

Year 1	
Term 1	<b>FOOD8010</b> Food Products Technology
	<b>FOOD8020</b> Food Properties Lab
	<b>Disciplinary Knowledge Elective</b>
Term 2	<b>FOOD8030</b> Food Safety and Quality
	<b>FOOD3060</b> Food Processing Principles
	<b>Disciplinary Knowledge Elective</b>
Term 3	<b>FOOD9102</b> Sensory Analysis of Foods
	<b>Disciplinary Knowledge Elective</b>

Year 2	
Term 1	<b>GSOE9010</b> Eng PG Coursework Res Skills <u>OR</u> <b>GSOE9011</b> Eng PGCW Research Skills
	<b>CEIC9007</b> Product Res and Design Proj A <u>OR</u> <b>CEIC9451</b> PG Research Project A
	<b>Advanced Disciplinary Knowledge Elective</b>
Term 2	<b>CEIC8204</b> Entrepreneurship & Innovation
	<b>FOOD9103</b> Advanced Food Microbiology
	<b>CEIC9008</b> Product Res and Design Proj B <u>OR</u> <b>CEIC9452</b> PG Research Project B
Term 3	<b>Science Technical Management Elective</b>
	<b>Advanced Disciplinary Knowledge Elective</b>

**NOTES**

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Year 1	
Term 2	<b>FOOD8030</b> Food Safety and Quality
	<b>FOOD3060</b> Food Processing Principles
	<b>Disciplinary Knowledge Elective</b>
Term 3	<b>Science Technical Management Elective</b>
	<b>Disciplinary Knowledge Elective</b>
Term 1	<b>FOOD8010</b> Food Products Technology
	<b>FOOD8020</b> Food Properties Lab
	<b>CEIC9007</b> Product Res and Design Proj A <u>OR</u> <b>CEIC9451</b> PG Research Project A

Year 2	
Term 2	<b>CEIC8204</b> Entrepreneurship & Innovation
	<b>FOOD9103</b> Advanced Food Microbiology
	<b>CEIC9008</b> Product Res and Design Proj B <u>OR</u> <b>CEIC9452</b> PG Research Project B
Term 3	<b>FOOD9102</b> Sensory Analysis of Foods
	<b>GSOE9010</b> Eng PG Coursework Res Skills <u>OR</u> <b>GSOE9011</b> Eng PGCW Research Skills
	<b>Advanced Disciplinary Knowledge Elective</b>
Term 1	<b>Disciplinary Knowledge Elective</b>
	<b>Advanced Disciplinary Knowledge Elective</b>

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Year 1	
Term 3	<b>Disciplinary Knowledge Elective</b>
	<b>Science Technical Management Elective</b>
Term 1	<b>FOOD8010</b> Food Products Technology
	<b>FOOD8020</b> Food Properties Lab
	<b>Disciplinary Knowledge Elective</b>
Term 2	<b>FOOD8030</b> Food Safety and Quality
	<b>FOOD3060</b> Food Processing Principles
	<b>CEIC8204</b> Entrepreneurship & Innovation

Year 2	
Term 3	<b>GSOE9010</b> Eng PG Coursework Res Skills <u>OR</u> <b>GSOE9011</b> Eng PGCW Research Skills
	<b>FOOD9102</b> Sensory Analysis of Foods
	<b>Disciplinary Knowledge Elective</b>
Term 1	<b>CEIC9007</b> Product Res and Design Proj A <u>OR</u> <b>CEIC9451</b> PG Research Project A
	<b>Advanced Disciplinary Knowledge Elective</b>
	<b>Advanced Disciplinary Knowledge Elective</b>
Term 2	<b>FOOD9103</b> Advanced Food Microbiology
	<b>CEIC9008</b> Product Res and Design Proj B <u>OR</u> <b>CEIC9452</b> PG Research Project B

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