

# Bachelor of Food Science and Nutrition

Academic Chair: Wendy Hunt

Start Date: Semester 1 2024

Year 1 – 2024	Semester 1 Units		CP	Semester 2 Units		CP
	BMS100 Transition into Biomedical Sciences		3	BIO152 Cell Biology		3
	CHE140 Fundamentals of Chemistry		3	BMS107 Foundations of Vertebrate Form and Function		3
	BMS101 Introduction to the Human Body		3	MSP100 Career Learning		3
	FSN100 From Paddock to Plate		3	*Elective		3
	<b>Total</b>		12	<b>Total</b>		12
Year 2 - 2025	Semester 1 Units		CP	Semester 2 Units		CP
	BMS206 Biomedical Physiology		3	FSN202 Nutrition and Disease		3
	FSN200 Principles of Nutrition		3	BIO247 Biochemistry		3
	FSN201 Food Science		3	FSN203 Human Nutritional Physiology		3
	MSP200 Building Enterprise Skills		3	BSC206 Introduction to Research Methodology		3
	<b>Total</b>		12	<b>Total</b>		12
Year 3 - 2026	Semester 1 Units		CP	Semester 2 Units		CP
	FSN300 Advanced Nutrition		3	FSN302 Food Product Development		3
	FSN303 Food Science and Nutrition in Practice		3	FSN304 Food and Nutrition in the Community		3
	FSN301 Food Biotechnology or *Elective		3	BIO390 Metabolic and Cellular Chemistry		3
	*Elective		3	*Elective		3
	<b>Total</b>		12	<b>Total</b>		12

**TOTAL CREDIT POINTS 72**

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

**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.