

Course Plan – Commencement Semester 2, 2020

B1389 Bachelor of Food Science & Nutrition

72 credit points

Academic Chair: Dr Garth Maker

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 | | Semester 2 | |
|--------|--|----------------------------------|---|---|
| Year 1 | | | BSC100 Building Blocks for Science Students CHE140 Fundamentals of Chemistry EXS102 Human Physiology MSP100 Career Learning | 3 pts 3 pts 3 pts 3 pts |
| Year 2 | BIO152 Cell Biology BMS101 Introduction to the Human Body CHE144 Foundations of Chemistry FSN100 From Paddock to Plate | 3 pts 3 pts 3 pts 3 pts | BIO247 Biochemistry BMS204 Applied Human Physiology BSC206 Introduction to Research Methodology FSN202 Nutrition & Disease | 3 pts 3 pts 3 pts 3 pts |
| Year 3 | BMS206 Biomedical Physiology FSN200 Principles of Nutrition FSN201 Food Biotechnology MSP200 Building Enterprise Skills | 3 pts 3 pts 3 pts 3 pts | FSN302 Food & Society Elective Elective FSN303 Food Science & Nutrition in Practice OR MSP201 Real World Learning | 3 pts 3 pts 3 pts 3 pts 3 pts |
| Year 4 | FSN300 Advanced Nutrition FSN301 Food Science Elective Elective | 3 pts 3 pts 3 pts 3 pts | | |
| Year 5 | | | | |

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 and your academic progression.

Students should note that due to unit prerequisites, commencing study in Semester 2 may extend the duration of the course.

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