

Academic Chair: Wendy Hunt

Start Date: Semester 2 2025

Year 1 – 2025	Semester 1 Units	CP	Semester 2 Units	CP
		3	BSC100 Building Blocks for Science Students	3
		3	BMS107 Foundations of Vertebrate Form and Function	3
		3	CHE140 Fundamentals of Chemistry	3
		3	FSN101 Introduction to Food Science and Nutrition	3
	Total	12	Total	12
Year 2 - 2026	Semester 1 Units	CP	Semester 2 Units	CP
	BMS101 Introduction to the Human Body	3	BIO247 Biochemistry	3
	BIO152 Cell Biology	3	BMS204 Applied Human Physiology	3
	FSN100 From Paddock to Plate	3	BSC206 Introduction to Research Methodology	3
	*Elective	3	*Elective	3
	Total	12	Total	12
Year 3 - 2027	Semester 1 Units	CP	Semester 2 Units	CP
	BMS206 Biomedical Physiology	3	FSN302 Food Product Development	3
	FSN200 Principles of Nutrition	3	FSN304 Food and Nutrition in the Community	3
	FSN201 Food Science	3	BIO390 Metabolic and Cellular Chemistry	3
	*Elective	3	FSN202 Nutrition and Disease	3
	Total	12	Total	12
Year 4 - 2028	Semester 1 Units	CP	Semester 2 Units	CP
	FSN300 Advanced Nutrition	3		
	FSN303 Food Science and Nutrition in Practice	3		
	FSN301 Food Biotechnology or Elective	3		
	*Elective	3		
	Total	12	Total	

TOTAL CREDIT POINTS 72

Semester 1 notes	Semester 2 notes
<p>Choose any one of the following:</p> <p>FSN303 Food Science and Nutrition in Practice (recommended)</p> <p>SIK201 Two-Way Science</p> <p>MSP200 Building Enterprise Skills</p> <p>MSP201 Real World Learning (can only be selected with approval from the Academic Chair)</p> <p>Recommended Elective:</p> <p>FSN301 Food Biotechnology</p>	

B1389 - Bachelor of Food Science and Nutrition S2 2025

Please note: This course plan is a sample only and must be read in conjunction with the full course structure, unit prerequisites and enrolment options as outlined in the [Handbook](#). Students should note that due to unit prerequisites, commencing study in Semester 2 may extend the duration of the course. This information is correct as at DD/MM/YY.