

# Bachelor of Science (BSc)

## Food Science

### FIRST YEAR

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

### SECOND YEAR

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

### THIRD YEAR

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