

Course Plan – Commencement Semester 2, 2022**B1389 Bachelor of Food Science & Nutrition****72 credit points****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 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 BIO390 Metabolic and Cellular Biochemistry (recommended elective) FSN302 Food Product Development	3 3 3 3
Year 4	FSN300 Advanced Nutrition FSN301 Food Biotechnology (elective) or FSN304 in S2 FSN303 Food Science & Nutrition in Practice (available S1 or S2) 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.