

# AGRICULTURE, ANIMALS AND FOOD

## FEATURED COURSES

### Lifestyle Horticulture

#### HORT3008

The course discusses the establishment and maintenance of tree, turf, interior plants, seasonal colour in the landscape and the emerging area of interest of green roofs. The area has been called Amenity Horticulture, Urban Horticulture, Community Horticulture. More recently the term "Lifestyle Horticulture" has been used.

A flexible program of study, tutorials and field trips will be used. Lifestyle Horticulture encompasses urban forestry (arboriculture), turf, seasonal colour in the landscape and floriculture. These disciplines link to sciences (plant physiology, ecology, soils, and water) as well as to aspects of landscape design and management. The discipline area is broader than just producing plants as the sector provides services to the community dealing with issues of policy, regulation, risk management, litigation, and resource limitations.

### Equine Stud Management

#### ANIM2039

This course covers the theoretical and practical principles involved with the management of: breeding horses including mating, foaling and weaning; associated equine facilities including stallion accommodation, breeding sheds and yards, foaling paddocks and stables, weaning, handling and pre-training facilities. Previous students have enjoyed this course particularly because of the integration of the theory with the practical component.

### Principles of Wildlife Management

#### LPWM2003

This course is an overview of the principles and concepts that wildlife managers need to be familiar with to master their craft. We will cover biology and population dynamics of Australian native and feral animal populations; the ecological factors which affect the distribution and abundance of wild vertebrates; management of pests; management of critically endangered species; and the concept of adaptive management.

### Food Science

#### FOOD3006

Food science is the study of the physical, chemical and biological properties of foods and their constituents and the changes they undergo (including nutritional) when subjected to handling, preservation, processing, storage and distribution. This course covers the fundamental principles of food science; science of sugar, meat, milk, seafood, fruits and vegetables, eggs, fats and oils, and grains and their derived products.

### Food Product Development

#### FOOD3011

Successful food product development requires a knowledge of a range of disciplines as well as a systematic approach to the development process. Integration of marketing and consumer aspects with the technical aspects of food processing and food products is very important. This course covers the techniques involved in systematic food product development.

## OTHER COURSES

The table below lists other popular courses in this area available to Study Abroad and Exchange students. A full list of courses can be found on UQ's Courses and Programs website at [www.uq.edu.au/study](http://www.uq.edu.au/study)

UQ CODE	COURSE NAME
BIOL3207	Animal Behaviour
ANIM2040	Animal Biosecurity
ANIM3011	Animal Production and Product Quality
ANIM3039	Equine Exercise and Rehabilitation
FOOD3017	Food Safety and Quality Management
AGRC1014	Plant Utilisation in Natural and Agricultural Environments
AGRC2009	Plant Production Technology
AGRC2019	Ecology of Natural and Agricultural Systems
MKTG1502	Agriculture and Food Industry Marketing
ANIM1008	Animal Health and Care
ANIM1014	Animal Welfare, Behaviour and Handling
ANIM2005	Australian Terrestrial Vertebrates
ANIM3016	Captive Wildlife Husbandry
FOOD3018	Food Chemistry
FOOD2006	Principles of Food Preservation

#### NOTES

- Course information is correct as at April 2010 and may change in 2011. Please refer to [www.uq.edu.au/study](http://www.uq.edu.au/study) for current information.
- Whilst all listed courses are available to Study Abroad and Exchange students, some will require Faculty/School approval, as relevant previous study is required.



*"I knew that I wanted to work with animals and Australia has some of the most unique wildlife on the planet so it seemed like a natural place to start.*

*The staff at the Gatton campus were fantastic. I have been involved in such a wide variety of projects and learnt so much during my time here.*

*I will never forget my time at Gatton, I've had experiences and met friends that will be with me for a lifetime."*

RACHEL DAVEY, USA  
(APPLIED SCIENCE STUDENT)