courses</i>	<b>FOOD7025<sup>‡</sup></b> Advanced Functional Foods <i>2 units – Flexible Core Courses</i>
2 <sup>nd</sup> Semester (July – Nov) <i>Semester 2</i>	<b>MICR7003<sup>‡</sup></b> Food Microbiology I <i>2 units – Foundational Course</i>	<b>FOOD3017</b> Food Safety & Quality Management <i>2 units – Foundational Course</i>	<b>FOOD7619</b> Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
Year 2				
3 <sup>rd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7123<sup>‡</sup></b> Food Process Engineering I <i>2 units – Flexible Core Courses</i>	<b>MICR7001<sup>‡</sup></b> Food Microbiology & Biotechnology <i>2 units – Flexible Core Courses</i>	<b>FOOD7619 cont</b> Graduate Research Project III <i>8 units – Research Course across 2 semesters</i>	
4 <sup>th</sup> Semester (July – Nov) <i>Semester 2</i>	<b>FOOD7021</b> Professional Experience* <i>8 units – Program Elective Course</i>			

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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 <sup>st</sup> Semester (July – Nov) <i>Semester 2</i>	<b>MICR7003<sup>‡</sup></b> Food Microbiology I  2 units – Foundational Course	<b>FOOD3017</b> Food Safety & Quality Management  2 units – Foundational Course	<b>FOOD7016<sup>‡</sup></b> Food Sensory & Physical Assessment  2 units – Flexible Core Courses	<b>FOOD7019<sup>‡</sup></b> Food Product Development  2 units – Flexible Core Courses
2 <sup>nd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7011<sup>‡</sup></b> Principles of Food Preservation  2 units – Foundational Course	<b>FOOD7013<sup>‡</sup></b> Food Chemistry  2 units – Foundational Course	<b>FOOD7618</b> Graduate Research Project III  8 units – Research Course across 2 semesters	
Year 2				
3 <sup>rd</sup> Semester (July – Nov) <i>Semester 2</i>	<b>FOOD7020<sup>‡</sup></b> Food Processing Technology  2 units – Flexible Core Courses	<b>BIOT7033<sup>‡</sup></b> Issues in Biotechnology  2 units – Program Elective Course	<b>FOOD7618 cont</b> Graduate Research Project III  8 units – Research Course across 2 semesters	
4 <sup>th</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7021</b> Professional Experience*  8 units – Program Elective Course			

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the ‘Incompatible’ reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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 <sup>st</sup> Semester (July – Nov) <i>Semester 2</i>	<b>MICR7003<sup>‡</sup></b> Food Microbiology I  2 units – Foundational Course	<b>FOOD3017</b> Food Safety & Quality Management  2 units – Foundational Course	<b>FOOD7016<sup>‡</sup></b> Food Sensory & Physical Assessment  2 units – Flexible Core Courses	<b>FOOD7019<sup>‡</sup></b> Food Product Development  2 units – Flexible Core Courses
2 <sup>nd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7011<sup>‡</sup></b> Principles of Food Preservation  2 units – Foundational Course	<b>FOOD7013<sup>‡</sup></b> Food Chemistry  2 units – Foundational Course	<b>FOOD7618</b> Graduate Research Project III  8 units – Research Course across 2 semesters	
Year 2				
3 <sup>rd</sup> Semester (July – Nov) <i>Semester 2</i>	<b>FOOD7020<sup>‡</sup></b> Food Processing Technology  2 units – Flexible Core Courses	<b>BIOT7033<sup>‡</sup></b> Issues in Biotechnology  2 units – Program Elective Course	<b>FOOD7618 cont</b> Graduate Research Project III  8 units – Research Course across 2 semesters	
4 <sup>th</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>FOOD7617</b> Graduate Research Project III  8 units – Program Elective Course			

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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 <sup>st</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b></p> <p style="text-align: center;"><b>6 units – Flexible Core Courses</b></p>			<p><b>AGRC6631</b></p> <p>Advanced Research Methodologies</p> <p><b>2 units – Research Course</b></p>	
2 <sup>nd</sup> Semester (July – Nov) <i>Semester 2</i>	<p><b>FOOD7016<sup>‡</sup></b></p> <p>Food Sensory &amp; Physical Assessment</p> <p><b>2 units – Flexible Core Courses</b></p>	<p><b>FOOD7019<sup>‡</sup></b></p> <p>Food Product Development</p> <p><b>2 units – Flexible Core Courses</b></p>	<p><b>FOOD7020<sup>‡</sup></b></p> <p>Food Processing Technology</p> <p><b>2 units – Flexible Core Courses</b></p>	<p><b>FOOD7024</b></p> <p>Special Studies in Food Science &amp; Technology</p> <p><b>2 units – Research Course</b></p>	
Year 2					
3 <sup>rd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>FOOD7021</b></p> <p style="text-align: center;">Professional Experience*</p> <p style="text-align: center;"><b>8 units – Program Elective Course</b></p>				

