



Bachelor of Sustainable Food Systems

(Includes an embedded Diploma of Food Science and Technology - FBP50118)

Develop practical and theoretical skills to deliver safe, nutritious and sustainable food into local and global markets.

Our program

Food sustainability is the study of food security, health, safety, quality and affordability, influenced by climate change and the environment.

With the world population expected to reach 9.7 billion by 2050*, Federation University is creating new ways to help solve the problems of developing a safe, healthy and nutritious food supply for people worldwide.

This unique degree was developed in collaboration with food industry partners to fulfill the need for food specialists in Australia. The first half of the degree embeds a Diploma of Food Science and Technology to develop your knowledge and core practical skills across food testing, quality and sustainability.

In the second half of the degree you will pursue an interest by selecting one of Food Processing or Sustainable Food Production, as well as undertake an industry placement providing valuable and relevant workplace experience.

You will also examine key aspects of sustainable food systems from different points of view: scientific, economic, environmental and ethical, whilst gaining a worldly perspective through a wide selection of subjects from biology to product and process design.

Career opportunities

Successful completion will enable you to drive change and innovation in the food industry. You will gain advanced skills and knowledge required to feed a growing population and be able to do so through best practice in ecological and financial sustainability.

As a graduate you will be in high demand by a growing number of industries that require skills in product research and development, food safety, regulatory affairs and quality assurance. You will also learn how to contribute to a circular economy by honing your skills in waste-stream reduction, recycling and sustainability.

Career outcomes include but are not limited to Food Policy Officer, Food Sustainability Officer, Food Microbiologist, Sensory Scientist, Food Quality Assurance Officer, Quality Control Technologist and Food Production Development Officer.

What to expect

Our blended and on campus delivery mode offers flexibility that suits your lifestyle, allowing you to get ahead in your professional and personal life, while keeping up to date with contemporary developments.

*United Nations: World Population Prospects: the 2019 Revision.

Our staff

Our enthusiastic and highly skilled academics have held senior leadership roles in both academia and the food industry and are committed to assisting and supporting students to become future leaders.

Fees

Please visit [federation.edu.au/fees](https://www.federation.edu.au/fees) to obtain further information regarding Indicative Program Fees.

For further information regarding Commonwealth Supported Places and HECS-HELP visit www.studyassist.gov.au.

Application information

To apply as a **domestic student**, please visit: apply.federation.edu.au

To apply as an **international student**, please visit: federation.edu.au/international

All applicants are required to submit a certified copy of their qualification, including a full transcript/statement of attainment.

Pathway/alternate entry

Students who have successfully completed Certificate IV in Food Science are eligible for entry and will receive credit for 2 units of study (30 credit points).

Entry requirements

- Current Year 12 applicants:
 - A study score of at least 20 in any English
 - A study score of at least 20 in one of any Mathematics or any Science
- Non-year 12 applicants:
 - Higher education or VET background and/or relevant work/life experience and must complete a personal statement

Exit points

You may exit the program and receive a Diploma of Food Science and Technology following 18 months of study (full-time or part-time equivalent).

Program delivery location

Flexible/blended or on campus
(Mt Helen, Ballarat or Churchill, Gippsland)

Program duration

Three years full-time (or part-time equivalent)

SAMPLE COURSE PLAN (FOOD PROCESSING SPECIALISATION)

	SEMESTER 1	SEMESTER 2
YEAR 1	<ul style="list-style-type: none"> • Fundamentals in Food Science • Scientific Practice • Principles of Biology • Chemistry 1 	<ul style="list-style-type: none"> • Food Safety and Compliance • Sustainable Earth • Understanding the Food Continuum • Chemistry 2
YEAR 2	<ul style="list-style-type: none"> • Applications in Food Testing • Working in the Food Industry • Food Processing Operations • General Microbiology 	<ul style="list-style-type: none"> • Feeding the Future • Sustainable Food Production • Food Processing Technology • Elective
YEAR 3	<ul style="list-style-type: none"> • Statistical Methods • Elective • Laboratory Management and Quality • Food Microbiology 	<ul style="list-style-type: none"> • Food Industry Internship • Product and Process and Design • Food Chemistry

[Federation.edu.au](https://www.federation.edu.au)

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