

MONASH
MASTER
OF FOOD
SCIENCE AND
AGRIBUSINESS

monash.edu/science



CAMPUS

Clayton – however, some units require travel to Caulfield campus

DURATION

Two years full-time
Four years part-time

Career opportunities

Master of Food Science and Agribusiness graduates can expect excellent career opportunities upon graduating from this course.

Industry analysts have predicted a strong growth in the demand for food science and agribusiness graduates in the next decade, needed to manage the expanding industrial production of high quality food for a growing population that meets consumer preferences. Typical career paths include:

- Regulatory officer
- Food technologist
- Product/process development scientist
- Food microbiologist
- Food supply chain manager
- Food chemist
- Food product or ingredient development specialist
- Food plant production supervisor/manager
- Researcher
- Food waste and valorisation
- Food innovation and product testing
- Food policy officer
- Academia
- Entrepreneur and business owner

Why choose the Monash Master of Food Science and Agribusiness?

- Elective options allow personal specialisation (science or agribusiness emphasis), with broad choices from other Monash postgraduate subjects relevant to food
- Industry internship or research project
- Two years full-time; or 4 years part-time
- Based at the Monash Clayton

Master of Food Science and Agribusiness

Our new Master of Food Science and Agribusiness course is an excellent cross-disciplinary program involving experts from Science, Engineering, Medicine, Nursing and Health Science, Business and Economics faculties and also Monash Food Innovation.

Course description

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 in food and supply chain security. 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 our 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 the food is produced and managed in the supply chain, 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 (or equivalent) in science, engineering, dietetics or health, with at least 60% (credit) average, or qualification/experience or satisfactory substitute that the faculty considers to be equivalent. Please refer to monash.edu/master-food-science-agribusiness for Entry levels 2 and 3.

Course structure

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

Year 2	Study area	Subject
Semester 1	Advanced food science and agribusiness studies	Advanced food science and agribusiness studies and approved electives (24 points from list)
Semester 2	Advanced practice	Food science and agribusiness research project (24 points) OR
		Food industry internship (24 points)

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.



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)

monash.edu/connect/contact-us

International students

Australia freecall tel: 1800 MONASH (666 274)

Tel: +61 3 9903 4788 (outside Australia)

Wechat: MonashUniAus

Youku: Monash 蒙纳士大学

Science online

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