Engineering

Food Science (Honours) (3061)

Food Science and Technology (FOODJH)

T1 Entry 2024 Sample Plan

UNSW SYDNEY

Year 1	
Term 1	**CHEM1811** Engineering Chemistry 1A
	MATH1131 Mathematics 1A OR **MATH1141 Higher** Mathematics 1A OR **MATH1031** Mathematics for Life Sciences
	PHYS1121 Physics 1A OR **PHYS1131** Higher Physics 1A OR **PHYS1111** Fundamentals of Physics
Term 2	**CHEM1821** Engineering Chemistry 1B
	FOOD1120 Introduction to Food Science
	MATH1231 Mathematics 1B OR **MATH1241** Higher Mathematics 1B OR **MATH1041** Statistics for Life and Social Sciences
Term 3	**FOOD1130** Sustainable Food Product Manufacturing
	ENGG1811 Computing for Engineers
	BABS1201 Molecules, Cells and Genes

Year 2	
Term 1	**CHEM2921** Food Chemistry
	MICR2011 Microbiology 1
	CHEM2041 Analytical Chemistry
Term 2	**BIOC2101** OR * Principles of Biochemistry (Advanced)
	Discipline Elective
	General Education
Term 3	**BIOC2201** Principles of Molecular Biology
	FOOD2320 Food Microbiology
	* **BIOC2181** Fundamentals of Biochemistry

Year 3	
Term 1	**FOOD3010** Food Products & Ingredients Tech
	FOOD3020 Food Properties & Functions Lab
	FOOD3220 Nutrition
Term 2	**FOOD3030** Food Safety & Quality Assurance
	FOOD3060 Food Processing Principles
Term 3	**General Education**
	Discipline Elective

Year 4	
Term 1	**CEIC4007** Product Design Project Thesis A
	CEIC6711 Complex Fluids Microstructure & Rheology
	PHCM3001 OR * Environment & Sustainability/ Ethics in Public Health
Term 2	**FOOD3801** Unit Operations in Food Processing
	CEIC4008 Product Design Project Thesis B
	CEIC6789 Data-driven Decision Making
Term 3	* **CEIC4000** Environment and Sustainability
	FOOD4110 Advanced Food Chemistry
	Discipline Elective

NOTES

This is intended as a guide only. Courses do not need to be studied in the exact structure that they appear her. Please consult the handbook for term offerings and pre-requisite information before deviating from the recommended sequence.

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T2 Entry 2024 Sample Plan

	Year 1	Year 2	Year 3	Year 4
Term 2	**FOOD1120** Introduction to Food Science	**CHEM1821** Engineering Chemistry 1B	BIOC2101 OR * Principles of Biochemistry (Advanced)	**FOOD3030** Food Safety & Quality Assurance
	PHYS1121 Physics 1A OR **PHYS1131** Higher Physics 1A OR **PHYS1111** Fundamentals of Physics	**General Education**	**FOOD3060** Food Processing Principles	**FOOD3801** Unit Operations in Food Processing
	MATH1131 Mathematics 1A OR **MATH1141 Higher** Mathematics 1A OR **MATH1031** Mathematics for Life Sciences		**CEIC6789** Data-driven Decision Making	**CEIC4008** Product Design Project Thesis B
Term 3	**BABS1201** Molecules, Cells and Genes	**BIOC2201** Principles of Molecular Biology	**FOOD4110** Advanced Food Chemistry	* CEIC4000 OR Environment and Sustainability
	ENGG1811 Computing for Engineers	**CHEM2041** Analytical Chemistry	**Discipline Elective**	**General Education**
	FOOD1130 Sustainable Food Product Manufacturing	**FOOD2320** Food Microbiology		**Discipline Elective**
Term 1	**CHEM1811** Engineering Chemistry 1A	**CHEM2921** Food Chemistry	**FOOD3010** Food Products & Ingredients Tech	**CEIC6711** Complex Fluids Microstructure & Rheology
	MATH1231 Mathematics 1B OR **MATH1241** Higher Mathematics 1B OR **MATH1041** Statistics for Life and Social Sciences	**MICR2011** Microbiology 1	**FOOD3020** Food Properties & Functions Lab	**FOOD3220** Nutrition
			CEIC4007 Product Design Project Thesis A	PHCM3001 OR * Environment & Sustainability/ Ethics in Public Health

NOTES

*** Students can also choose to study BIOC2181 (Fundamentals of Biochemistry), however it may not fit within their study plan.**

This is intended as a guide only, however due to limited term offerings it is recommended that courses are studied in the above sequence. Please consult the handbook for term offerings and pre-requisite information before deviating from the above.

Engineering

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T3 Entry 2024 Sample Plan

UNSW SYDNEY

	Year 1	Year 2	Year 3	Year 4
Term 3	**FOOD1130** Sustainable Food Product Manufacturing	**BIOC2201** Principles of Molecular Biology	**General Education**	**FOOD4110** Advanced Food Chemistry
	MATH1131 Mathematics 1A OR **MATH1141 Higher** Mathematics 1A OR **MATH1031** Mathematics for Life Sciences	**CHEM2041** Analytical Chemistry	* **BIOC2181** Fundamentals of Biochemistry	**CEIC4000** OR * Environment and Sustainability
	PHYS1121 Physics 1A OR **PHYS1131** Higher Physics 1A OR **PHYS1111** Fundamentals of Physics	**FOOD2320** Food Microbiology		**Discipline Elective**
Term 1	**MATH1231** Mathematics 1B OR **MATH1241** Higher Mathematics 1B OR **MATH1041** Statistics for Life and Social Sciences	**CHEM2921** Food Chemistry	**FOOD3010** Food Products & Ingredients Tech	**CEIC4007** Product Design Project Thesis A
	BABS1201 Molecules, Cells and Genes	**MICR2011** Microbiology 1	**FOOD3020** Food Properties & Functions Lab	**CEIC6711** Complex Fluids Microstructure & Rheology
	CHEM1811 Engineering Chemistry 1A	**Discipline Elective**	**FOOD3220** Nutrition	* **PHCM3001** Environment & Sustainability/ Ethics in Public Health
Term 2	**CHEM1821** Engineering Chemistry 1B	**BIOC2101** OR * Principles of Biochemistry (Advanced)	**FOOD3030** Food Safety & Quality Assurance	**CEIC4008** Product Design Project Thesis B
	FOOD1120 Introduction to Food Science	**General Education**	**FOOD3801** Unit Operations in Food Processing	**CEIC6789** Data-driven Decision Making
	ENGG1811 Computing for Engineers		**FOOD3060** Food Processing Principles	

NOTES

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