Bachelor of Science (Food Technology)/Bachelor of Business (Management)

This double degree is the first of its kind in Australia and capitalises on the demand in the Australian food industry for food technologists with strong business management and marketing skills.

You’ll gain the technical knowledge to work in the food industry and the management and marketing skills to design and promote innovative products. Combining food technology and business, the program will develop professionals with the scientific knowledge essential for advancing technological capabilities and the international business, economic and financial analytical knowledge to perform high-level management analyses with a global perspective. You will be able to manage global and large-scale food processing companies with a global operational focus to make Australian manufacturing more competitive.

Industry connections
RMIT University is committed to providing you with an education that strongly links formal learning with professional or vocational practice. Industry guest lecturers regularly present throughout the program. Site excursions to food plants will also provide insight into the production processes and other industry operations.

Career outlook
Graduates of this program will be in high demand and able to work in scientific and management roles.

Food processing is Victoria’s largest manufacturing industry and offers excellent employment opportunities in scientific and management roles.

Graduates have found work with large food companies such as Mondelez, Simplot, Fonterra, Cadbury, Uncle Toby’s and HJ Heinz in areas such as research and design, quality assurance, marketing and management.

Professional recognition
Graduates are eligible for membership with the Australian Institute of Food Science and Technology (AIFST) and the Australian Human Resources Institute (AHRI).

International opportunities
RMIT partners with over 150 organisations around the world to provide you with global work and study opportunities. You could spend a semester studying abroad, take part in a study tour or complete an international internship.

Pathways
Graduates of the RMIT Associate Degree in Applied Science food technology stream with a grade point average (GPA) of at least 2.0 out of 4.0 may be eligible for credit of up to one year (equivalent 96 credit points) if successful in gaining a place.
### Program structure

#### Year 1
You’ll focus on business courses and study introductory science and nutrition courses.

#### Year 2
During second year, your business studies will focus on marketing and economics. You’ll also develop food technology and nutrition skills through courses that cover nutrition, health and how these are affected by processing.

#### Year 3
Your studies will focus more on food technology as you learn to improve the nutritional quality of our manufactured food supply, creating safe and nutritious foods that taste good and have a balanced nutritional profile. Business studies focus on management, both within the food industry and in a broader business context.

#### Year 4
In your final year you’ll consolidate your food technology skills through two major projects related to food product development and the development and implementation of a food safety and quality program. These projects will give you important practical skills and a competitive edge when you graduate.

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- **Compulsory courses**
- **Program electives**
- **University electives**

### 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.

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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](http://www.rmit.edu.au). RMIT University CRICOS Provider Code: 00122A. RMIT Registered Training Organisation code: 3046. Prepared May 2016.