### Engineering

**Food Science (Honours) (3061)**  
**Food Science and Nutrition (FOODKH)**  
T1 Entry 2024 Sample Plan

<table>
<thead>
<tr>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Term 1</strong></td>
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<tr>
<td>CHEM1811 Engineering Chemistry 1A</td>
<td>CHEM2921 Food Chemistry</td>
<td>FOOD3010 Food Products &amp; Ingredients Tech</td>
<td>CEIC4007 Product Design Project Thesis A</td>
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<tr>
<td>MATH1131 Mathematics 1A OR MATH1141 Higher Mathematics 1A OR MATH1031 Mathematics for Life Sciences</td>
<td>MICR2011 Microbiology 1</td>
<td>FOOD3020 Food Properties &amp; Functions Lab</td>
<td>FOOD3220 Nutrition</td>
</tr>
<tr>
<td>PHYS1121 Physics 1A OR PHYS1131 Higher Physics 1A OR PHYS1111 Fundamentals of Physics</td>
<td>PHSL2101 Physiology 1A</td>
<td>PHCM2001 Epidemiology</td>
<td>CEIC6711 Complex Fluids Microstructure &amp; Rheology</td>
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<td><strong>Term 2</strong></td>
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<tr>
<td>CHEM1821 Engineering Chemistry 1B</td>
<td>BIOC2101 Principles of Biochemistry (Advanced)</td>
<td>FOOD3030 Food Safety &amp; Quality Assurance</td>
<td>CEIC4008 Product Design Project Thesis B</td>
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<tr>
<td>FOOD1120 Introduction to Food Science</td>
<td>PHSL2201 Physiology 1B</td>
<td>FOOD3060 Food Processing Principles</td>
<td>FOOD4403 Advanced Nutrition</td>
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<td>MATH1231 Mathematics 1B OR MATH1241 Higher Mathematics 1B OR MATH1041 Statistics for Life and Social Sciences</td>
<td>Discipline Elective</td>
<td>General Education</td>
<td>CEIC6789 Data-driven Decision Making</td>
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<tr>
<td>FOOD1130 Sustainable Food Product Manufacturing</td>
<td>BIOC2201 Principles of Molecular Biology</td>
<td>General Education</td>
<td>CEIC4000 Environment and Sustainability</td>
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<tr>
<td>ENGG1811 Computing for Engineers</td>
<td>FOOD2320 Food Microbiology</td>
<td>Discipline Elective</td>
<td>FOOD4110 Advanced Food Chemistry</td>
</tr>
<tr>
<td>BABS1201 Molecules, Cells and Genes</td>
<td>CHEM2041 Analytical Chemistry</td>
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</table>

**NOTES**  
* Students can also choose to study PHCM3001 (Environment & Sustainability/ Ethics in Public Health), however it may not fit within their study plan.  
This is intended as a guide only. Courses do not need to be studied in the exact structure that they appear here. Please consult the handbook for term offerings and pre-requisite information before deviating from the recommended sequence.

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### Year 1

**Term 1**
- **CHEM1811** Engineering Chemistry 1A
- **MATH2301** Higher Mathematics 1B OR **MATH2302** Mathematics for Life Sciences
- **PHSL2101** Physiology 1A

**Term 2**
- **BABS1210** Molecules, Cells and Genes
- **BIOC2201** Principles of Molecular Biology
- **MICR2011** Microbiology 1
- **FOOD3220** Nutrition

**Term 3**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **FOOD3010** Food Products & Ingredients Tech

### Year 2

**Term 1**
- **CHEM1821** Engineering Chemistry 1B
- **BIOC2101** Principles of Biochemistry (Advanced)
- **CHEM2041** Analytical Chemistry
- **PHCM2001** Epidemiology

**Term 2**
- **BABS1201** Molecules, Cells and Genes
- **BIOC2201** Principles of Molecular Biology
- **CHEM2041** Analytical Chemistry
- **PHCM2001** Epidemiology

**Term 3**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC6711** Complex Fluids Microstructure & Rheology

### Year 3

**Term 1**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC4007** Product Design Project Thesis A

**Term 2**
- **BABS1201** Molecules, Cells and Genes
- **BIOC2201** Principles of Molecular Biology
- **CHEM2041** Analytical Chemistry
- **PHCM2001** Epidemiology

**Term 3**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC6711** Complex Fluids Microstructure & Rheology

**Term 1**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC4007** Product Design Project Thesis A

### Year 4

**Term 1**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC4007** Product Design Project Thesis A

**Term 2**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC4007** Product Design Project Thesis A

**Term 3**
- **CHEM2921** Food Chemistry
- **FOOD2320** Food Microbiology
- **FOOD3060** Food Processing Principles
- **CEIC4007** Product Design Project Thesis A

### Notes

* Students can also choose to study **PHCM3001** (Environment & Sustainability/ Ethics in Public Health), however it may not fit within their study plan.

