UNSW Course Outline

FOOD3060 Food Processing Principles - 2024

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General Course Information

Course Code : FOOD3060
Year : 2024
Term : Term 2
Teaching Period : T2
Is a multi-term course? : No
Faculty : Faculty of Engineering
Academic Unit : School of Chemical Engineering
Delivery Mode : In Person
Delivery Format : Standard
Delivery Location : Kensington
Campus : Sydney
Study Level : Postgraduate, Undergraduate
Units of Credit : 6

Useful Links

Handbook Class Timetable

Course Details & Outcomes

Course Description

Processing foods at industrial scale requires engineers and food technologists to integrate and apply knowledge from a range of fields. Consider the processing of milk for sale, food safety is assured and consistent consumer experience is achieved through the processes of

pasteurisation and homogenisation before packaging. Managing these operations requires you to apply the basic principles of fluid flow and heat transfer, along with an understanding of microbiology. While optimising evaporation and drying in the production of milk powder will require you to apply the principles of material and energy balances and mass transfer.

In this course you will learn the basic physical and engineering principles required to understand the processing of foods at industrial scale. You will be equipped with the basic knowledge to work as a food engineer in food manufacturing companies. The course concentrates on the following topics:

1. Mass and energy balances, including basic principles of thermodynamics, to analyse processing unit operations,
2. Fluid flow, to understand the flowing characteristics of liquid foods,
3. Heat transfer, to understand the cooling and heating of food for preservation,
4. Thermal processing, to understand the effect of temperature on the inactivation of microorganisms for food preservation,
5. Mass transfer, to understand the movement of mass due to gradients of concentration,
6. Particles in foods, as many food ingredients are in the form of particles, and
7. Mixing, which is a fundamental operation for making foods.

Course Aims

This course is a central component of the food science curriculum, allowing students to develop foundational skills and knowledge in food production engineering. This course develops the fundamentals that students acquired in first-year physics and mathematics courses into principles of food processing such as mass and energy balances, fluid flow, and heat and mass transfer. Those principles are then used in subsequent courses to study individual unit operations, which are the building blocks for converting raw materials into finished products.

At the end of this course, students will understand the basic principles governing the transformation of foods during processing, and how to do simple mass and energy balances across a single processing stage or a complete food production plant. Students will also understand the correlations between heat processing and food preservation, as well as the basics of mass transfer and the processing of food particles.

Course Learning Outcomes

Course Learning Outcomes
CLO1 : Calculate material and energy balances for food processes
CLO2 : Apply concepts of flow and viscosity as related to the transport of liquid foods
CLO3 : Solve problems of steady and unsteady state heat transfer
CLO4 : Calculate thermal effects on microorganisms as a function of temperature profiles
CLO5 : Apply principles of mass transfer and particle processing to relevant food operations

Course Learning Outcomes	Assessment Item
CLO1 : Calculate material and energy balances for food processes	• Quizzes • Assignment • Final exam
CLO2 : Apply concepts of flow and viscosity as related to the transport of liquid foods	• Quizzes • Assignment • Final exam
CLO3 : Solve problems of steady and unsteady state heat transfer	• Quizzes • Assignment • Final exam
CLO4 : Calculate thermal effects on microorganisms as a function of temperature profiles	• Quizzes • Assignment • Final exam
CLO5 : Apply principles of mass transfer and particle processing to relevant food operations	• Quizzes • Final exam

Learning and Teaching Technologies

Moodle - Learning Management System

Other Professional Outcomes

This course is part of UNSW Food Science specialisations approved (2021-2026) by the Institute of Food Technologists Higher Education Review Board (IFT HERB).

Additional Course Information

The course is organised into 6 hours of contact per week over a 10-week trimester, except on week 6. Each lecture block may include lectures and tutorials sessions for practicing solving problems. Course materials will be provided through the Moodle course page.

Students are expected to have studied Physics (PHYS1111 or PHYS1121 or PHYS1131) and Mathematics (MATH1031 or MATH1131 or MATH1141) to Year 1 University standard or equivalent. Concepts taught in these courses are assumed knowledge in FOOD3060.

The processing principles taught in this course are used extensively in FOOD3801/FOOD8801 (Unit Operations in Food Processing) and in FOOD3010/FOOD8010 (Food Products and Ingredients Technology), where they are relevant to pasteurization and canning.

