

Nutrition & Food Sciences



Taste and feel the difference

The technology of producing nutritious food for a growing population has never been more vital. UniSA's Bachelor of Nutrition and Food Sciences gives students the skills and knowledge needed to develop innovative new foods and nutrition strategies to meet the demands of a health-conscious and multicultural society.

Careers

The degree is internationally recognised and previous graduates have worked in Singapore, Malaysia, Hong Kong, Botswana and the United Kingdom. Many opportunities also exist for qualified food scientists and nutritionists in Adelaide and interstate.

Graduates are employed by breweries, soy and dairy manufacturers, confectionary companies, bakeries, snack food manufacturers, beverage manufacturers, meat and seafood processors, as well as a range of allied technical and support industries.

Depending on specialisations and postgraduate pathways chosen, the Bachelor of Nutrition and Food Sciences can also lead to employment such as research work in universities and hospitals, policy evaluation in public health, and providing nutrition support and advice to medical and health foundations.

Professional recognition

The Australian Institute of Food Science and Technology recognises graduates for membership, and offers student membership at a discounted rate. The Nutrition Society of Australia recognises graduates for registration as at least an Associate Nutritionist (ANutr) initially, leading to Registered Nutritionist (RNutr), usually after three years of relevant experience.

Starting salary range

Graduates can expect a starting salary of around \$40,000 a year, rising to as much as \$65,000 after several years.

Nutrition & Food Sciences at UniSA

UniSA's Bachelor of Nutrition and Food Sciences draws upon biology and chemistry and applies them to one of life's essentials – food.

With its emphasis on broad science training, followed by advanced study in microbiology, biotechnology, nutrition, processing, and quality and regulation, the three-year program provides graduates with the skills to work in a variety of food and nutrition related industries.

University of South Australia

School of Pharmacy and Medical Sciences

Tel: +61 8 8302 2391
Fax: +61 8 8302 2389
Web: www.unisa.edu.au/pmb
Email: pmb.enquiries@unisa.edu.au
Mail: GPO Box 2471 Adelaide SA 5001

Sansom Institute

Tel: +61 8 8302 1223
Fax: +61 8 8302 1087
Web: www.unisa.edu.au/sansom
Email: SansomInstitute@unisa.edu.au
Mail: GPO Box 2471 Adelaide SA 5001





"I love food and I've always liked science, so a career in food and nutrition sounded good to me. UniSA was a great place to study – the curriculum was extremely relevant and practical, the facilities were great, and the lecturers and tutors were very supportive. Now I work for a pasta company, and the thing I like best is the variety. New product development, quality control, training staff, and tasting and testing – it's a fun and challenging job."

Andrew Alikaris

Graduated in 2007

Food technologist, San Remo



"Working in food science and nutrition is very rewarding. It's satisfying to see products that you helped develop reach the supermarket shelf, knowing they are healthy and safe. When recruiting, I look for UniSA graduates because I know they are taught the practical and theoretical skills that allow them to come on board and settle in quickly. I also like the fact that they are taught to think outside of the square – in this industry, innovation is valued."

Kirsty Fairbank

Technical Manager

Weston Milling

UniSA offers a modern, well-equipped and supportive educational environment, with new state-of-the-art laboratories, a team of highly experienced lecturers and a close association with industry.

Taught at the School of Pharmacy and Medical Sciences, the program is enhanced through its association with UniSA research groups such as the Nutritional Physiology Research Centre and the Early Origins of Adult Health Research Group.

Graduate skills

By the time you graduate, you will have well-developed laboratory and technical skills and a working knowledge of topics including nutrition and its impact on life, development of functional foods, food poisoning and spoilage, food fermentations including cheese, wine and beer, food processing and regulations.

Graduates have advanced sensory skills and an international outlook, giving them an appreciation of different tastes and culinary practices from around the world. Depending on your study stream (either food science or nutrition science) you will also have a set of specialised skills designed to prepare you for specific roles in your chosen field.

Industry experience

Throughout the degree students participate in a number of visits to local food manufacturers, for example to sites producing cheese, beer and wine, olive oil, confectionary, and canned and baked goods. The diversity of industrial visits provides a greater breadth of experience than a single placement in one location. Each industrial visit is linked to assignments focussing on practical aspects of food and beverage production.

Research opportunities

High-achieving students may be eligible to continue on to complete a Bachelor of Health Science (Honours), which involves a research project and can lead on to PhD studies with UniSA's Sansom Institute, the CSIRO, or other universities and research bodies.

Entry requirements

For information on entry requirements, see:

- The program website at www.unisanet.unisa.edu.au/programs/program.asp?Program=IBNF
- UniSA's Medical and Health Sciences booklet
- The School of Pharmacy and Medical Sciences website at www.unisa.edu.au/pmbs

How do I apply?

Australian citizens and permanent residents apply through the South Australian Tertiary Admissions Centre (SATAC). For more information see www.satac.edu.au

International students apply through the University's International Office.

For more information see www.unisa.edu.au/prospective

"UniSA was a great place to study – the curriculum was extremely relevant and practical, the facilities were great, and the lecturers and tutors were very supportive."

The University of South Australia reserves the right to alter, amend or delete any program, fee, course, admission requirement, mode of delivery or other arrangement without prior notice. Information within is correct at the time of printing (June 2007)

CRICOS Provider number 00121B

CRICOS program code 036238L