Overview

The UNSW Bachelor of Science (Honours) Food Science program is designed to equip you for a career as a professional food scientist. We provide you with a solid background in mathematics, natural and applied sciences that will prepare you for acquiring knowledge and skills in a food science specialisation. You will get the chance to apply yourself to food product design and enquiry projects, professional food practice, food systems management and conduct research towards your thesis project.

The four year Food Science program is offered in 2 disciplines:

- **Food Science and Technology**
- **Food Science and Nutrition**

Both of these options result in the award of a Bachelor of Science (Hons).
Faculty
Faculty of Engineering

Campus
Kensington

Study Level
Undergraduate

Typical duration
4 Years

Delivery Mode
Face-to-face

Intake Period
Term 1, Term 2, Term 3

Academic Calendar
3+ Calendar

Minimum Units of Credit
192

Award type
Bachelors Honours

Award(s)
Bachelor of Science (Honours) - BSc (Hons)

UAC Code
425600

CRICOS Code
001881J
Program Structure

Students must complete 192 UOC as a standalone program.

168 UOC specialisation + 12 UOC General Education + 12 UOC electives
(Foundational Disciplinary or Disciplinary Knowledge Courses)*
* Courses to be taken from Discipline Elective List specified by individual specialisation.

Specialisation Requirements

Students must complete at least one of the specialisations below.

HONOURS:

FOODJH | 168 UOC
Food Science and Technology

FOODKH | 168 UOC
Food Science and Nutrition

Discipline Elective List

Students must take at least 12 UOC of the following courses.

BABS3031 | 6 UOC
Biotechnology and Bioengineering

BABS3071 | 6 UOC
Commercial Biotechnology

BIOC3261 | 6 UOC
Human Biochemistry

CEIC4000 | 6 UOC
Environment and Sustainability

CEIC4002 | 6 UOC
Thesis A

CEIC4003 | 6 UOC
Thesis B

CEIC8204 | 6 UOC
Topics in Business Management in Chemical Engineering

CEIC9002 | 12 UOC
Advanced Thesis A

CEIC9003 | 12 UOC
Advanced Thesis B

**General Education**

Students must take at least 12 UOC of the following courses.

*any General Education course*

**Level 3 Maturity Requirements**

Students must have completed 48 UOC before taking any of the following courses.

*any level 3 course*

**Level 4 Maturity Requirements**

Students must have completed 102 UOC before taking any of the following courses.

*any level 4 course*

**Research-based Discipline Electives**

Students planning for future research career may elect to take one of the following research course combinations, combining program discipline electives (12 UOC) and stream discipline electives (12 UOC):

- CEIC4002 Thesis A (6 UOC) and CEIC4003 Thesis B (6 UOC)
- CEIC4002 Thesis A (6 UOC) and CEIC9003 Advanced Thesis B (12 UOC)
Enrolment Disclaimer

Unless advised otherwise by your program authority, you should follow the rules for the handbook for the year you commenced your program. You are also responsible for ensuring you enrol in courses according to your program requirements. myUNSW enrolment checks that you have met enrolment requirements such as pre-requisites for individual courses but not that a course will count towards your program requirements.
Related Programs

Bachelor of Science - BSc 3970 Science

Faculty: Faculty of Science
Campus: Kensington
Units of Credit: 144
Typical Duration: 3 Years

Read More
Program Requirements

Progression Requirements

If any of the conditions below apply, students will be transferred to the Bachelor of Science program, with such transfer subject to appeal:

- 2 fails in any given core course

- After half or more of the stream attempted (more than 84UOC), less than 50% of stream courses have been passed

- Prior to the final 48 UOC of the stream (120 UOC or more of the stream completed), a WAM of less than 50%

For more information on university policy on progression requirements please visit Academic Progression.
Pathways

Post Graduate

Master of Science - MSc
8037 Food Science

Faculty: Faculty of Engineering
Campus: Kensington
Units of Credit: 96
Typical Duration: 2 Years

Read More
Professional Outcomes

Career Opportunities

Food technologist working in food processing and production, research and development, quality assurance, nutrition, fitness, government regulatory departments.
Recognition of Achievement

University Medal

The University Medal is awarded to recognise outstanding academic performance by a bachelor degree student in line with the University Medal Policy and University Medal Procedure.

Honours Classes

All students who complete the program will receive a Bachelor of Science (Honours) award. In addition, those students who complete the program with an appropriate performance level through the program will receive an award with a Class of Honours. This class is based on the honours weighted average mark (Honours WAM) calculated for each candidate and on the mark awarded for the thesis project component.*

- Class 1: Honours WAM of at least 80 and thesis course mark of at least 65
- Class 2 Division 1: Honours WAM of at least 75 and thesis course mark of at least 65
- Class 2 Division 2: Honours WAM of at least 65 and thesis course mark of at least 65

* NOTE: The thesis project component is a simple average of the thesis courses CEIC4007 and CEIC4008.

See Additional Information below for further details.
Additional Information

Honours WAM weighting

Courses will be weighted according to the following:

- General Education: 1
- Level 1 courses: 1
- Level 2 courses: 2
- Level 3 courses: 3
- Level 4 or above courses: 4

Honours WAM calculation notes

- First attempt counts
- Honours WAM to be calculated to one decimal place
- Academic Withdrawal (AW) grades will count as fails
- Courses above level 4 (postgraduate courses) will count as level 4 courses.

Definitions

Introductory courses incorporate the understanding and application of areas that underpin food science and technology including mathematics, physics, information technology and chemistry (these are typical Level 1 courses).

Foundation disciplinary courses develop students' understanding and application of food science and technology fundamentals applicable to the discipline (these are typically Level 2 and 3 courses).

Disciplinary knowledge courses develop students’ in-depth understanding and application of specialist bodies of knowledge within the discipline (these are typically Level 4 courses).

Enquiry-based courses develop students' understanding of research-based learning, product design and/or students' ability to apply food science techniques to projects with some independence.

Engineering and Technical Management courses provide training in professional and personal attributes of importance for practising engineers including such areas as ethical conduct and accountability, team membership and leadership, and communication skills.
Program Fees

At UNSW fees are generally charged at course level and therefore dependent upon individual enrolment and other factors such as student's residency status. For generic information on fees and additional expenses of UNSW programs, click on one of the following:

- Domestic Students
- Commonwealth Supported Students
- International Students

Additional Expenses

No change from current program requirements.
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)

Pre-2019 Handbook Editions
© UNSW Sydney (CRICOS Provider No.: 00098G), 2019. 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