Assessments

Assessment Structure

Assessment Item	Weight	Relevant Dates
Quizzes Assessment Format: Individual	35%	Start Date: Not Applicable Due Date: Week 2, Week 4, Week 5, Week 8, Week 10
Assignment Assessment Format: Individual	20%	Start Date: 28/06/2024 01:00 PM Due Date: 04/08/2024 07:00 PM
Final exam Assessment Format: Individual	45%	Start Date: Not Applicable Due Date: Exam Period

Assessment Details

Quizzes

Assessment Overview

Students will complete five online quizzes across the term to assess their understanding of lecture content. Each quiz can be attempted multiple times within a time frame of 1 to 2 weeks, with highest mark. The quizzes will provide direct feedback to students after completion on their progress and understanding.

Course Learning Outcomes

- CLO1 : Calculate material and energy balances for food processes
- CLO2 : Apply concepts of flow and viscosity as related to the transport of liquid foods
- CLO3 : Solve problems of steady and unsteady state heat transfer
- CLO4 : Calculate thermal effects on microorganisms as a function of temperature profiles
- CLO5 : Apply principles of mass transfer and particle processing to relevant food operations

Detailed Assessment Description

These Moodle quizzes serve to assess your comprehension of the course concepts and hone your problem-solving skills. Regular practice is essential to affirm and solidify your learning. You

are encouraged to attempt each quiz multiple times within a 1 to 2-week period to achieve your highest score. Repeating the quizzes aids in gaining proficiency, particularly in problem-solving. Each attempt provides feedback to help you identify areas for improvement.

Quiz 1 covers topics from the introduction of the course to mass balances, while Quiz 2 spans from thermodynamics to energy balances. Quiz 3 addresses concepts from fluid flow and non-Newtonian fluids, and Quiz 4 encompasses steady state heat transfer and heat exchangers. Finally, Quiz 5 focusses on unsteady heat transfer and thermal processing. Each quiz weight 7% of the final for a total combined weight of 35%.

After the quizzes close, they will remain accessible for practice purposes only. It's important to note that the questions may vary slightly with each attempt, so stay attentive during each session. Refer to the course schedule for the opening and closing dates of the quizzes.

Submission notes

Quizzes will run from Weeks 2 to 11. See the course schedule for the opening and closing dates of the quizzes.

Assignment submission Turnitin type

Not Applicable

Assignment

Assessment Overview

Students will complete a final assignment to assess their problem-solving skills. It will contain more complex questions than in the quizzes and may require graphical solutions. Written feedback and marks will be provided.

Course Learning Outcomes

- CLO1 : Calculate material and energy balances for food processes
- CLO2 : Apply concepts of flow and viscosity as related to the transport of liquid foods
- CLO3 : Solve problems of steady and unsteady state heat transfer
- CLO4 : Calculate thermal effects on microorganisms as a function of temperature profiles

Detailed Assessment Description

The assignment aims to provide students with opportunities to tackle more complex problems, thereby enhancing their problem-solving skills and integrating various topics covered in the course. This individual assessment is due by the end of week 10 and consists of four questions, each requiring application of different aspects of the course material.

Question 1 focuses on mass balances, while Question 2 requires application of Thermodynamics & Energy Balances principles. Question 3 challenges students to apply their understanding of heat transfer, and Question 4 involves integrating knowledge of unsteady state heat transfer and thermal processing.

To facilitate adequate preparation, the questions will be made public in week 5 of the term, allowing students to commence work on the assignment early. It is advisable to start early to leverage the available time for deeper understanding, seeking assistance if needed, and refining the solutions to produce high-quality submissions.

Assignment submission Turnitin type

Not Applicable

Final exam

Assessment Overview

Students will complete a final exam that tests their understanding of the fundamental principles taught in the class and its application through problem-solving. The final exam focuses on individual achievement and competence in the subject matter, in line with our accreditation obligations. Feedback will be provided in the form of a final mark.

