



Studying Food and Nutrition Undergraduate options



Are you passionate about food and nutrition?

- Want to be part of the food and beverage industry, which is responsible for over half of New Zealand's merchandise export earnings?
- Want to improve the health of New Zealanders and make a difference in their lives?
- Get a buzz from innovation, invention and discovery?

One of the specialised programmes available at The University of Auckland can help you achieve your goals.

How can I study food and nutrition?

The first programme in the list below each description places the most emphasis on the area described. The amount possible within the other programmes varies.

For more information go to www.auckland.ac.nz/ugfoodandnutrition



Food Science

Prepare yourself for a range of roles in the food and beverage industry, which is responsible for over half of New Zealand's merchandise export earnings. Be a food problem-solver including designing new food products that are both convenient and healthy, protecting consumer health through managing compliance or developing better ways to preserve food, and much more.

Bachelor of Science in:

¹Food Science and Nutrition | Biomedical Science | Biological Sciences



Nutrition

Understand the process by which people absorb nutrients from food and use them for growth and the maintenance of good health. Discover why nutrition plays an important role in preventing disease and why poor nutrition may be responsible for almost half the global burden of non-communicable diseases (such as type 2 diabetes, cardiovascular disease, certain cancers, osteoporosis, arthritis, and inflammatory disease).

Bachelor of Science in:

¹Food Science and Nutrition | Biomedical Science | Biological Sciences or Bachelor of Health Sciences



Exercise Nutrition

Nutrition can be used to improve performance, not only of elite athletes, but in daily life. Exercise Nutrition applies a fundamental understanding of physiology, metabolism and nutrition to enhance human performance and health.

Bachelor of Science in: Sport & Exercise Science |

¹Food Science and Nutrition | Biological Sciences | Biomedical Science



Food Process Engineering

Food Process Engineers take knowledge learned in the laboratory and up-scale it for industrial applications to ensure the processing that food undergoes has the best possible impact and enhances its quality. They develop, control and optimise processes, and design food packaging, distribution and storage systems to meet the individual requirements of each food.

²Bachelor of Engineering (Hons) in Chemical and Materials Engineering or Bachelor of Science in ¹Food Science and Nutrition



Biotechnology

Biotechnology uses living organisms or their components for commercial purposes, which include many industrial microbiology applications such as the production of beer, vinegar, yoghurt and cheese. Biotechnology also embraces the new technologies of recombinant DNA technology, monoclonal antibodies, plant and animal cell culture and new methods of plant and animal breeding (transgenics).

²Bachelor of Technology (Hons) in Biotechnology or

²Bachelor of Engineering (Hons) in Chemical and Materials Engineering or Bachelor of Science in: Biological Sciences I

¹Food Science and Nutrition I Biomedical Science



Wine Science

Wine science is more than simply winemaking: it is the understanding of wine production as a process that runs from the vine to the mouth. At undergraduate level, students can take an introduction to wine science that includes history of wine, geography and terroir, grape growing, winemaking technology, microbiology, sensory evaluation, and health considerations of wine, with a special emphasis on grape growing and winemaking in New Zealand.

¹Any Faculty of Science degree in which there is room to take an elective or

¹A degree from any other faculty in which there is room to take an out-of-faculty elective

Notes

1 Subject to CUAP approval, Nov 2011

2 Both the Bachelor of Engineering and Bachelor of Technology are minimum four year degrees. The designation of 'honours' is given to students who achieve a particular academic standard.



THE UNIVERSITY OF AUCKLAND

NEW ZEALAND

Te Whare Wānanga o Tāmaki Makaurau

Find out more

Find out how to focus on a particular area, include enough to complement your other studies, or compare programmes at www.auckland.ac.nz/ugfoodandnutrition

If you're interested in applying, go to www.auckland.ac.nz/apply_now

Find out about postgraduate study or research options at www.auckland.ac.nz/pgfoodandnutrition

- Food Science
- Wine Science
- Food Safety
- Food Process Engineering
- Nutrition
- Exercise Nutrition
- Population Health Nutrition
- Dietetics