



PROGRAM PLAN

BACHELOR OF FOOD SCIENCE AND HUMAN NUTRITION

START DATE:
Semester 2, 2021

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 Academic Program Advisor to ensure you remain on track.

 **PROGRAM HANDBOOK**
 **COURSE HANDBOOK**

NAME:

STUDENT NO.:

SEMESTER 1	CHEM1110 Chemistry for the Life Sciences I	FSHN1020 Introduction to Nutrition Science and Applications	DIRECTED Group A	DIRECTED Group B
	CORE	CORE	DIRECTED	DIRECTED

SEMESTER 1	BIOL2011 Fundamentals of Biology and Biochemistry	FSHN2040 Animal Food Products	ELECTIVE 2000/3000 level	ELECTIVE 2000/3000 level
	CORE	CORE	ELECTIVE	ELECTIVE

SEMESTER 1	FSHN3020 Nutrition in Health and Disease	FSHN3070 Functional Foods and Health Claims	FSHN3230 Food Analysis	DIRECTED Group C
	CORE	CORE	CORE	DIRECTED

YEAR 1 SEMESTER 2	FSHN1010 Introduction to Food Science and Technology	STAT1070 Statistics for the Sciences	ELECTIVE	ELECTIVE
	CORE	CORE	ELECTIVE	ELECTIVE

YEAR 2 SEMESTER 2	CHEM1120 Chemistry for the Life Sciences II	FSHN2010 Essential Nutrients	FSHN2060 Food Marketing and Consumer Behaviour	DIRECTED Group A
	CORE	CORE	CORE	DIRECTED

YEAR 3 SEMESTER 2	FSHN2050 Plant Food Products	FSHN2100 Microbiology, Food Safety and Immunology	FSHN3210 Food Product Development	DIRECTED Group C
	CORE	CORE	CORE	DIRECTED

PROGRAM PLAN

BACHELOR OF FOOD SCIENCE AND HUMAN NUTRITION

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 – 150 units.
- Directed courses – 50 units (20 units of Group A Directed courses at 1000 level, and 10 units of Group B Directed courses at 1000 level and 20 units of Group C Directed courses at 3000 level).
- Electives – 40 units, visit the [Program Handbook](#) for more information for a list of 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 [Academic Program Advisor](#).

PROGRAM PLAN

BACHELOR OF FOOD SCIENCE AND HUMAN NUTRITION

GROUP A DIRECTED

Choose 20 units from the following pairs

- **HUBS1401** Human Bioscience (Semester 1 – Central Coast/Callaghan) and **FSHN1030** Introduction to the Nutritional, Physical and Psychological Aspects of Wellness
- **HUBS1403** Biomedical Science Part 1 (Semester 1 – Central Coast/Callaghan) and **HUBS1404** Biomedical Science Part 2 (Semester 2 – Central Coast/Callaghan)

Students considering further study in the postgraduate Nutrition and Dietetics are recommended to take HUBS1403 and HUBS1404 in order to gain the assumed knowledge for electives in biochemistry and/or physiology.

GROUP B DIRECTED

Choose 10 units from the following courses

- **MATH1001** Preparatory Studies in Mathematics (Semester 1 – Central Coast, Semester 2 – Callaghan)
- **MATH1110** Mathematics for Engineering, Science and Technology 1 (Semester 1 & 2 – Callaghan)

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** Nutrition for the Life Cycle (Semester 2 – Online)
- **FSHN3090** Professional Practice (20 units) (Semester 1 & 2 – Central Coast)
- **FSHN3100** Research Methods (Semester 2 – Central Coast)
- **FSHN3240** Food Packaging (*Not currently offered*)