Overview

This course will examine the contribution of the breadth of food science and technology to the food industry, and the skills expected of a food science professional. A technical lecture series will demonstrate the integration of all aspects of food science and technology, and their underpinning by the basic sciences, through examination of a hypothetical company producing a selected food product. Field trips will provide early exposure to the food industry. Students will be exposed to the theory of and have the opportunity to practice a range of generic skills relevant to both their University studies and practice in food science and technology, including oral and written communication, team/group work, information literacy, personality types and learning styles.
Faculty
Faculty of Engineering

School
School of Chemical Engineering

Study Level
Undergraduate

Offering Terms
Term 3

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:

FOOD1130 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.

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)