Course Learning Outcomes

- CLO1 : Calculate material and energy balances for food processes
- CLO2 : Apply concepts of flow and viscosity as related to the transport of liquid foods
- CLO3 : Solve problems of steady and unsteady state heat transfer
- CLO4 : Calculate thermal effects on microorganisms as a function of temperature profiles
- CLO5 : Apply principles of mass transfer and particle processing to relevant food operations

Assignment submission Turnitin type

Not Applicable

General Assessment Information

Grading Basis

Standard

Course Schedule

Teaching Week/Module	Activity Type	Content
Week 1 : 27 May - 2 June	Lecture	Tuesday: Lecture on 01 Introduction, 02 Dimensions, units, systems & properties of foods. Thursday: Lecture on 03 Mass balances. Friday: Lecture on 03 Mass balances.
Week 2 : 3 June - 9 June	Lecture	Tuesday: Lecture on 03 Mass balances. Thursday: Lecture on 04 Thermodynamics and energy balances. Friday: Lecture on 04 Thermodynamics and energy balances.
	Assessment	Quiz 1 opens on Tuesday at 6 pm.
Week 3 : 10 June - 16 June	Lecture	Tuesday: Lecture on 04 Thermodynamics and energy balances. Thursday: Lecture on 04 Thermodynamics and energy balances. Friday: Lecture on 04 Thermodynamics and energy balances.
Week 4 : 17 June - 23 June	Lecture	Tuesday: Lecture on 04 Thermodynamics and energy balances, and 05 Fluid Flow. Thursday: Lecture on 05 Fluid Flow. Friday: Lecture on 05 Fluid Flow.
	Assessment	Quiz 1 closes on Tuesday at 6pm. Quiz 2 opens on Tuesday at 6pm.
Week 5 : 24 June - 30 June	Lecture	Tuesday: Lecture on 05 Fluid Flow, and 06 Liquid transport system & pumps. Thursday: Lecture on 06 Liquid transport system & pumps, and 07 Flow and viscosity measurements. Friday: Lecture on 08 Non-Newtonian fluids.
	Assessment	Quiz 3 opens on Friday at 1 pm. Assignment is published on Friday.
Week 6 : 1 July - 7 July	Assessment	Quiz 2 closes on Tuesday at 6pm.
Week 7 : 8 July - 14 July	Lecture	Tuesday: Lecture on 09 Heat transfer. Thursday: Lecture on 09 Heat transfer. Friday: Lecture on 09 Heat transfer.
	Assessment	Quiz 3 closes on Friday at 1 pm.
Week 8 : 15 July - 21 July	Lecture	Tuesday: Lecture on 10 Heat exchangers. Thursday: Lecture on 10 Heat exchangers & 11 Unsteady state heat transfer. Friday: Lecture on 11 Unsteady state heat transfer.
	Assessment	Quiz 4 opens on Thursday at 1 pm.
Week 9 : 22 July - 28 July	Lecture	Tuesday: Lecture on 11 Unsteady state heat transfer. Thursday: Lecture on 12 Thermal processing. Friday:Lecture on 12 Thermal processing.
Week 10 : 29 July - 4 August	Lecture	Tuesday: Lecture on 12 Thermal processing. Thursday: Lecture on 13 Mass Transfer. Friday: Lecture on 14 Particles in Foods & mixing.
	Assessment	Quiz 5 opens on Tuesday at 6 pm. Quiz 4 closes on Thursday at 1 pm. The due date of the assignment is on Sunday at 7 pm.
Week 11 : 5 August - 11 August	Assessment	Quiz 5 closes on Sunday at 6 pm.

Attendance Requirements

Students are strongly encouraged to attend all classes and review lecture recordings.

Course Resources

Prescribed Resources

Textbooks:

- Singh, R.P. and Heldman, D.R., 2013. Introduction to Food Engineering, Enhanced. Academic

Press. https://www.sciencedirect.com/science/article/pii/B9780123985309000218
- Berk, Z., 2018. Food process engineering and technology. Academic press. Second edition available online via the UNSW library: https://www.sciencedirect.com/book/9780124159235/food-process-engineering-and-technology
- Fellows, P.J., 2009. Food processing technology: principles and practice. Elsevier. https://www.sciencedirect.com/book/9781845692162/food-processing-technology

Course Evaluation and Development

Student feedback is extremely valuable, and you are expected to provide feedback on the course. A Moodle tool has been created on the course web page which will become visible late in the session and allow you to evaluate the course.

Staff Details

Position	Name	Email	Location	Phone	Availability	Equitable Learning Services Contact	Primary Contact
Convenor	Francisco Trujillo		Room 420, Hilmer Building (Enter via the Science and Engineering Building SEB E8)	+61 2 9385 5648	Wednesday 1pm to 2pm, Weeks 1 to 10, except Week 6	No	Yes

Other Useful Information

Academic Information

I. Special consideration and supplementary assessment

If you have experienced an illness or misadventure beyond your control that will interfere with your assessment performance, you are eligible to apply for Special Consideration prior to, or within 3 working days of, submitting an assessment or sitting an exam.

