## Program Plan

### Bachelor of Food Science and Human Nutrition

**Start Date:** Semester 1, 2020  
**Location:** 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 advice from your Program Advisor to ensure you remain on track.

### Program Handbook

### Course Handbook

**Name:**  
**Student No.:**

<table>
<thead>
<tr>
<th><strong>Year 1</strong></th>
<th><strong>Semester 1</strong></th>
<th><strong>Semester 2</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHEM1110</strong> Chemistry for the Life Sciences I</td>
<td><strong>FSHN1020</strong> Foods and Nutrients II</td>
<td><strong>CHEM1120</strong> Chemistry for the Life Sciences II</td>
</tr>
<tr>
<td><strong>CORE</strong></td>
<td><strong>CORE</strong></td>
<td><strong>CORE</strong></td>
</tr>
<tr>
<td><strong>DIRECTED</strong> * Group A</td>
<td><strong>DIRECTED</strong></td>
<td><strong>DIRECTED</strong> * Group B</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th><strong>Year 2</strong></th>
<th><strong>Semester 1</strong></th>
<th><strong>Semester 2</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>BIOL2011</strong> Fundamentals of Biology and Biochemistry</td>
<td><strong>FSHN2040</strong> Animal Food Products</td>
<td><strong>FSHN2010</strong> Macronutrients and Micronutrients</td>
</tr>
<tr>
<td><strong>CORE</strong></td>
<td><strong>ELECTIVE</strong></td>
<td><strong>CORE</strong></td>
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<tr>
<td><strong>ELECTIVE</strong></td>
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<tr>
<th><strong>Year 3</strong></th>
<th><strong>Semester 1</strong></th>
<th><strong>Semester 2</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FSHN3020</strong> Nutrition in Health and Disease</td>
<td><strong>FSHN3070</strong> Functional Foods and Health Claims</td>
<td><strong>FSHN2050</strong> Plant Food Products</td>
</tr>
<tr>
<td><strong>CORE</strong></td>
<td><strong>CORE</strong></td>
<td><strong>CORE</strong></td>
</tr>
<tr>
<td><strong>ELECTIVE 2000/3000 level</strong></td>
<td><strong>ELECTIVE</strong></td>
<td><strong>CORE</strong></td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th><strong>Year 3</strong></th>
<th><strong>Semester 2</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>FSHN3210</strong> Food Product Development</td>
<td><strong>DIRECTED</strong> * Group C</td>
</tr>
<tr>
<td><strong>CORE</strong></td>
<td><strong>DIRECTED</strong></td>
</tr>
<tr>
<td><strong>DIRECTED</strong></td>
<td><strong>ELECTIVE 2000/3000 level</strong></td>
</tr>
</tbody>
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* See page 3 for Directed Course selection guidance.

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If you have any questions visit [NEWCASTLE.EDU.AU/ASKUON](NEWCASTLE.EDU.AU/ASKUON)  
Information correct as of November 2019 and subject to change  
Program code: 11680  
CRICOS Code: 055918K  
CRICOS Provider: 00109J
To be eligible to graduate make sure you have completed 240 units (10 units = 1 course unless otherwise specified) which meet the following criteria:

- Core courses – 140 units.
- Directed courses – 60 units (20 units of Group A Directed courses at 1000 level, and 20 units of Group B Directed courses at 1000 level and 20 units of Group C Directed courses at 3000 level). See page 3 for directed course selection guidance.
- Electives – 40 units, visit the Program Handbook for more information and page 4 for a Suggested Electives.
- Students must not exceed 100 units at 1000 level in this program.
- Students must complete at least 40 units at 2000 and 3000 level.
- The duration of this program is 3 years full-time (40 units per semester) or part-time equivalent.
- The maximum time to complete this program is 8 years.

Some courses have assumed knowledge and/or requisites, please refer to the individual Course Handbook. Please refer to the Program Handbook for specific information on program structure. If you are intending varying from this program plan please seek advice from your Program Advisor.
GROUP A DIRECTED
Choose 20 units from the following pairs.

- HUBS1401 Human Bioscience (Semester 1 – Central Coast/Callaghan) and HUBS1416 Advanced Human Bioscience (Semester 2 – Central Coast/Callaghan/Port Macquarie)
- OR
- HUBS1403 Biomedical Science Part 1 (Semester 1 – Central Coast/Callaghan) and HUBS1404 Biomedical Science Part 2 (Semester 2 – Central Coast/Callaghan)

* If students intend to continue with further study in the Master of Dietetics, they need to take HUBS1403 and HUBS1404 in order to gain admission.

GROUP B DIRECTED
Choose 20 units from the following courses.

- * MATH1001 Preparatory Studies in Mathematics (Semester 1 & 2 – Central Coast/Callaghan) or MATH1110 Mathematics for Engineering, Science and Technology 1 (Semester 1 & 2 – Callaghan)
- PHYS1150 Everyday Physics (Semester 2 – Central Coast)
- STAT1070 Statistics for the Sciences (Semester 1 – Callaghan, Semester 2 – Central Coast/Callaghan)

* If students wish to take a MATH Directed course for their Group B Directed course, please review the information at Enrolling in Maths to determine which course will complement your previous knowledge.

GROUP C DIRECTED
Choose 20 units from the following courses.

- FSHN3010 Food Processing and Quality Management (Semester 1 – Central Coast) [elective from Semester 1 would move to Semester 2]
- FSHN3060 The Biology of Nutrients Through the Human Lifecycle (Semester 2 – Central Coast)
- FSHN3080 Professional Practice (Semester 2 – Central Coast)
- FSHN3100 Research Methods (Semester 2 – Central Coast)
- HUBS3280 Nutritional Biochemistry (Semester 2 – Callaghan)

* If students intend to work in the food industry, they need to take FSHN3010 & FSHN3080. If they intend to work in the nutrition related field, they need to take FSHN3060 and HUBS3280. If students intend to do Honours, they should take FSHN3100 and another course of interest from the list above.
SUGGESTED ELECTIVES

Maximum 40 units

- EXSS1010: Foundations of Exercise & Sport Science
- SOCA2325: Cultural Worlds of Health & Illness
- SOCA3350: The Sociology of Food
- SOCA3666: Consumption & Everyday Waste
- SOCA3178: Health, Illness & Society
- SCIE2001: Professional Employment Skills
- SOCA2400: Capitalist Globalisation & Alternative Futures