Be part of a growing global food processing and production industry, and discover how you can improve the taste, quality, appearance, nutritional value and safety of food.

Postgraduate study in Food Science and Technology at the The University of Queensland will expand your career prospects into a wide range of government, commercial or research based supervisory roles. Build on your existing theoretical and practical knowledge, and develop expertise in a variety of different areas such as food chemical and microbiological testing, food safety systems, quality control, food structure and sensory analysis, food engineering and new product development.

In addition to the sciences, you will gain an understanding of the policies behind safe food production. A 13-week industry placement offered during your final year enables you to apply your theoretical skills to real scenarios in food processing companies.

As a Food Science and Technology graduate, you will use your leadership, analytical and problem-solving skills to respond to global consumer demand for quality, safe and nutritious food products. The programs will prepare you for innovative opportunities within all aspects of technical and scientific food manufacturing industries.

Key Australian food industry collaborators include:
- Dairy Innovation Australia Ltd
- Queensland Alliance for Agriculture and Food Innovation
- Queensland Department of Science, Information Technology and Innovation
- Queensland Department of Agriculture and Fisheries
- Horticulture Australia Ltd
- Australian Food and Grocery Council
- Universities and industry research corporations

International collaborators include organisations in Argentina, Vietnam, Singapore, USA, China, India, Switzerland, Germany, Pakistan, Canada, The Philippines and New Zealand.

Specialised research centres such as the Centre for Nutrition and Food Sciences (CNAFS) integrate applied and fundamental research in the physical, chemical and biological properties of food to enhance health outcomes and economic benefits globally.

Career opportunities
By completing postgraduate study in Food Science and Technology, you could gain employment in supervisory or managerial roles as a:
- Food technologist
- Food chemist
- Food microbiologist
- Laboratory supervisor
- Production manager
- Process and product development manager
- Quality control manager

future-students.uq.edu.au
YUSVITA PRATIWI | Food Science and Technology graduate

Yusvita Pratiwi, from Indonesia, was proud to study her Master of Food Science and Technology at UQ due to its excellent reputation in science and has realised her passion for food science and her desire to pursue a career in the food industry.

UQ exposed me to the current and future trends of the food industry and has taught me the practices that are currently used in the industry. The field trips have also been very insightful as they provide a clear and practical picture of what was taught in class and the ways to implement the knowledge I have gained.

Program structure

**Graduate Certificate in Food Science and Technology**
- 8 units (0.5 year full-time or part-time equivalent)

**Master of Food Science and Technology**
- 24 units (1.5 years full-time or part-time equivalent)
- 32 units (2 years full-time or part-time equivalent)

Sample courses

Through a combination of scientific theory and practical application, you will heighten your problem-solving and project management skills to enhance your employability in the global food processing and production industry.

For instance, to increase your fundamental scientific knowledge of food and the effects of processing, you can study a combination of courses such as Food Microbiology, Food Chemistry and Analysis, Food Safety and Quality Management, and Food Processing Technology. Additionally, enhance your research skills and expand your thinking by studying courses such as Agricultural Research Methodologies and Global Challenges in Agriculture. Each individual course will provide an important contribution to your development as a food industry professional.

Study areas include:
- Food Microbiology
- Agricultural Research Methodologies
- Food Chemistry and Analysis
- Food Processing Technology
- Nutrition and Health
- Food Safety and Quality Management
- Global Challenges in Agriculture

Entry requirements

**Graduate Certificate in Food Science and Technology**
Program code 5566
CRICOS Code: 079378B
Bachelor degree in any field, with a tertiary level background in chemistry or biochemistry and biology or microbiology, with UQ GPA of 5 or above on a 7 point scale; or 2 years of work experience in the same discipline.

**Master of Food Science and Technology (#24)**
Program code 5575
CRICOS Code: 079384D
Bachelor degree in food science, food technology, science or engineering (in food science or technology) or an approved discipline. UQ GPA of 5 or above on a 7 point scale.

**Master of Food Science and Technology (#32)**
Program code 5576
CRICOS Code: 079385C
Bachelor degree in any field, with a tertiary level background in chemistry or biochemistry or biology or microbiology; or a Graduate Certificate in Food Science Technology. UQ GPA of 5 or above on a 7 point scale.

**International Students: English Proficiency**

IELTS overall 6.5; writing 6, reading 6, speaking 6, and listening 6. For other English Language Proficiency Tests and Scores approved for UQ, view the English proficiency policy at [http://future-students.uq.edu.au/applying/english-language-proficiency-requirements](http://future-students.uq.edu.au/applying/english-language-proficiency-requirements).

In the event of any conflict arising from information contained in this publication, the material approved by The University of Queensland Senate shall prevail.

Choose UQ

**LEADING RESEARCH**
Ninety five percent of UQ’s broad fields are now above or well-above world standard, and none are below (2015 Excellence in Research for Australia (ERA) assessment).

**INTERNATIONAL REPUTATION**
UQ is one of only three Australian members of the global Universitas 21, a founding member of the Group of Eight (Go8) universities, and a member of Universities Australia.

**ESTEEMED TEACHERS**
More national teaching awards than any other Australian University.

**GLOBAL LEADER**
Ranked in the top 50 in the world overall (QS World University Rankings, 2015-2016).

**SUCCESSFUL GRADUATES**
UQ graduates enjoy full-time employment rates and salaries higher than the national average.

**WORLD-CLASS FACILITIES**
Access state-of-the-art laboratories and research facilities.

**VIBRANT CAMPUSES**
Dynamic on campus environment, with over 190 sporting and cultural clubs and societies.