

食品质量与安全/ 食品技术与营养学 双学士学位

南京中医药大学 (NJUCM)
澳大利亚皇家墨尔本理工大学 (RMIT)



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衔接计划

顺利完成大一、大二和
大三课程, 包括规定的
先修课程
(NJUCM)

顺利完成大四课程
(RMIT)

NJUCM
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

rmitchina.cn/rmit-china-cap



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大学分别授予。

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 理学学士
(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



本指南为潜在国际学生提供RMIT开设于墨尔本之课程信息, 于2021年7月制作, 已尽最大努力确保本指南所载信息在刊印之日准确无误。提交申请之前, 请访问RMIT大学官网查询最新信息。

RMIT大学 CRICOS 机构代码: 00122A | RMIT培训有限公司
CRICOS 机构代码: 01912G | RMIT大学 RTO 代码: 3046

What's next...

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



Connect with
RMIT on Weibo



Pathway Plan



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

rmitchina.cn/rmit-china-cap



What's next...

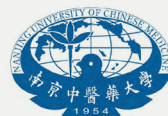
Approved by the Chinese Ministry of Education, this program has been carefully developed to ensure you are equipped with the knowledge, practical skills and confidence to pursue a successful career as a global citizen.

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



Date of issue: July 2021

This guide provides information about RMIT's Melbourne-based programs for prospective international students. Prepared July 2021. Every effort has been made to ensure the information contained in this publication is accurate and current at the date of printing. For the most up-to-date information, please refer to the RMIT University website before lodging your application.

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