Please note that UNSW has a Fit to Sit rule, which means that if you sit an exam, you are declaring yourself fit enough to do so and cannot later apply for Special Consideration.

For details of applying for Special Consideration and conditions for the award of supplementary assessment, please see the information on UNSW's Special Consideration page.

II. Administrative matters and links

All students are expected to read and be familiar with UNSW guidelines and polices. In particular, students should be familiar with the following:

- Attendance
- UNSW Email Address
- Special Consideration
- Exams
- Approved Calculators
- Academic Honesty and Plagiarism
- Equitable Learning Services

III. Equity and diversity

Those students who have a disability that requires some adjustment in their teaching or learning environment are encouraged to discuss their study needs with the course convener prior to, or at the commencement of, their course, or with the Equity Officer (Disability) in the Equitable Learning Services. Issues to be discussed may include access to materials, signers or note-takers, the provision of services and additional exam and assessment arrangements. Early notification is essential to enable any necessary adjustments to be made.

IV. Professional Outcomes and Program Design

Students are able to review the relevant professional outcomes and program designs for their streams by going to the following link: https://www.unsw.edu.au/engineering/student-life/student-resources/program-design.

Note: This course outline sets out the description of classes at the date the Course Outline is published. The nature of classes may change during the Term after the Course Outline is published. Moodle or your primary learning management system (LMS) should be consulted for the up-to-date class descriptions. If there is any inconsistency in the description of activities between the University timetable and the Course Outline/Moodle/LMS, the description in the Course Outline/Moodle/LMS applies.

Academic Honesty and Plagarism

UNSW has an ongoing commitment to fostering a culture of learning informed by academic integrity. All UNSW students have a responsibility to adhere to this principle of academic integrity. Plagiarism undermines academic integrity and is not tolerated at UNSW. *Plagiarism at UNSW is defined as using the words or ideas of others and passing them off as your own.*

Plagiarism is a type of intellectual theft. It can take many forms, from deliberate cheating to accidentally copying from a source without acknowledgement. UNSW has produced a website

with a wealth of resources to support students to understand and avoid plagiarism, visit: student.unsw.edu.au/plagiarism. The Learning Centre assists students with understanding academic integrity and how not to plagiarise. They also hold workshops and can help students one-on-one.

You are also reminded that careful time management is an important part of study and one of the identified causes of plagiarism is poor time management. Students should allow sufficient time for research, drafting and the proper referencing of sources in preparing all assessment tasks.

Repeated plagiarism (even in first year), plagiarism after first year, or serious instances, may also be investigated under the Student Misconduct Procedures. The penalties under the procedures can include a reduction in marks, failing a course or for the most serious matters (like plagiarism in an honours thesis or contract cheating) even suspension from the university. The Student Misconduct Procedures are available here:

www.gs.unsw.edu.au/policy/documents/studentmisconductprocedures.pdf

Submission of Assessment Tasks

Work submitted late without an approved extension by the course coordinator or delegated authority is subject to a late penalty of five percent (5%) of the maximum mark possible for that assessment item, per calendar day.

The late penalty is applied per calendar day (including weekends and public holidays) that the assessment is overdue. There is no pro-rata of the late penalty for submissions made part way through a day. This is for all assessments where a penalty applies.

Work submitted after five days (120 hours) will not be accepted and a mark of zero will be awarded for that assessment item.

For some assessment items, a late penalty may not be appropriate. These will be clearly indicated in the course outline, and such assessments will receive a mark of zero if not completed by the specified date. Examples include:

- Weekly online tests or laboratory work worth a small proportion of the subject mark;
- Exams, peer feedback and team evaluation surveys;
- Online quizzes where answers are released to students on completion;
- Professional assessment tasks, where the intention is to create an authentic assessment that

has an absolute submission date; and,
- Pass/Fail assessment tasks.

