BACHELOR OF FOOD AND AGRIBUSINESS

AGRICULTURE AND ENVIRONMENT

THE UNIVERSITY OF SYDNEY
‘In the years ahead, Australia’s food system will face challenges and be presented with unprecedented opportunities. Meeting the challenges and seizing the opportunities will create enormous social, economic and environmental benefits for Australia.’

NATIONAL FOOD PLAN, 2013
The Bachelor of Food and Agribusiness (BFAb) will prepare you to face the world’s greatest challenge – providing a sustainable and secure food supply for everyone. The food industry is a rapidly growing sector of the world economy. It contributes over 12% of Australia’s GDP.

COURSE OVERVIEW
With a BFAb you will have a double major in food science and business. The course combines on-campus teaching, practical classes, field trips, a 3-month industry internship and an embedded Honours year.

By combining science and business with industry experience you will be equipped to address key national and global issues such as:

- innovative value chain management
- healthy food choices
- novel product development
- global food security
- quality assurance

The University of Sydney Faculties of Agriculture and Environment, Science and Veterinary Science, the Business School and the Charles Perkins Centre have combined to deliver this specialist, research-led program.
The unique combination of science and business means you will be ready to address the complexities of supplying sustainable, nutritious and affordable food to the global population. The course focuses on the development of problem solving skills in the production, supply and management of animal and plant-based foods. Graduates will play high level roles in ensuring food businesses remain competitive and sustainable in the face of evolving world markets and environmental challenges.

INDUSTRY FOCUSED

A key component of the course is the 12-week internship in the third year. An industry internship will provide you with real-world experiences and an opportunity to network with practicing professionals. The experience will allow you to understand the diversity of workplace and industry expectations, and to refine your career goals. The internship is a fully supported, integrated and assessed component of the course.

A variety of companies and industry groups have supported the program.

Examples include:

- Produce Marketing Australia (PMA) – Australia and NZ
- Agribusiness Association of Australia Ltd
- Australian Food and Grocery Council
- Grain Growers Limited
- Westpac Bank, ANZ Bank – Agribusiness Division
- Horticulture Australia Limited
- GrainCorp Limited

HONOURS YEAR

In the honours year you will undertake an individual research project. With faculty support you will fine-tune your analytical, practical and research skills in your chosen area of interest. Students achieving First or Second class Honours are also able to undertake further study in higher degree research programs.

PROFESSIONAL RECOGNITION

Food and agribusiness graduates can work in areas ranging from research, food development and production, to the finance sector, marketing, commodity trading and public policy development and implementation.
FROM PADDOCK TO PLATE: CAREERS AND INDUSTRY

**BUSINESS**
- Marketing and Promotion
- Food Retailing
- Food Wholesaling
- Commodity Trading
- Business Development

**FOOD SCIENCE**
- Food Safety
- Quality Assurance
- Food and Beverage Product Innovation
- Food and Beverage Processor Research

**LOGISTICS AND MANAGEMENT**
- Finance and Risk Management
- Value Chain Management
  - Packaging innovation
  - Global Food Security
  - Transport and Logistics

**EDUCATION AND REGULATION**
- Consumer Advocacy
- Academia
- Health Promotion
- Industry Organisations and Government
AGRIBUSINESS
Agribusiness units focus on the various businesses and activities associated with the modern food industry. Large-scale food production encompasses production and the chain of related commercial operations that connect the product to the market place. Business related job opportunities exist all along the supply-chain from the farm gate to processing to marketing to distribution and sales.

With an agribusiness major you might consider a career in trade, logistics, analysis, market research, product development, sales and the service industry, promotion, entrepreneurship, advertising, marketing, retail management, brand management, and strategic management. Example units in the Agribusiness major include: Agribusiness Marketing; Innovative Supply Chain Management; Corporate Finance; Global Food Security.

