

# Bachelor of Applied Science (Food Technology)

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## 209-314 Fruit and Vegetable Technology

Availability: Dookie campus

Credit points: 12.5

Semester: Semester 1

HECS-band: 2

## Second year subjects

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### 209-205 Food Microbiology

See full subject details on page 620.

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### 209-206 Human Resources

See full subject details on page 621.

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### 209-207 Production Management

See full subject details on page 621.

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### 209-208 Business and Financial Management

See full subject details on page 621.

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### 209-213 Industry Placement II

See full subject details on page 622.

## Third year subjects

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### 209-305 Production Management Techniques

See full subject details on page 623.

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### 209-306 Analytical Techniques

See full subject details on page 623.

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### 209-307 Engineering Applications

See full subject details on page 623.

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### 209-308 Biochemistry and Fermentation Technology

See full subject details on page 623.

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### 209-309 Food Industry Policy and Planning

See full subject details on page 623.

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### 209-310 Food Technology I

See full subject details on page 624.

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### 209-311 Research Project

See full subject details on page 624.

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### 209-315 Food Technology II

See full subject details on page 624.

## Elective subjects

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### 209-209 Fermented Milk Products

See full subject details on page 621.

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### 209-210 Frozen and Fat Products

See full subject details on page 622.

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### 209-211 Concentrated and Dried Dairy Products

See full subject details on page 622.

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### 209-212 Liquid Products and Membrane Technology

See full subject details on page 622.

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### 209-312 Oenology

Availability: Dookie campus

Credit points: 12.5

Semester: Semester 2

HECS-band: 2

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### 209-313 Cereals and Baked Products

Availability: Dookie campus

Credit points: 12.5

Prerequisites: Food Technology II.

Semester: Semester 1

HECS-band: 2

