



Year 1	
T3C	GSOE9510 Ethics and Leadership in Engineering
Term 1	FOOD8010 Food Products Technology
	FOOD8020 Food Properties Lab
	Disciplinary Knowledge Elective
Term 2	FOOD8030 Food Safety and Quality
	FOOD3060 Food Processing Principles
	Disciplinary Knowledge Elective
Term 3	FOOD9102 Sensory Analysis of Foods
	Advanced Disciplinary Knowledge Elective
	Disciplinary Knowledge Elective

Year 2	
Summer	
Term 1	GSOE9010 Eng PG Coursework Res Skills <u>OR</u> GSOE9011 Eng PGCW Research Skills
	CEIC9007 Product Res and Design Proj A <u>OR</u> CEIC9451 PG Research Project A
	Advanced Disciplinary Knowledge Elective
Term 2	CEIC8204 Entrepreneurship & Innovation
	FOOD9103 Advanced Food Microbiology
	CEIC9008 Product Res and Design Proj B <u>OR</u> CEIC9452 PG Research Project B
<p>Students commencing in T3C will need to take courses during the Summer term and/or additional courses during the year to ensure completion of the program within the standard duration. Due to the nature of this program, it is recommended that students take the additional course during the year as Summer course offerings are limited.</p>	

NOTES

This is intended as a guide only. Courses do not need to be studied in the exact structure that they appear here. Please see the handbook for details regarding each specialisation, its structure and subject term offerings. You can find your program requirements in the [UNSW Handbook](#), or alternatively your [Progression Checksheet](#) will give you an overview of your program.