

# Bachelor of Food Science and Human Nutrition/Bachelor of Business

Human Resource Management major

 Commencing in Semester 2, 2017 to 2019

 Studying at Central Coast

This Program Plan is an enrolment guide to ensure you are on track to graduate. If at any time you wish to vary from this program plan seek prior advice from your [Program Advisor](#) to ensure you remain on track.

See the last page for some helpful hints & tips!






## Semester 1

Year 1				
Year 2	<a href="#">CHEM1110</a> Chemistry for the Life Sciences I	<a href="#">ACFI1001</a> Accounting for Decision Makers <i>(Replace with SCIE1002 if completing the BIOL1001/SCIE1002 Group A pairing)</i>	<a href="#">FSHN1020</a> Foods and Nutrients II	<a href="#">DIRECTED</a> Group A
Year 3	<a href="#">BIOL2011</a> Fundamentals of Biology and Biochemistry	<a href="#">ECON1001</a> Microeconomics for Business Decisions	<a href="#">MKTG1001</a> Foundations of Marketing	<a href="#">MNGT1001</a> Introduction to Management
Year 4	<a href="#">FSHN2040</a> Animal Food Products	<a href="#">FSHN3020</a> Nutrition in Health and Disease	<a href="#">FSHN3230</a> Food Analysis	<a href="#">IRHR2010</a> Introduction to Industrial Relations
Year 5	<a href="#">FSHN3070</a> Functional Foods and Health Claims	<a href="#">DIRECTED</a> Group C	<a href="#">LEGL3111</a> Employment Law	<a href="#">MAJOR</a> 3000 level

## Semester 2

<a href="#">ACFI1003</a> Introduction to Finance	<a href="#">FSHN1010</a> Foods and Nutrients I	<a href="#">LEGL1001</a> Foundations of Law	<a href="#">IRHR1002</a> Dynamics of People and Work in Organisations
<a href="#">CHEM1120</a> Chemistry for the Life Sciences II	<a href="#">STAT1070</a> Statistics for the Sciences	<a href="#">FSHN2020</a> Macronutrients	<a href="#">DIRECTED</a> Group A <i>(Replace with ACFI1001 at Newcastle City Precinct if completing the BIOL1001/SCIE1002 Group A pairing in Semester 1)</i>
<a href="#">FSHN2030</a> Micronutrients	<a href="#">FSHN2050</a> Plant Food Products	<a href="#">FSHN2100</a> Microbiology, Food Safety and Immunology	<a href="#">IRHR2270</a> Introduction to Human Resource Management
<a href="#">FSHN3210</a> Food Product Development	<a href="#">DIRECTED</a> Group C	<a href="#">IRHR3000</a> Applied Human Resource Management and Employment Relations	<a href="#">MAJOR</a> 3000 level

Program Plan Key:  = Core  = Business Major  = Directed FSHN



To be eligible to graduate make sure you have completed 320 units (10 units = 1 course unless otherwise specified) which meet the following criteria:

- ✓ Core courses - 210 units (B Food Science and Human Nutrition - 150, B Business - 60).
- ✓ Directed courses - 40 units
- ✓ Human Resource Management major - 70 units
- ✓ The duration of the program is 4 years full time (40 units per semester) or part time equivalent.
- ✓ The maximum time to complete this program is 10 years.
- ✓ Students who perform well during the program with a credit average (GPA of 5.0) or greater, may apply for a further year of full time (or equivalent part time) study to obtain an Honours degree.

Some courses have assumed knowledge and/or requisites, please refer to the individual [Course Handbook](#).

The [Program Handbook](#) has valuable information on program structure and requirements, if you are intending on studying part time or varying from this program plan please seek prior advice from your [Program Advisor](#).

# Bachelor of Food Science and Human Nutrition

## Directed Courses

Subject to change - Please refer to the program handbook for up to date information.

<b>Group A</b> Choose 20 units from the following pairs.	<p><a href="#">HUBS1401</a> Human Bioscience (Semester 1 – Central Coast/Callaghan) and <a href="#">HUBS1416</a> Advanced Human Bioscience (Semester 2 – Central Coast/Callaghan/Port Macquarie)</p> <p>OR</p> <p><a href="#">HUBS1403</a> Biomedical Science Part 1 (Semester 1 – Central Coast/Callaghan) and <a href="#">HUBS1404</a> Biomedical Science Part 2 (Semester 2 – Central Coast/Callaghan)</p> <p>OR</p> <p>*<a href="#">BIOL1001</a> Molecules, Cells and Organisms (Semester 1 – Central Coast/Callaghan) and <a href="#">SCIE1002</a> Multidisciplinary Laboratories (Semester 1 – Central Coast/Callaghan)</p> <p><i>*[The Bachelor of Food Science and Human Nutrition Directed A course pairings were revised in 2018, for implementation in 2019. The BIOL1040 and HUBS1418 pairing has been replaced by BIOL1001 and SCIE1002. Students undertaking this pairing who have not successfully completed BIOL1040 are required to complete BIOL1001. Students undertaking this pairing who have not successfully completed HUBS1418 are required to complete SCIE1002. Students who have previously completed both courses from this pairing are not affected by this revision.]</i></p>
<b>Group C</b> Choose 20 units from the following courses.	<p><a href="#">FSHN3010</a> Food Processing and Quality Management (Semester 1 – Central Coast) <i>[3000 level IRHR major from Semester 2 would move to Semester 1 if not taking this course]</i></p> <p><a href="#">FSHN3060</a> The Biology of Nutrients Through the Human Lifecycle (Semester 2 – Central Coast)</p> <p><a href="#">FSHN3080</a> Professional Practice (Semester 2 – Central Coast)</p> <p><a href="#">FSHN3100</a> Research Methods (Semester 2 – Central Coast)</p> <p><a href="#">HUBS3280</a> Nutritional Biochemistry (Semester 2 – Callaghan)</p>