

**Course Plan – Commencement Semester 1, 2021****B1389 Bachelor of Food Science & Nutrition****72 credit points (pts)****Academic Chair: Associate Professor Vicky Solah**

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	3	BIO152 Cell Biology	3
	CHE140 Fundamentals of Chemistry	3	CHE144 Foundations of Chemistry	3
	BMS101 Introduction to the Human Body	3	EXS102 Human Physiology	3
	FSN100 From Paddock to Plate	3	MSP100 Career Learning	3
Year 2	BMS206 Biomedical Physiology	3	FSN202 Nutrition & Disease	3
	FSN200 Principles of Nutrition	3	BIO247 Biochemistry	3
	FSN201 Food Science	3	BMS204 Applied Human Physiology	3
	MSP200 Building Enterprise Skills	3	BSC206 Introduction to Research Methodology	3
Year 3	FSN300 Advanced Nutrition	3	Elective	3
	FSN301 Food Biotechnology	3	BIO390 Metabolic and Cellular Biochemistry	3
	FSN303 Food Science & Nutrition in Practice (available S1 or S2)	3	FSN302 Food Product Development	3
	Or Elective		FSN303 Food Science & Nutrition in Practice (available S1 or S2)	3
	Elective	3	Or Elective	