Overview

The basis of food science is presented in a series of lectures covering traditional and novel methods of preserving foods for distribution and storage. Food commodities are introduced in groups, including dairy, meat, fish, fruit, vegetables, beverages, eggs, sugars, cereals and lipids. The need for preservation is discussed, including physical, chemical and biological deterioration factors and water relationships. Technologies covered are heating, chilling, freezing, drying, brining, pickling, sugar, radiation, packaging (MAP and CAP), chemical preservatives and novel methods.
Faculty
Faculty of Engineering

School
School of Chemical Engineering

Study Level
Postgraduate

Offering Terms
Term 1

Campus
Kensington

Delivery Mode
Fully on-site

Indicative contact hours
5

Timetable
Visit timetable website for details
Course Outline

To access course outline, please visit:

FOOD8010 Course Outline
Fees

Commonwealth Supported Students  $1191
Domestic Students  $4470
International Students  $5910

DISCLAIMER

Please note that the University reserves the right to vary student fees in line with relevant legislation. This fee information is provided as a guide and more specific information about fees, including fee policy, can be found on the fee website.

For advice about fees for courses with a fee displayed as "Not Applicable", including some Work Experience and UNSW Canberra at ADFA courses, please contact the relevant Faculty.

Where a Commonwealth Supported Students fee is displayed, it does not guarantee such places are available.
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)

Pre-2019 Handbook Editions