

# FOOD SCIENCE, TESTAMUR MAJOR (T059)

Western Sydney University Major Code: T059

Previous Code: ST3077.1

Available to students in other Western Sydney University

Programs: Yes, however the following restrictions apply.

Must be enrolled in a postgraduate program.

This postgraduate major is designed for science graduates interested in furthering a career in food science and technology, working in a variety of settings such as food manufacturing, research and development, regulatory affairs, technical and senior management. Graduates will develop knowledge and skills to meet future challenges to the food supply including sustainability, food safety, and health and nutrition, applicable to both Australian and global contexts. Students will be prepared to become professional food scientists with the cognitive, technical and critical thinking skills to analyse issues and articulate appropriate solutions. A capstone subject involving either a research or professional industry project allows students to integrate their knowledge and skills developed from the whole program.

## Location

Campus	Mode	Advice	Credit Points	Total Credit Points
Parramatta Campus - Victoria Road	Internal	Science@westernsydney.edu.au		
Hawkesbury	Internal	Science@westernsydney.edu.au		

## Major Structure

Qualification for the award of Master of Science (Food Science) requires the successful completion of 160 credit points comprising:

- 20 credit points of core subjects,
- 20 credit points of research capstone subjects,
- 40 credit points of major subjects as follows

Subject	Title	Credit Points	Credit Points
NATS 7015	Food Evaluation	10	
NATS 7016	Food Preservation and Packaging Technologies	10	
NATS 7017	Food Product Design	10	
NATS 7018	Food Quality Management	10	

- and at least 40 credit points from Alternate Pool 1 and up to 40 credit points from Alternate Pool 2.

Students should note that the subjects available in Alternate Pool 1 and Alternate Pool 2 are listed under the Structure tab of the Master of Science (<https://hbook.westernsydney.edu.au/archives/2024-2025/programs/master-science/>) page.

## Recommended Sequence Current Master of Science full-time start-year intake

Course	Title	Credit Points	Credit Points
<b>Year 1</b>			
<b>Autumn session</b>			
NATS 7016	Food Preservation and Packaging Technologies	10	
<b>Spring session</b>			
NATS 7017	Food Product Design	10	
MATH 7016	The Nature of Data	10	
Choose 20 credit points from:			
NATS 7033	MSc Research Project		
NATS 7054	Professional Topic		
NATS 7057	Research Preparation in Post Graduate Studies		
<b>Credit Points</b>			
<b>Autumn session</b>			
NATS 7055	Experiment Design and Project Management	10	
Select three alternate subjects			
<b>Credit Points</b>			
<b>Total Credit Points</b>			
160			

## Major in other postgraduate programs, full-time start-year intake

Students undertaking the major as part of a postgraduate program other than the Master of Science must complete 40 credit points of specialisation subjects.

Course	Title	Credit Points	Select two alternate subjects	40
			Spring session	Credit Points
			NATS 7018 Food Quality Management	10
			NATS 7017 Food Product Design	10
			MATH 7016 The Nature of Data	10
			Select one alternate subject	10
			Year 1	Credit Points
			Autumn session	40
NATS 7015	Food Evaluation	10		
NATS 7016	Food Preservation and Packaging Technologies	10		
		Credit Points		20
			Spring session	Credit Points
NATS 7017	Food Product Design	10		
NATS 7018	Food Quality Management	10		
		Credit Points		20
			Total Credit Points	40

## Major in other postgraduate programs, full-time mid-year intake

Students undertaking the major as part of a postgraduate program other than the Master of Science must complete 40 credit points of specialisation subjects.

Course	Title	Credit Points	Select two alternate subjects	20
			Year 1	Credit Points
			Spring session	40
NATS 7018	Food Quality Management	10		
		Credit Points		20
		Autumn session		
NATS 7016	Food Preservation and Packaging Technologies	10		
NATS 7015	Food Evaluation	10		
		Credit Points		20
		Year 2		
		Spring session		
NATS 7017	Food Product Design	10		
		Credit Points		10
		Total Credit Points		40

## Equivalent Subject

The subject listed below counts towards completion of this major for students who passed this subject in 2021 or earlier.

ENGR 7018 - Research Preparation in Post Graduate Studies, replaced by NATS 7057 Research Preparation in Post Graduate Studies

## Recommended Sequence 2023

### Master of Science full-time start-year intake

Course	Title	Credit Points	Select 20 credit points from the following (note that MSc Research Project is a 20 credit point subject):	20
			Year 1	Credit Points
			Autumn session	40
NATS 7016	Food Preservation and Packaging Technologies	10		
NATS 7015	Food Evaluation	10		
		Credit Points		20
		Year 2		
		Spring session		
NATS 7017	Food Product Design	10		
NATS 7018	Food Quality Management	10		
		Credit Points		20
		Autumn session		
			Select two alternate subjects	20
			Credit Points	40
			Year 2	
		Spring session		
NATS 7017	Food Product Design	10		
NATS 7018	Food Quality Management	10		
		Credit Points		20
		Autumn session		
			Select 20 credit points from the following (note that MSc Research Project is a 20 credit point subject):	20
			Credit Points	40
			Year 1	Credit Points
			Autumn session	40
NATS 7016	Food Preservation and Packaging Technologies	10		
NATS 7015	Food Evaluation	10		
		Credit Points		20

NATS 7057	Research Preparation in Post Graduate Studies	
Select two alternate subjects		20
	<b>Credit Points</b>	<b>40</b>
	<b>Total Credit Points</b>	<b>160</b>

## Major in other postgraduate programs, full-time start-year intake

Students undertaking the major as part of a postgraduate program other than the Master of Science must complete 40 credit points of specialisation subjects.

Course	Title	Credit Points
<b>Year 1</b>		
<b>Autumn session</b>		
NATS 7015	Food Evaluation	10
NATS 7016	Food Preservation and Packaging Technologies	10
	<b>Credit Points</b>	<b>20</b>
<b>Spring session</b>		
NATS 7017	Food Product Design	10
NATS 7018	Food Quality Management	10
	<b>Credit Points</b>	<b>20</b>
	<b>Total Credit Points</b>	<b>40</b>

## Major in other postgraduate programs, full-time mid-year intake

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Course	Title	Credit Points
<b>Year 1</b>		
<b>Spring session</b>		
NATS 7015	Food Evaluation	10
NATS 7016	Food Preservation and Packaging Technologies	10
	<b>Credit Points</b>	<b>20</b>
<b>Autumn session</b>		
NATS 7017	Food Product Design	10
NATS 7018	Food Quality Management	10
	<b>Credit Points</b>	<b>20</b>
	<b>Total Credit Points</b>	<b>40</b>

## Equivalent Subject

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ENGR 7018 - Research Preparation in Post Graduate Studies, replaced by NATS 7057 Research Preparation in Post Graduate Studies

## Related Programs

Master of Science (3749) (<https://hbook.westernsydney.edu.au/archives/2024-2025/programs/master-science/>)