Faculty-specific Information

Engineering Student Support Services – The Nucleus - enrolment, progression checks, clash requests, course issues or program-related queries

Engineering Industrial Training – Industrial training questions

UNSW Study Abroad – study abroad student enquiries (for inbound students)

UNSW Exchange – student exchange enquiries (for inbound students)

UNSW Future Students – potential student enquiries e.g. admissions, fees, programs, credit transfer

Phone

(+61 2) 9385 8500 – Nucleus Student Hub

(+61 2) 9385 7661 – Engineering Industrial Training

(+61 2) 9385 3179 – UNSW Study Abroad and UNSW Exchange (for inbound students)

School-specific Information

Course Workload

Course workload is calculated using the Units-Of-Credit (UOC). The normal workload expectation for one UOC is approximately 25 hours per term. This includes class contact hours, private study, other learning activities, preparation and time spent on all assessable work.

Most coursework courses at UNSW are 6 UOC and involve an estimated 150 hours to complete, for both regular and intensive terms. Each course includes a prescribed number of hours per week (h/w) of scheduled face-to-face and/or online contact. Any additional time beyond the prescribed contact hours should be spent in making sure that you understand the lecture material, completing the set assignments, further reading, and revising for any examinations. Most 6 UoC courses will involve approximately 10-12 hours per week of work on your part. If you're not sure what to do in these hours of independent study, the resources on the UNSW

Academic Skills pages offer some suggestions including: making summaries of lectures, read/ summarise sections from the textbook, attempt workshop problems, reattempting workshop problems with some hints from the solutions, looking for additional problems in the textbook.

Full-time enrolment at university means that it is a *full-time* occupation for you and so you would typically need to devote 35 hours per week to your studies to suceed. Full-time enrolment at university is definitely incompatible with full-time employment. Part-time/casual employment can certainly fit into your study schedule but you will have to carefully balance your study obligations with that work and decide how much time for leisure, family, and sleep you want left after fullfilling your commitments to study and work. Everyone only gets 168 hours per week; overloading yourself with both study commitments and work commitments leads to poor outcomes and dissatisfaction with both, overtiredness, mental health issues, and general poor quality of life.

On-campus Class Attendance

Most classes at UNSW are "In Person" and run in a face-to-face mode only. Attendance and participation in the classes is expected. As an evidence-driven engineer or scientist, you'll be interested to know that education research has shown students learn more effectively when they come to class, and less effectively from lecture catch-up recordings. If you have to miss a class due to illness, for example, we expect you to catch up in your time, and within the coming couple of days.

For most courses that are running in an "in person" mode:

- Lectures are normally recorded to provide an opportunity to review material after the lecture; lecture recordings are not a substitute for attending and engaging with the live class.
- Workshops/tutorials are not normally recorded as the activities that are run within those sessions normally cannot be captured by a recording. These activities may also include assessable activities in some or all weeks of the term.
- Laboratories are not recorded and require in-person attendance. Missing laboratory sessions may require you to do a make-up session later in the term; if you miss too many laboratory sessions, it may be necessary to seek a Permitted Withdrawal from the course and reattempt it next year, or end up with an Unsatisfactory Fail for the course.
- Assessments will often require in-person attendance in a timetabled class or a scheduled examination.

Submission of Assessment Tasks

In the School of Chemical Engineering, all written work will be submitted for assessment via

Moodle unless otherwise specified. Attaching cover sheets to uploaded work is *not* required unless specifically requested for an individual assessment task; when you submit work through Moodle for assessment you are agreeing to uphold the Student Code.

Some assessments will require you to complete the work online and it may be difficult for the course coordinator to intervene in the system after the due date. You should ensure that you are familiar with assessment systems well before the due date. If you do this, you will have time to get assistance before the assessment closes.

All submissions are expected to be neat and clearly set out. Your results are the pinnacle of all your hard work and should be treated with respect. Presenting results clearly gives the marker the best chance of understanding your method; even if the numerical results are incorrect. Please make it easy for the markers who are looking at your work to see your achievement and give you due credit.

Marking guidelines for assignment submissions will be provided at the same time as assignment details to assist with meeting assessable requirements. Submissions will be marked according to the marking guidelines provided.

Academic Integrity

Academic integrity is fundamental to success at university. Academic integrity can be defined as a commitment to six fundamental values in academic pursuits: honesty, trust, fairness, respect, responsibility and courage (International Center for Academic Integrity, 'The Fundamental Values of Academic Integrity', T. Fishman (ed), Clemson University, 2013). At UNSW, this means that your work must be your own, and others' ideas should be appropriately acknowledged. If you don't follow these rules, plagiarism may be detected in your work.

