

FOODSCI 716

Current Issues in Food Safety

Current issues in food safety will be selected from time to time depending on the interest of the students and availability of experts to teach such course. Topics will focus on the science of issues of processing, contamination, packaging, storage and handling.

FOODSCI 717

Food Processing and Sanitation

The science of some of the basic processing methods of food and packaging. The course will also cover properties of solid foods and their surface characteristics and the chemistry of detergents and sanitisers as well as factors affecting their effectiveness.

FOODSCI 797

Project in Food Safety (45 Points)

Students are required to complete a food safety related project, which could be conducted at the students' work place under the supervision of a research staff. International work locations may be possible, subject to individual approval by the director.

Entry requirements

Students will require either:

- a relevant four year Bachelors degree
- or**
- a relevant four year Bachelors (Honours) degree
- or**
- a three Bachelors degree and either a professional qualification equal to one year postgraduate study, or three years relevant work experience.

Entry is with the approval of the Director of the programme.

Students without one of these qualifications may wish to consider the BSc in Food Science and Nutrition.



Admission and enrolment

New Students

For ALL students not enrolled at the University of Auckland, apply online at www.auckland.ac.nz/applynow. If you are unable to access our website, please call 0800 61 62 63 or visit the Student Information Centre at 22 Princes Street, Auckland.

Email: studentinfo@auckland.ac.nz

Returning students

If you are currently enrolled at the University and are applying for a new programme (for example MSc after completion of BSq(Hons)), you should apply using Student Services Online. Visit www.auckland.ac.nz/applynow.

You will be able to enrol through Student Services Online, but if you would like help, please call 0800 61 62 63 or visit the Student Information Centre or the Faculty of Science Student Centre (Ground Floor, Building 301, 23 Symonds Street).

Application closing dates

Semester One: Early December of previous year

Semester Two: Early July of the same year

Need more advice?

Contact the Faculty of Science Student Centre
23 Symonds St, Auckland

Email: scifac@auckland.ac.nz

or Professor Conrad Perera, Food Science

Email: c.perera@auckland.ac.nz

Phone: +64 9 373 7599 ext 83156

www.science.auckland.ac.nz/food-safety

Master of Professional Studies in Food Safety



Master of Professional Studies in Food Safety (MProfStuds)

An online study programme

Courses in this programme are delivered online. Students are able to obtain an advanced degree while maintaining a full-time job.



Programme overview

Food Safety is an area of great importance internationally, as highlighted by recent outbreaks of food-borne diseases and food poisoning. It is particularly important to New Zealand because of our agricultural and industry-based food production and export markets.

Students will learn:

- The theoretical and practical basis of food safety.
- The science and management of food chains from farmgate to fork.
- Legislation and regulations which govern good practice.
- Principal contaminants and their control.

They will have the opportunity to undertake practical or investigative work which may be related to their workplace or industry.

This programme is for graduates and practitioners in the field of food science or food production management who are responsible for food safety in production settings, policy development, or the management of food production chains.

The MProfStuds in Food Safety is taught by the School of Chemical Sciences, in conjunction with the School of Medical Sciences and experts from industry and Government Regulatory Organisations.

Programme highlights

- Provides skills and training in demand by food and food production industry employers, in New Zealand and overseas.
- It is developed in conjunction with New Zealand food regulatory agencies and major companies in New Zealand.
- Courses are flexible to allow those in the workplace to participate, and to network with other practitioners.
- Projects are supervised by research staff, but may be related to – or conducted in – the workplace.

Career opportunities

Graduates of this programme will be equipped to undertake the development, maintenance or management of food safety in a variety of settings from farmgate to fork.

Opportunities include:

- Food safety officer
- Food quality assurance officer
- Compliance manager
- Regulatory affairs manager
- Policy developer

Graduates of our postgraduate programmes in Food Science are already employed in:

- Dairy industry
- Brewing
- Food Manufacturing Companies
- Crown Research Institutes
- Government agencies
- Multinational food companies

Programme requirements

A total of 120 points required. All courses except FOODSCI 797 are 15 points.

- 60 points (4 courses) from FOODSCI 711-714
- 15 points (one course) from FOODSCI 715-717
- 45 points from FOODSCI 797

FOODSCI 711

The Science of Food Contaminants and Their Control

Examines the biology and biochemistry of human pathogens, their interactions with humans at the cellular level via the food chain, their epidemiology and control mechanisms. Also examines the chemical and physical food contaminants, their etiology and ways to prevent contamination of food.

FOODSCI 712

Food Safety Management

An overview of the management of Food Safety from farmgate to fork, and the development of food safety planning and risk management including HACCP plans, their verification, validation, and implementation, traceability, and recall mechanisms.

FOODSCI 713

Food Regulations

An overview of Australian and New Zealand food regulations and also related food regulations of some of our major trading partners, how they operate and are controlled. Models of food control plans, food labeling legislation, enforcement of food laws and the structures which govern these will also be examined.

FOODSCI 714

Research Methodologies in Food Safety

Methodologies consistent with human health research to identify and critically appraise relevant research, and to use appropriate methodologies to design research projects and collect, report and analyse data.

FOODSCI 715

Food Allergens and Intolerants

An understanding of the epidemiology, management, regulation and classification of food allergens and intolerants in accordance with Food Standard 1.2.3 (Australia New Zealand Food Standards Code). This includes the study of foods or food groups with the major food allergens as identified in the Food Allergen Labeling and Consumer Protection Act (FALCPA), and application to new product development and labeling.