



What is Food Science?

Have you ever wondered who designs food processes and develops safe and nutritious products? Have you thought about the large and complex global systems that sustain our food supply?

That is where Food Science & Technology and Food Science and Nutrition comes in.

Food scientists integrate chemical, biological, and physical sciences to address the complexities of the global food supply.

Where do Food Scientists and Nutritionists work?

Food scientists and nutritionists work in food production companies, processing plants, quality assurance and control, research and development, government agencies (Food Standards, Department of Health), and academic institutions, focusing on improving food safety, nutrition, and quality of foods.



UNSW
SYDNEY

What do Food Science Students at UNSW Study?

Year 1: Build your foundation

Chemistry, Biology, Maths, Physics, Sustainable Food manufacture

Year 2: Fill your toolbox

Food chemistry, biochemistry, microbiology, and processing.

Year 3: Apply your knowledge

Learn about processing operations and product development.

Year 4: Make your mark

Research projects, specialised topics, and industry placements.

What subjects should I take in high school?

To prepare for a Food Science (Honours) degree at UNSW, we recommend:

- **Mathematics (Standard 2 Unit or higher)** – essential for understanding data and processes
- **Chemistry** – helps you understand food composition and reactions



What non-academic skills are useful?



Trouble shooting and problem solving

Tackle challenges in food safety, nutrition, and sustainability.



Communication

Work in teams, share ideas, and help keep people healthy.



Global Awareness

Be part of the solution to climate change, food security, and resource management.



Attention to detail

Ensure accuracy and safety in everything you do.