

Sample Course Plan – Commencement Semester 1, 2023

B1389 Bachelor of Food Science & Nutrition

72 credit points (pts)

Academic Chair: Associate Professor Vicky Solah | Email: Vicky.Solah@murdoch.edu.au

Major Prerequisites: Chemistry Background Students who achieved a final scaled score of 50 percent or more in Chemistry 3A/3B or Chemistry ATAR within the past three years should seek an exemption from their Academic Chair for CHE140 Fundamentals of Chemistry. Students who have completed previous chemistry not stated above should also consult their Academic Chair for clarification of their enrolment requirements.				
	Semester 1	pts	Semester 2	pts
Year 1	BSC100 Building Blocks for Science Students CHE140 Fundamentals of Chemistry BMS101 Introduction to the Human Body FSN100 From Paddock to Plate	3 3 3 3	BIO152 Cell Biology CHE144 Foundations of Chemistry BMS107 Foundations of Vertebrate Form and Function MSP100 Career Learning	3 3 3 3
Year 2	BMS206 Biomedical Physiology FSN200 Principles of Nutrition FSN201 Food Science MSP200 Building Enterprise Skills	3 3 3 3	FSN202 Nutrition & Disease BIO247 Biochemistry BMS 204 Applied Human Physiology BSC206 Introduction to Research Methodology	3 3 3 3
Year 3	FSN300 Advanced Nutrition FSN303 Food Science & Nutrition in Practice or elective Elective (choose an elective if FSN303 is completed in S2)	3 3 3 3	FSN304 Food and Nutrition in the Community FSN302 Food Product Development FSN303 Food Science & Nutrition in Practice or elective *Elective (choose an elective if FSN303 is completed in S1)	3 3 3 3
	Chose any two from the following MSP200 Building Enterprise Skills FSN303 Food Science & Nutrition in Practice (recommended) MSP201 Real World Learning (can only be selected with approval from academic chair) Recommended Electives: FSN301 Food Biotechnology *BIO390 Metabolic and Cellular Biochemistry	3 3 3 3		

Disclaimer: This course plan is a sample only and must be read in conjunction with the full course structure, unit prerequisites and enrolment options as per the online Handbook. This course plan will vary depending on chosen minors.

Correct as at 21.10.2022

Sample Course Plan – Commencement Semester 2, 2023

B1389 Bachelor of Food Science & Nutrition

72 credit points

Academic Chair: Associate Professor Vicky Solah | Email: Vicky.Solah@murdoch.edu.au

Major Prerequisites: Chemistry Background Students who achieved a final scaled score of 50 percent or more in Chemistry 3A/3B or Chemistry ATAR within the past three years should seek an exemption from their Academic Chair for CHE140 Fundamentals of Chemistry. Students who have completed previous chemistry not stated above should also consult their Academic Chair for clarification of their enrolment requirements.				
	Semester 1	pts	Semester 2	pts
Year 1			BSC100 Building Blocks for Science Students CHE140 Fundamentals of Chemistry BMS107 Foundations of Vertebrate Form and Function MSP100 Career Learning	3 3 3 3
Year 2	BIO152 Cell Biology BMS101 Introduction to the Human Body CHE144 Foundations of Chemistry FSN100 From Paddock to Plate	3 3 3 3	BIO247 Biochemistry BMS 204 Applied Human Physiology BSC206 Introduction to Research Methodology Elective	3 3 3 3
Year 3	BMS206 Biomedical Physiology FSN200 Principles of Nutrition FSN201 Food Science MSP200 Building Enterprise Skills	3 3 3 3	FSN304 Food and Nutrition in the Community FSN202 Nutrition & Disease FSN302 Food Product Development Elective	3 3 3 3
Year 4	FSN300 Advanced Nutrition FSN303 Food Science & Nutrition in Practice (available S1 or S2) Elective Elective	3 3 3 3		

Minor: Students may choose a 12 credit point Minor from the list, or select 12 credit points of General Elective Units - 3 credit points of which can be the recommended general elective unit BIO390. If BIO390 is chosen, students will need to select a further 9 credit points from the list of General Elective Units to make up the 12 credit points required.

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Correct as at 21.10.2022