Course

Food Diagnostics
FOOD6804  6 Units of Credit

Overview

This course will introduce students to the principles, applications and authenticity of advanced, specialised rapid techniques such as immunoassays for non-microbial analytes, microbiological assay of vitamins; typing of microbial strains, NIR analysis of foods; advanced applications of bioluminescence, biosensors and impedimetric techniques; Protocols for evaluating the reliability and limitations of such technologies will be addressed, along with practical issues of sampling and interpretation of data. Selected practical laboratory sessions will be part of the course.
**Faculty**
Faculty of Engineering

**School**
School of Chemical Engineering

**Study Level**
Postgraduate

**Indicative contact hours**
0

**Timetable**
Visit timetable website for details
Course Outline

To access course outline, please visit:

FOOD6804 Course Outline
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)

Pre-2019 Handbook Editions
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Authorised by Deputy Vice-Chancellor (Academic)
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ABN: 57 195 873 179