Food Science and Technology Laboratory

Overview

This is a laboratory based course introducing dairy, meat, fish, fruit, vegetables, beverages, eggs, sugars, cereals and lipids as food commodities. The need for preservation is demonstrated as physical, chemical and biological deterioration factors and water relationships. Technologies covered are heating, chilling, freezing, drying, brining, pickling, sugar, 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
4

Timetable
Visit timetable website for details
Course Outline

To access course outline, please visit:

FOOD8020 Course Outline
## Fees

<table>
<thead>
<tr>
<th>Category</th>
<th>Fee</th>
</tr>
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<tbody>
<tr>
<td>Commonwealth Supported Students</td>
<td>$1191</td>
</tr>
<tr>
<td>Domestic Students</td>
<td>$4470</td>
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<tr>
<td>International Students</td>
<td>$5910</td>
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**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
The information contained in this Handbook is indicative only. While every effort is made to keep this information up-to-date, the University reserves the right to discontinue or vary arrangements, programs and courses at any time without notice and at its discretion. While the University will try to avoid or minimise any inconvenience, changes may also be made to programs, courses and staff after enrolment. The University may also set limits on the number of students in a course.

Authorised by Deputy Vice-Chancellor (Academic)
CRICOS Provider Code 00098G
ABN: 57 195 873 179