

Term 1	Product Res and Design Proj A <u>OR</u> PG Research Project A
Term 2	Product Res and Design Proj B <u>OR</u> PG Research Project B
	Unit Operations in Food Proces
Term 3	<u>OR</u> Engineering Postgraduate Coursework Research Skills

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

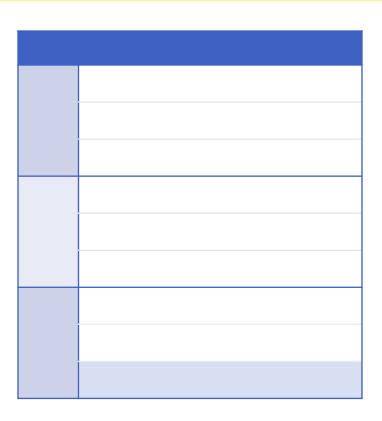
Engineering

Engineering Science (Masters) (8338)

Food Process Engineering (FOODCS)

T2 Entry Sample Plan 2025

Term 2	Food Science, Society and Sust <u>OR</u> Food Processing Principles
	Food Safety and Quality
	Entrepreneurship & Innovation
Term 3	
Term 1	Complex Fluids
	Food Products Technology
	Food Properties Lab



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Engineering



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