

Bachelor of Science (BSc)

Food Science

FIRST YEAR

Semester 1	LINC 101 Land, People and Economies 1	BIOS 110 Biological Sciences 4	PHSC 101 Chemistry IA 7	Elective
Semester 2	Elective or WINE 101 Introduction to the Winegrowing Industry or ANSC 105 Animal Science 2	FOOD 101 Food Quality and Consumer Acceptance 4	Elective or PLSC 104 Plant Science I 7	Elective

SECOND YEAR

Semester 1	FOOD 201 Processing Food for Consumers 2	FOOD 202 Food Safety and Microbiology 3	BICH 207 Biochemistry II 6	Elective
Semester 2	LINC 201 Sustainable Futures 1	QMET 201 Biometrics 3	ENGN 230 Food Engineering 4	Elective

THIRD YEAR

Semester 1	FOOD 304 Microbial Biotechnology 1	FOOD 301 Food Product Innovation and Quality 4	FOOD 398 Design or research essay 5	Elective or BIOS 304 Toxicology
Semester 2	FOOD 303 Food Biochemistry and Biotechnology 2	FOOD 302 Advanced Food Processing 5	FOOD 399 Research placement	Elective

= compulsory course

Summary of regulations:

(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 (five courses) at the 300-level.



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This planner has been prepared using the 2017 regulations and was correct at the time of publishing. If you are beginning your degree in 2017 these are the regulations for your degree. If you began your degree in 2016 or earlier regulations may have changed so you are encouraged to discuss your enrolment with your Course Advisor.