

2024

食品质量与安全/ 食品技术与营养学

南京中医药大学(NJUCM) 澳大利亚皇家墨尔本理工大学(RMIT)



衔接计划

NJUCM	RMIT	NJUCM
顺利完成大一、大二和 大三课程,包括规定 的先修课程	顺利完成大四课程	学士学位
		RMIT 学士学位

课程概要

通过本课程,您将学习大规模食品生产与食品制造科学,以及如何在确保食品安全 与营养的同时满足消费者需求。您还将学习如何以负责任的方式应用科技,掌握为 市场开发商品和服务所需的技能。在RMIT大学进行的最后一年学习中,您将通过参 与项目运作来获得食品技术方向或营养学方向的实践技能。

专业认证

您将有资格成为澳大利亚食品科学与技术学会(AIFST)会员。

职业前景

毕业生可从事食品行业中的各类职业,包括研发、市场营销和质量保证等。您也可 以在国内和国际食品加工企业、政府部门及其他监管机构任职。

网站

www.rmit.cn/study/partners



该合作办学项目经中国教育部批准,由两校精心设计 开发,确保您能够充分掌握相关专业知识和实践技 能,成为具有全球视野的世界公民,充满信心地开启成 功的职业生涯。

您可以选择赴皇家墨尔本理工大学(RMIT)墨尔本校区 进行部分课程的学习,并在顺利完成学业后获得双学 士学位,由南京中医药大学(NJUCM)和RMIT大学分别

取得双学士学位之后,您将可以申请攻读RMIT大学食 品科学与技术硕士课程,并通过免修科目(至多四 门),仅用一年半时间获得该硕士学位。

到RMIT大学学习, 您将在学术、文化和专业层面上与世 界紧密相连,成为在全球就业市场中具有竞争优势的 毕业生。

NJUCM 学位	工学学士 (食品质量与安全)
RMIT 学位	理学学士 (食品技术与营养学)
RMIT 课程代码	BP199
RMIT CRICOS 代码	048768M
教育部批准书编号	MOE32AU2A20131452N



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该信息准确无误

RMIT University CRICOS机构代码: 00122A | RTO代码: 3046 RMIT UP CRICOS机构代码: 01912G



2024

Earn a double degree in Food Quality and Safety/ Food Technology and Nutrition

With Nanjing University of Chinese Medicine (NJUCM) and RMIT University in Melbourne, Australia



Pathway Plan

NJUCM

Successful completion of Year 1, Year 2 and Year 3, including the prescribed pre-requisite courses

RMIT

Successful completion of Year 4

NJUCM

Bachelor degree

RMIT

Bachelor degree

Program Outline

In this program, you will learn about the science of large-scale food manufacturing and how food is made so that it is safe and nutritious while also meeting consumers' needs. You will learn about responsible application of science and gain the skills required to develop goods and services for the marketplace. In your final year at RMIT, you will undertake projects that will develop industry relevant skills in areas relevant to food technology or nutrition.

Professional Recognition

You will be eligible for an Australian Institute of Food Science and Technology (AIFST) membership.

Career Outlook

Graduates of this program will be able to work in a range of roles across the food industry. This includes research and development, marketing and quality assurance. You will also be suitable for roles with national and international food processing companies, government departments and other regulatory bodies.

Website

www.rmit.cn/study/partners



Approved by the Chinese Ministry of Education, this program has been carefully developed to ensure you are equipped with the knowledge, practical skills and confidence to pursue a successful career as a global citizen.

You can choose to study part of your degree at RMIT in Melbourne and be eligible to receive two awards (degrees) upon successful completion of the collaborative program – one from NJUCM and the second one from RMIT.

Upon successful completion of your bachelor programs, you will be eligible to apply for RMIT's Master of Food Science and Technology program with a credit award (for up to four courses) that would allow you to complete your Master degree in just one and a half years.

Studying at RMIT will also allow you to engage with the world academically, culturally and professionally and provide graduates with a competitive edge in the global employment market.

NJUCM Qualification	Bachelor of Engineering (Food Quality and Safety)
RMIT Qualification	Bachelor of Science (Food Technology and Nutrition)
RMIT Program Code	BP199
RMIT CRICOS Code	048768M
MoE Certificate	MOE32AU2A20131452N



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This guide provides information about RMIT's Melbourne based programs for international students and is correct at the time of publication

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