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## Food Science (Honours) (3061)

### Food Science and Nutrition (FOODKH)

#### T3 Entry 2024 Sample Plan

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<th>Term 1</th>
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<tbody>
<tr>
<td><strong>FOOD1130</strong> Sustainable Food Product Manufacturing</td>
<td>MATH1231 Mathematics 1B OR MATH1241 Higher Mathematics 1B OR MATH1041 Statistics for Life and Social Sciences</td>
<td>MATH1131 Mathematics 1A OR MATH1141 Higher Mathematics 1A OR MATH1031 Mathematics for Life Sciences</td>
<td>CHEM1811 Engineering Chemistry 1A</td>
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<td><strong>MATH1131</strong> Mathematics 1A OR MATH1141 Higher Mathematics 1A OR MATH1031 Mathematics for Life Sciences</td>
<td><strong>PHS1121</strong> Physics 1A OR PHYS1131 Higher Physics 1A OR PHYS1111 Fundamentals of Physics</td>
<td><strong>BABS1201</strong> Molecules, Cells and Genes</td>
<td><strong>CHEM1821</strong> Engineering Chemistry 1B</td>
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<tr>
<td><strong>PHYS1121</strong> Physics 1A OR PHYS1131 Higher Physics 1A OR PHYS1111 Fundamentals of Physics</td>
<td><strong>MATH1141</strong> Higher Mathematics 1A OR MATH1031 Mathematics for Life Sciences</td>
<td><strong>CHEM1201</strong> Molecules, Cells and Genes</td>
<td><strong>CHEM1202</strong> Intro to Food Science</td>
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<td><strong>CHEM1811</strong> Engineering Chemistry 1A</td>
<td><strong>PHYS1121</strong> Physics 1A OR PHYS1131 Higher Physics 1A OR PHYS1111 Fundamentals of Physics</td>
<td><strong>CHEM1811</strong> Engineering Chemistry 1A</td>
<td><strong>ENG1811</strong> Computing for Engineers</td>
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<table>
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<tr>
<th>Year 2</th>
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<tr>
<td><strong>BIOC2201</strong> Principles of Molecular Biology</td>
<td>General Education</td>
<td><strong>CHEM2921</strong> Food Chemistry</td>
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<td>General Education</td>
<td><strong>MICR2011</strong> Microbiology 1</td>
<td><strong>PHCM2001</strong> Epidemiology</td>
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<td><strong>MICR2011</strong> Microbiology 1</td>
<td>General Education</td>
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<tr>
<td><strong>FOOD3010</strong> Food Products &amp; Ingredients Tech</td>
<td><strong>FOOD3020</strong> Food Properties &amp; Functions Lab</td>
<td><strong>FOOD3030</strong> Food Safety &amp; Quality Assurance</td>
<td><strong>FOOD3060</strong> Food Processing Principles</td>
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<tr>
<td><strong>FOOD3010</strong> Food Products &amp; Ingredients Tech</td>
<td><strong>FOOD3020</strong> Food Properties &amp; Functions Lab</td>
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<tr>
<td><strong>FOOD3010</strong> Food Products &amp; Ingredients Tech</td>
<td><strong>FOOD3020</strong> Food Properties &amp; Functions Lab</td>
<td><strong>FOOD3030</strong> Food Safety &amp; Quality Assurance</td>
<td><strong>FOOD3060</strong> Food Processing Principles</td>
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<th>Year 4</th>
<th>Term 3</th>
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<tr>
<td><strong>CEIC4000</strong> OR <strong>CEIC4006</strong> Environment and Sustainability</td>
<td><strong>CEIC4007</strong> Product Design Project Thesis A</td>
<td><strong>FOOD4110</strong> Advanced Food Chemistry</td>
<td><strong>CEIC4007</strong> Product Design Project Thesis A</td>
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<tr>
<td><strong>CEIC4000</strong> OR <strong>CEIC4006</strong> Environment and Sustainability</td>
<td><strong>CEIC4007</strong> Product Design Project Thesis A</td>
<td><strong>FOOD4110</strong> Advanced Food Chemistry</td>
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