FOOD SCIENCE
Food science focuses on the properties, form, function and quality of food components, and the interactions between these components during storage, processing, delivery and consumption. Food science will enhance your understanding of the importance of food to human nutrition and healthy lifestyles, and the application of food science and technology to innovation in this global industry.

Previous graduates with a food science major have pursued careers in food production, product development, health promotion, packaging and postharvest innovation, food science, quality assurance, food safety and food security. Units in the Food Science major include: Food Biotechnology; Chemistry and Biochemistry of Foods; Food Product Development; Food Safety Assessment and Management, Nutrition for Health.
“This course is a mixture of geography, science and business. Its broadness and relevance to issues such as global inequality, the environment and food wastage really attracted me. I hope to work internationally in the area of global food security and the promotion of sustainable farming.”

JOSEPH CRUICKSHANK
BACHELOR OF FOOD AND AGRIBUSINESS STUDENT
Students have the opportunity to gain an international specialisation. This unique combination of agricultural, environmental, food and economic sciences and international experience will see students develop an understanding of the complexities of managing agricultural and environmental systems in a global context, in an environmentally sustainable way.

The international specialisation in the degrees of the Faculty will engender a capacity for innovative problem solving in the production, supply and management of animal and plant products, with a focus on the sustainability of the system in the face of environmental challenges and a burgeoning global population. Global experiences better equip students for current and future global challenges. The specializations are available to high achieving students via international partner universities. Each partner university will offer an internationally taught component to students in other in second year. For example, the University of Nottingham can provide European and/or Asian learning experiences for Sydney students at their Nottingham and/or Malaysian campuses.
BACHELOR OF FOOD AND AGRIBUSINESS
2014 Domestic students ATAR/IB 81.40/30 2014 International students ATAR/IB 82/30
UAC course code 511009 CRICOS code 079022G
Duration 4 years full-time  Mid year entry No
English requirements (international) IELTS: 6.5 (6.0)/ IBT: 90 (23/22)
For more details visit: sydney.edu.au/ug-int-english
Assumed knowledge Mathematics, Chemistry  Recommended studies Biology

Both locally and globally, the food industry faces the challenges of an expanding population and an environment under pressure. While these are challenges, they are also opportunities for innovation. The food industry is transforming. This course is designed to equip graduates with the skills and experience to be innovators and leaders in the evolution of an industry that is essential part of the health and wellbeing of all of us.

MAJORS Agribusiness, Food Science.

COURSE TABLE

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BACHELOR OF SCIENCE IN AGRICULTURE

How we will feed the world is one of the greatest challenges facing society today. You will have the opportunity to develop a foundation in science with an emphasis on how it applies to managing food production and the sustainable use of natural resources. You will develop strong skills in critical thinking, problem solving, research and communication. Highlighting the connectivity and dynamics of agricultural systems, you will learn how to apply the principles of science to solutions-based management.

Your course includes a professional development program as a core unit of study. This professional development unit represents an opportunity for you to apply your knowledge in real-life situations. It prepares you for the workplace and makes you incredibly competitive in the employment market.

2014 Domestic students ATAR/IB 76.85/28
2014 International students ATAR/IB 82/30
Duration 4 years full-time (incl Honours)
Assumed knowledge Mathematics, Chemistry

BACHELOR OF ENVIRONMENTAL SYSTEMS

The course comprehensively examines both natural and agricultural systems. It differs from other environmental and agricultural courses in that it has a clear focus on building knowledge and skills in quantitative analysis across disciplines and the application of systems thinking to the issues of the day such as climate change, water, food security and carbon emissions.

This unique course addresses the tensions and synergies of ecosystems. You will complete core units that span the plant sciences, hydrology, geomorphology, soil science and biosphere-atmosphere interactions. Depending on your academic performance, you may apply for an additional honours year.

2014 Domestic students ATAR/IB 80.50/29
2014 International students ATAR/IB 82/30
Duration 3 years full-time
Assumed knowledge Mathematics, Chemistry