FOOD SCIENCE, TESTAMUR MAJOR (T059)

Western Sydney University Major Code: T059

Previous Code: ST3077.1

Available to students in other Western Sydney University Programs: Yes. Check that your program has the available credit points required to complete the subjects in this field of study. Any requisite requirements must also be met. Consult your Program Advisor for further advice.

This postgraduate major is designed for science graduates interested in furthering a career in food science and technology, working in a variety of settings such as food manufacturing, research and development, regulatory affairs, technical and senior management. Graduates will develop knowledge and skills to meet future challenges to the food supply including sustainability, food safety, and health and nutrition, applicable to both Australian and global contexts. Students will be prepared to become professional food scientists with the cognitive, technical and critical thinking skills to analyse issues and articulate appropriate solutions. A capstone subject involving either a research or professional industry project allows students to integrate their knowledge and skills developed from the whole program.

Location

Campus	Mode	Advice
Parramatta Campus - Victoria Road	Internal	Dr Mark Williams (https://directory.westernsydney.edu.au/search/email/m.williams@westernsydne
Hawkesbury	Internal	Dr Mark Williams (https://directory.westernsydney.ed search/email/m.williams@westernsydney.edu.au)

Major Structure

Qualification for the award of Master of Science (Food Science) requires the successful completion of 160 credit points comprising:

- 20 credit points of core subjects,
- 20 credit points of research capstone subjects,
- 40 credit points of major subjects as follows

Subject	Title	Credit Points
NATS 7015	Food Evaluation	10
NATS 7016	Food Preservation and Packaging Technologies	10
NATS 7017	Food Product Design	10
NATS 7018	Food Quality Management	10

- and at least 40 credit points from Alternate Pool 1 and up to 40 credit points from Alternate Pool 2.

Students should note that the subjects available in Alternate Pool 1 and Alternate Pool 2 are listed under the Structure tab of the Master of Science (https://hbook.westernsydney.edu.au/archives/2021-2022/programs/master-science/) page.

Recommended Sequence

Master of Science full-time start-year intake

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 7016	Food Preservation and Packaging Technologies	10
NATS 7015	Food Evaluation	10
Select two alternate subjects		20
	Credit Points	**40**
Spring session		
NATS 7018	Food Quality Management	10
NATS 7017	Food Product Design	10
MATH 7016	The Nature of Data	10
Select one alternate subject		10
	Credit Points	**40**
Year 2		
Autumn session		
NATS 7055	Experiment Design and Project Management	10
Select three alternate subjects		30
	Credit Points	**40**
Spring session		
Select 20 credit points from the following (note that MSc Research Project is a 20 credit point subject):		20
NATS 7033	MSc Research Project	
HORT 7004	Industry Project	
HORT 7005	Industry Project (Extended)	
NATS 7054	Professional Topic	
NATS 7057	Research Preparation in Post Graduate Studies	
Select two alternate subjects		20
	Credit Points	**40**
	Total Credit Points	**160**

Master of Science full-time mid-year intake

Course	Title	Credit Points
Year 1		
Spring session		
MATH 7016	The Nature of Data	10
Select three alternate subjects		30
	Credit Points	**40**
Autumn session		
NATS 7055	Experiment Design and Project Management	10
NATS 7015	Food Evaluation	10
NATS 7016	Food Preservation and Packaging Technologies	10
Select one alternate subject		10
	Credit Points	**40**
Year 2		
Spring session		
NATS 7017	Food Product Design	10
NATS 7018	Food Quality Management	10

Select two alternate subjects		20
	Credit Points	**40**

Autumn session

Select 20 credit points from the following (note that MSc Research Project is a 20 credit point subject):		20
NATS 7033	MSc Research Project	
HORT 7004	Industry Project	
HORT 7005	Industry Project (Extended)	
NATS 7054	Professional Topic	
NATS 7057	Research Preparation in Post Graduate Studies	
Select two alternate subjects		20
	Credit Points	**40**
	Total Credit Points	**160**

Major in other postgraduate programs, full-time start-year intake

Students undertaking the major as part of a postgraduate program other than the Master of Science must complete 40 credit points of specialisation subjects.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 7015	Food Evaluation	10
NATS 7016	Food Preservation and Packaging Technologies	10
	Credit Points	**20**
Spring session		
NATS 7017	Food Product Design	10
NATS 7018	Food Quality Management	10
	Credit Points	**20**
	Total Credit Points	**40**

Major in other postgraduate programs, full-time mid-year intake

Students undertaking the major as part of a postgraduate program other than the Master of Science must complete 40 credit points of specialisation subjects.

Course	Title	Credit Points
Year 1		
Spring session		
NATS 7015	Food Evaluation	10
NATS 7016	Food Preservation and Packaging Technologies	10
	Credit Points	**20**
Autumn session		
NATS 7017	Food Product Design	10
NATS 7018	Food Quality Management	10
	Credit Points	**20**
	Total Credit Points	**40**

Equivalent Subject

The subject listed below counts towards completion of this major for students who passed this subject in 2021 or earlier.

ENGR 7018 - Research Preparation in Post Graduate Studies, replaced by NATS 7057 Research Preparation in Post Graduate Studies

Related Programs

Master of Science (3749) (https://hbook.westernsydney.edu.au/archives/2021-2022/programs/master-science/)