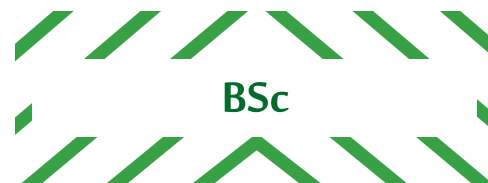


Bachelor of Science

Food Science



Year 1

Semester 1	BIOS 110 Biological Sciences	PHSC 101 Chemistry IA	Elective	Elective
Semester 2	FOOD 101 Food Quality and Consumer Acceptance	Elective	Elective	Elective


Year 2

Semester 1	FOOD 201 Processing Food for Consumers	FOOD 202 Food Safety and Microbiology	BICH 207 Biochemistry II	Elective
Semester 2	QMET 201 Biometrics	ENGN 230 Food Engineering	Elective	Elective

Year 3

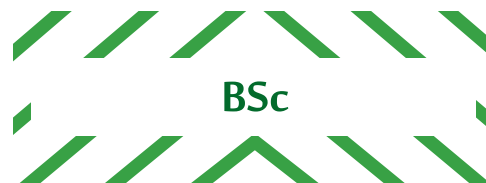
Semester 1	FOOD 304 Microbial Biotechnology	FOOD 301 Food Product Innovation and Quality	Elective or BIOS 304 Toxicology	Elective
Semester 2	FOOD 303 Food Biochemistry and Biotechnology	FOOD 302 Advanced Food Processing	FOOD 399 Research placement	Elective

 = Compulsory Course

 = Elective

Bachelor of Science

Food Science



Summary of regulations for students beginning this degree in 2018:

(Unless noted otherwise, each course is 15 credits)

- At least 360 credits (24 courses)
- All the compulsory courses
- No more than 165 credits (11 courses) at the 100-level
- At least 75 credits (5 courses) at the 300-level

Prerequisites

To enrol in courses at the 200 level or above, you may need to have completed specific courses at the 100 level. When planning your degree, make sure you are including these lower level courses so that you have the right preparation for the more advanced courses.

You can check the prerequisites for each course on our website: www.lincoln.ac.nz/study/courses.

First Year Students

Enrol in your compulsory First Year courses then discuss electives with your Course Advisor during Semester 1.

Course Advisor

For advice selecting your electives, and planning your degree, please contact your Course Advisor:



Course Advisor

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Course Advisor

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