Monash University will be offering one of the first Master’s degrees of its kind on food, in 2020. We are facing enormous world-wide challenges in coming decades, including a rapidly growing population, and one that is ageing quickly. The challenge is to achieve adequate supply of food under sustainable conditions. In fact, one of the major United Nations Sustainable Development Goals is ‘zero hunger’. The United Nations has called for a rethink on how we produce, process and consume food.

The application of existing and new technology by trained professionals will inform how these challenges are faced.

The food industry will require greater global capability to address many challenges and opportunities, including:

- Certain, sustainable and equitable supply of food
- Nutrition that promotes health and longevity
- Food safety and quality control across the supply chain
- Transformational and disruptive science and technology
- Personalised consumer demand

If you are passionate about creating a better world with a focus on how food is created and managed, this course is for you.

Unlike many food science programs, the Monash offering is unique because it is the only ‘post-farm gate’-focused Masters in food in Australia. That is, the course covers all aspects of food science, supply chain and marketing, including the future of food production and supply. The course addresses the value-addition that occurs along the supply chain, new technologies and trends that impact the business of food marketing, and the all-important interface with consumers.

Students are also guaranteed a head start in the work place by accessing industry internship placement, as supported by Monash Food Innovation, with its network of Australian and International industry linkages.

**Entry requirements**

Entry level 1

96 points to complete.

An undergraduate degree (equivalent to an Australian undergraduate degree) with at least first year of Chemistry¹ and at least 60% (credit) average overall, or qualification/experience that meets criteria of equivalence by the Science faculty. Limited credit for previous studies will be available in 2020. Please contact the Faculty for more information.

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¹ Knowledge of topics in composition and nomenclature of matter; physical, chemical, electrochemical properties of matter; drivers of molecular interactions and stability; quantifying chemical reactions; principles of chemical analysis.
Personal and professional development

As a Monash Master of Food Science and Agribusiness student, the career and personal development opportunities available to you are second to none. Opportunities range from training in: English language and communication, ethical practices, leadership, negotiation, project management, preparing successful proposals, workplace safety, library and research methods, multi-media technologies and managing wellness.

We want you to graduate with more than a degree. We want you to grow personally and professionally and encourage you to take up a wide range of training and support services available to enhance your knowledge, skills and performance.

Our graduates stand out - they are effective, always learning and ready for the challenges ahead.

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### Course structure

<table>
<thead>
<tr>
<th>Year 1</th>
<th>Study area</th>
<th>Subject</th>
</tr>
</thead>
</table>
| Semester 1 | Food science foundation studies | Food chemistry and biochemistry  
Food process and packaging engineering  
Food microbiology and safety  
Food nutrition and health |
| Semester 2 | Food agribusiness studies | Customer focused innovation  
Challenges in global agribusiness  
Challenges in future food supply  
Food science in practice |

<table>
<thead>
<tr>
<th>Year 2</th>
<th>Study area</th>
<th>Subject</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semester 1</td>
<td>Advanced food science and agribusiness studies</td>
<td>Advanced food science and agribusiness studies and approved electives (24 points from list)</td>
</tr>
</tbody>
</table>
| Semester 2 | Advanced practice | Food science and agribusiness research project (24 points) OR  
Food industry internship (24 points) |
Further information

Find a course
monash.edu/study

Scholarships
monash.edu/scholarships

Future student enquiries
Australian citizens, permanent residents and New Zealand citizens
Tel: 1800 MONASH (666 274)
Email: future@monash.edu
monash.edu/study/contact

International students
Australia freecall: 1800 MONASH (666 274)
Tel: +61 3 9903 4788 (outside Australia)
Email: study@monash.edu
Wechat: MonashUniAus
Youku: Monash 蒙纳士大学

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