Bachelor of Science
(Food Technology and Nutrition)

The food technology and nutrition program is about the science of large-scale food manufacturing and making it safe and nutritious to meet consumers’ needs.

This program offers you the opportunity to apply science knowledge and skills to develop goods and services for the marketplace to meet those needs.

It prepares you for work in a broad range of roles related to food processing and nutrition. You’ll be trained in the full range of theoretical and practical aspects of food science, technology and nutrition. You’ll also be able to develop novel, healthy and functional food products that meet consumer demands and comply with government and industry’s strict safety and health guidelines.

This program is unique in helping you develop practical hands-on skills in a modern pilot plant setting that simulates industrial production.

Industry connections
You will have the opportunity to work on projects linked to industry. Past projects have involved working in research and development to design new processes or create new food products, and a labelling project that promotes a product’s nutritional profile.

Industry is involved with the quality assurance course, with projects designed and assessed by representatives of the industry.

Career outlook
Graduates of the food technology stream find jobs in large food processing companies such as Nestlé, Cadbury, Simplot, Heinz and Mondelez in research and development, marketing or quality assurance roles.

Graduates of the nutrition stream generally work for food companies in areas such as product development, marketing and regulatory affairs.

There is also the opportunity for students in the nutrition stream to select electives that will allow them to undertake postgraduate studies in dietetics or education.

Graduates have progressed to managerial roles in food companies or taken up roles in government departments or with regulatory bodies.

Graduates have found work locally and internationally or have started their own businesses.

Professional recognition
Graduates of both streams are eligible for Australian Institute of Food Science and Technology (AIFST) membership.

Nutrition stream graduates may also be eligible to apply for registration as a nutritionist with the Nutrition Society of Australia.

International opportunities
RMIT partners with over 150 organisations around the world to provide you with with global work and study opportunities.

Recent graduates have spent time studying food science and technology programs in England, Germany, Ireland and other European countries.

Pathways
Graduates of the RMIT Associate Degree in Applied Science food science stream who achieve a grade point average (GPA) of at least 2.0 out of 4.0 will be guaranteed entry with 1.5 years of credit (equivalent to 144 credit points) into the RMIT Bachelor of Science (Food Technology and Nutrition).

Graduates with a GPA of less than 2.0 may apply, and if successful in gaining a place may be eligible for credit.
Program structure

The program helps you develop practical hands-on skills in a pilot plant setting that simulates industrial production.

Years 1 and 2
In the first three semesters, all students share basic science courses such as Chemistry, Microbiology and Mathematics, as well as courses that introduce you to the food industry and nutrition. In the second half of Year 2, streaming into major areas begins.

Year 3
In the food technology stream you will learn how to develop and manage the production of safe, healthy, nutritious and convenient foods that meet consumer expectations.

Food Technology major

<table>
<thead>
<tr>
<th>Year 1</th>
<th>Chemistry Principles</th>
<th>Scientific Skills and Communication</th>
<th>Mathematics and Statistics</th>
<th>Introduction to the Food Industry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Year 2</td>
<td>Food Chemistry</td>
<td>Food Ingredient Structure and Function</td>
<td>Nutrition Health and Disease</td>
<td>Food Toxicology, Allergens and Health</td>
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<tr>
<td>Year 3</td>
<td>Food Packaging and Labelling</td>
<td>Non-thermal Food Processing</td>
<td>Product Development</td>
<td>Food Manufacturing: Animal Products</td>
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<tr>
<td>University elective</td>
<td>Rheology &amp; Food Biophysics</td>
<td>Food Safety and Quality Assurance</td>
<td>Food Manufacturing: Plant Products</td>
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Nutrition major

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<tr>
<td>Year 2</td>
<td>Food Chemistry</td>
<td>Food Ingredient Structure and Function</td>
<td>Applied Nutrition</td>
<td>Food Toxicology, Allergens and Health</td>
</tr>
<tr>
<td>Year 3</td>
<td>Nutrition elective</td>
<td>Food Microbiology</td>
<td>Food Preservation</td>
<td>Thermal Food Processing</td>
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Entrance requirements
Successful completion of an Australian Year 12 senior secondary certificate of education or equivalent.

Prerequisites
Current Year 12 prerequisites units 3 and 4 – a study score of at least 20 in Mathematics (any) and a study score of at least 25 in any English (except EAL) or at least 30 in English (EAL).

Additional information
Non-Year 12 applicants may submit additional information if they would like it to be considered. For semester 1 intake, this can be completed through the VTAC Personal Statement online. For semester 2 intake, this can be completed through the personal statement in the Apply Direct application.

This information is designed for Australian and New Zealand citizens and permanent residents of Australia.

Disclaimer: Every effort has been made to ensure the information contained in this publication is accurate and current at the date of printing. For the most-up-to-date information, please refer to the RMIT University website before lodging your application. Visit www.rmit.edu.au