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

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. Fees for courses delivered through UNSW Global are published and charged by UNSW Global and thus appear as "Not Applicable" on this site.

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