

## Course progression map for 2027 commencing students

This progression map provides advice on the suitable sequencing of units and guidance on how to plan unit enrolment for each semester of study. It does not substitute for the list of required units as described in the course 'Requirements' section of the Handbook.

### S2009 Bachelor of Food Science and Technology

|                           |                                                     |                                                              |                                                             |                                                           |
|---------------------------|-----------------------------------------------------|--------------------------------------------------------------|-------------------------------------------------------------|-----------------------------------------------------------|
| Year 1<br>Semester 1      | BIO1011<br>Blueprints for life                      | CHM1051<br>Chemistry 1<br>advanced                           | FST1911<br>Introduction to<br>nutrition                     | FST1800<br>Fundamentals of<br>food and sensory<br>science |
| Year 1<br>Semester 2      | CHM1052<br>Chemistry 2<br>advanced                  | SCI1020<br>Introduction to<br>statistical reasoning          | SCI1000<br>Science<br>communication to<br>influence science | Free Elective                                             |
| Year 2<br>Semester 1      | BTH2830<br>Fundamentals of<br>microbiology          | BTH2741<br>Biochemistry and<br>metabolism of<br>biomolecules | Free Elective                                               | Free Elective                                             |
| Year 2<br>Semester 2      | CHM2922<br>Spectroscopy and<br>analytical chemistry | CHM2962<br>Food chemistry                                    | SCI2716<br>Laboratory<br>safety and<br>management           | FST2810<br>Food bioprocess<br>technology                  |
| Year 2<br>Summer Semester | FST3800<br>Food science<br>internship               |                                                              |                                                             |                                                           |
| Year 3<br>Semester 1      | FST3820<br>Food preservation                        | FST3711<br>Food and industrial<br>microbiology               | Free Elective                                               |                                                           |
| Year 3<br>Semester 2      | FST3850<br>Food product<br>development              | FST3840<br>Food processing                                   | FST3830<br>Functional foods<br>and human health             | FST3862<br>Food safety and<br>quality management          |

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|---|-------------------------|
| A | Core foundation studies |
| B | Professional practice   |
| C | Elective studies        |