Further information about academic integrity and plagiarism can be located at:

- The Current Students site
- The ELISE training site

The Conduct and Integrity Unit provides further resources to assist you to understand your conduct obligations as a student: https://student.unsw.edu.au/conduct.

To help describe what we are looking for, here are some things that we consider to be quite acceptable (even desirable!) actions for many assessments, and some that we consider to be unacceptable in most circumstances. Please check with the instructions for your assessments

and your course coordinator if you're unsure. As a rule of thumb, if you don't think you could look the lecturer in the eye and say "this is my own work", then it's not acceptable.

Acceptable actions

 reading/searching through material we have given you, including lecture slides, course notes, sample problems, workshop problem solutions

 reading/searching lecture transcripts

 reading/searching resources that we have pointed you to as part of this course, including textbooks, journal articles, websites

 reading/searching through your own notes for this course

 all of the above, for any previous courses

 using spell checkers, grammar checkers etc to improve the quality of your writing

 studying course material with other students

Unacceptable actions

 asking for help completing an assessment from other students, friends, family

 asking for help on Q&A or homework help websites

 searching for answers to the specific assessment questions online or in shared documents

 copying material from any source into your answers

 using generative AI tools to complete or substantially complete an assessment for you

 paying someone else to do the assessment for you

Referencing is a way of acknowledging the sources of information that you use to research your assignments. You need to provide a reference whenever you draw on someone else's words, ideas or research. Not referencing other people's work can constitute plagiarism. Further information about referencing styles can be located at https://student.unsw.edu.au/referencing.

For assessments in the School of Chemical Engineering, we recommend the use of referencing

software such as Mendeley or EndNote for managing references and citations. Unless required otherwise specified (i.e. in the assignment instructions) students in the School of Chemical Engineering should use either the APA 7th edition, or the American Chemical Society (ACS) referencing style as canonical author-date and numbered styles respectively.

Artificial intelligence tools such as ChatGPT, CodePilot, and built-in tools within Word are modern tools that are useful in some circumstances. In your degree at UNSW, we're teaching you skills that are needed for your professional life, which will include how to use AI tools responsibly plus lots of things that AI tools cannot do for you. AI tools already are (or will soon be) part of professional practice for all of us. However, if we were only teaching you things that AI could do, your degree would be worthless, and you wouldn't have a job in 5 years.

Whether the use of AI tools in an assessment is appropriate will depend on the goals of that assessment. As ever, you should discuss this with your lecturers – there will certainly be assessments where the use of AI tools is encouraged, as well as others where it would interfere with your learning and place you at a disadvantage later. Our goal is to help you learn how to ethically and professionally use the tools available to you. To learn more about the use of AI, see this discussion we have written where we analyse the strengths and weaknesses of generative AI tools and discuss when it is professionally and ethically appropriate to use them.

While AI may might provide useful tools to help with some assessments, UNSW's policy is quite clear that taking the output of generative AI and submitting it as your own work will never be appropriate, just as paying someone else to complete an assessment for you is serious misconduct.

Asking Questions

Asking questions is an important part of learning. Learning to ask good questions and building the confidence to do so in front of others is an important professional skill that you need to develop. The best place to ask questions is during the scheduled classes for this course, with the obvious exception being questions that are private in nature such as special consideration or equitable learning plans. Between classes, you might also think of questions — some of those you might save up for the next class (write them down!), and some of them you might ask in a Q&A channel on Teams or a Q&A forum on Moodle. Please understand that staff won't be able to answer questions on Teams/Moodle immediately but will endeavour to do so during their regular working hours (i.e. probably not at midnight!) and when they are next working on this particular course (i.e. it might be a day or two). Please respect that staff are juggling multiple work

responsibilities (teaching more than one course, supervising research students, doing experiments, writing grants, …) and also need to have balance between work and the rest of their life.

School Contact Information

For assistance with enrolment, class registration, progression checks and other administrative matters, please see the Nucleus: Student Hub. They are located inside the Library – first right as you enter the main library entrance. You can also contact them via http://unsw.to/webforms or reserve a place in the face-to-face queue using the UniVerse app.

For course administration matters, please contact the Course Coordinator.

Questions about the this course should normally be asked during the scheduled class so that everyone can benefit from the answer and discussion.