



Bachelor of Food Science and Technology

New in 2025

Explore the science and technology of sustainable food and food production systems. Immerse yourself in the chemistry and physics of food and learn to design and deliver technology-led solutions to contemporary food production, distribution and consumption challenges.

Course aims

A standalone degree

With its focus on the whole food system and the circular economy, the Bachelor of Food Science and Technology is unique in New South Wales. Students gain hands-on expertise in technological approaches to food product and systems development, preparing them to meet growing demand for qualified food technologists in Australia and beyond.

Customisable learning

Students can use their elective subjects to deepen their scientific expertise or to expand their learning beyond the bounds of UTS Science. These include The Bio Kitchen, with its focus on the creation of novel biomaterials, and Intellectual Property and Commercialisation, which introduces students to the legal considerations of bringing new ideas to market.

Why UTS Food Science and Technology?

Choose a growth industry

By 2027, the global food tech market is expected to be valued at US\$342 billion. Get ready to take your place in this rapidly expanding sector with a niche degree from UTS.

Learn from leaders

Course content is shaped by experts from the UTS School of Life Sciences; the School of Mathematics and Physical Sciences; and the acclaimed UTS Climate Change Cluster (C3), a leader in the development of sustainable algae-based products, including food.

Explore life outside the lab

Learning isn't just about what happens in the classroom. Expand your horizons with professional internships, international exchange placements and opportunities for cross-faculty study.

Key information

Location	City campus
Duration	3 years (full time) 6 years (part time)

UAC code:	607085
CRICOS code:	116214M

Combine this degree with

Business

Course program

Find typical course programs for the Bachelor of Food Science and Technology and learn more about the units of study that make up this degree.

handbook.uts.edu.au/courses/c10482



Careers

Graduates emerge ready to deploy their skills in a range of food-related roles, including food technologist, microbiologist or chemist; safety and quality assurance specialist; product developer; or marketer.

Combine Food Science + Business

Students seeking a diversified skill set should consider the Bachelor of Food Science Bachelor of Business. This combined degree equips learners with complementary expertise in food science, biotechnology and their chosen business discipline.

Course features

Scientist's toolkit

Complete a series of common core subjects that underpin all undergraduate UTS Science degrees. Data, Design and Decisions and Scientific Perspectives for Global Issues are designed to equip students with a toolkit of technical and workplace skills, preparing them to thrive both at and after uni.

Specialist food science subjects

Course content emphasises food and nutrition science, including specialist food technology subjects and related learning in biochemistry, biotechnology and biobusiness.

Free electives

Students can customise the degree to suit their personal or career aspirations. Enrol in an international exchange, pursue a professional internship, or tailor the degree with a choice of subjects from any UTS faculty.

Capstone project

In their final year, students draw on all their skills to develop a novel food product from concept through to formulation, development and market testing.

Other courses

Other UTS Science courses you might be interested in:

Bachelor of Molecular Biotechnology

Bachelor of Science (Biotechnology)

Bachelor of Science (Flexible)

Contact us

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(1300 275 887)

ask.uts.edu.au

Find out more about the
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and Technology



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This flyer is for local students. International students should refer to the International Course Guide or uts.edu.au/international