Overview

This course will provide students with an insight into the breadth and depth of food science, outlining many of the historical, social, physiological, nutritional, industrial, legal and psychological issues affecting food consumption and production. This course will also introduce some of the common scientific principles underpinning many of the practices and challenges relating to food preparation in the home, the food service industry and food manufacturing sectors, highlighting the role of creativity and innovation in meal design and food product development.
Faculty
Faculty of Engineering

School
School of Chemical Engineering

Study Level
Undergraduate

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:

FOOD1120 Course Outline
Fees

Commonwealth Supported Students $1191
Domestic Students $5970
International Students $5970

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.
Additional Information

This course is offered as General Education.
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)

Pre-2019 Handbook Editions