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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 <sup>st</sup> Semester (July – Nov) <i>Semester 2</i>	<b>FOOD7016<sup>‡</sup></b> Food Sensory & Physical Assessment  <i>2 units – Flexible Core Courses</i>	<b>FOOD7019<sup>‡</sup></b> Food Product Development  <i>2 units – Flexible Core Courses</i>	<b>FOOD7020<sup>‡</sup></b> Food Processing Technology  <i>2 units – Flexible Core Courses</i>	<b>AGRC6631</b> Advanced Research Methodologies  <i>2 units – Research Course</i>
2 <sup>nd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<b>Option</b> Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b>  <i>6 units – Flexible Core Courses</i>			<b>FOOD7024</b> Special Studies in Food Science & Technology  <i>2 units – Research Course</i>
3 <sup>rd</sup> Semester (July – Nov) <i>Semester 2</i>	<b>FOOD7021</b> Professional Experience*  <i>8 units – Program Elective Course</i>			

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

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

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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 <sup>st</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b></p> <p style="text-align: center;"><b>4 units – Flexible Core Courses</b></p>	<p style="text-align: center;"><b>FOOD7618</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Research Course across 2 semesters</b></p>
2 <sup>nd</sup> Semester (July – Nov) <i>Semester 2</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7016<sup>‡</sup>, FOOD7019<sup>‡</sup>, FOOD7020<sup>‡</sup></b></p> <p style="text-align: center;"><b>4 units – Flexible Core Courses</b></p>	<p style="text-align: center;"><b>FOOD7618 cont</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Research Course across 2 semesters</b></p>
Year 2		
3 <sup>rd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>FOOD7021</b></p> <p style="text-align: center;">Professional Experience*</p> <p style="text-align: center;"><b>8 units – Program Elective Course</b></p>	

‡This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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 <sup>st</sup> Semester (July – Nov) <i>Semester 2</i>	<div style="background-color: #ffe6e6; padding: 10px; text-align: center;"> <p><b>Option</b></p> <p>Choose from <b>FOOD7016<sup>‡</sup>, FOOD7019<sup>‡</sup>, FOOD7020<sup>‡</sup></b></p> <p><b>4 units – Flexible Core Courses</b></p> </div> <div style="background-color: #e6ffe6; padding: 10px; text-align: center;"> <p><b>FOOD7619</b></p> <p>Graduate Research Project III</p> <p><b>8 units – Research Course across 2 semesters</b></p> </div>
2 <sup>nd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<div style="background-color: #ffe6e6; padding: 10px; text-align: center;"> <p><b>Option</b></p> <p>Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b></p> <p><b>4 units – Flexible Core Courses</b></p> </div> <div style="background-color: #e6ffe6; padding: 10px; text-align: center;"> <p><b>FOOD7619 cont</b></p> <p>Graduate Research Project III</p> <p><b>8 units – Research Course across 2 semesters</b></p> </div>
Year 2	
3 <sup>rd</sup> Semester (July – Nov) <i>Semester 2</i>	<p><b>FOOD7021</b></p> <p>Professional Experience*</p> <p><b>8 units – Program Elective Course</b></p>

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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. *\*Refer to important conditions on page 1.*

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 <sup>st</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b></p> <p style="text-align: center;"><b>4 units – Flexible Core Courses</b></p>	<p style="text-align: center;"><b>FOOD7618</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Research Course across 2 semesters</b></p>
2 <sup>nd</sup> Semester (July – Nov) <i>Semester 2</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7016<sup>‡</sup>, FOOD7019<sup>‡</sup>, FOOD7020<sup>‡</sup></b></p> <p style="text-align: center;"><b>4 units – Flexible Core Courses</b></p>	<p style="text-align: center;"><b>FOOD7618 cont</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Research Course across 2 semesters</b></p>
Year 2		
3 <sup>rd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>FOOD7617</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Program Elective Course</b></p>	

‡This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the 'Incompatible' reference in the course website.

**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 <sup>st</sup> Semester (July – Nov) <i>Semester 2</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7016<sup>‡</sup>, FOOD7019<sup>‡</sup>, FOOD7020<sup>‡</sup></b></p> <p style="text-align: center;"><b>4 units – Flexible Core Courses</b></p>	<p style="text-align: center;"><b>FOOD7619</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Research Course across 2 semesters</b></p>
2 <sup>nd</sup> Semester (Feb – Jun) <i>Semester 1</i>	<p style="text-align: center;"><b>Option</b></p> <p style="text-align: center;">Choose from <b>FOOD7000, FOOD7025<sup>‡</sup>, FOOD7123<sup>‡</sup>, MICR7001<sup>‡</sup></b></p> <p style="text-align: center;"><b>4 units – Flexible Core Courses</b></p>	<p style="text-align: center;"><b>FOOD7619 cont</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Research Course across 2 semesters</b></p>
Year 2		
3 <sup>rd</sup> Semester (July – Nov) <i>Semester 2</i>	<p style="text-align: center;"><b>FOOD7617</b></p> <p style="text-align: center;">Graduate Research Project III</p> <p style="text-align: center;"><b>8 units – Program Elective Course</b></p>	

<sup>‡</sup>This course is jointly taught with an undergraduate level course. Students who have undertaken the undergraduate course should contact the School of Agriculture and Food Sustainability for advice. Please refer to the ‘Incompatible’ reference in the course website.

**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 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 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?

# 2026

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 [2026 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](#).