

Program Code

BFSCT

Program Minimum Units

72

Standard Duration

3 Years

Program Faculty

Faculty of Sciences

AQF Level

07

Academic Year

2022

These Program Rules should be read in conjunction with the University's policies (<http://www.adelaide.edu.au/policies>).

Overview

This program provides students with skills and knowledge in food science and human nutrition. Students will learn how to design, formulate, produce and package everyday and specialty foods with specific functional and nutritional properties. They will learn the importance of developing a sustainable, nutritious and healthy food supply and complete a placement in food industry or a nutrition/health related organization. Career opportunities range from food industry, quality auditing, new product development to public health nutrition. A pre-dietetics pathway is included in the program.

The Bachelor of Food and Nutrition Science is an AQF Level 7 program with a standard full-time duration of 3 years.

Conditions

Interruption of program: Students must apply for permission from the Executive Dean or delegate before taking a Leave of Absence. Any extension of the leave without approval will result in the loss of place in the program but an application may be made to be re-admitted to the program subject to the admission procedures in place at the time.

Academic Program Rules for Bachelor of Food and Nutrition Science (BFoodNutrSci)

There shall be a Bachelor of Food and Nutrition Science (BFoodNutrSci).

Qualification Requirements**Academic Program**

To qualify for the degree of Bachelor of Food and Nutrition Science, the student must complete satisfactorily a program of study consisting of the following requirements with a combined total of not less than 72 units, comprising:

1. Core courses to the value of 63 units
2. Elective courses to the value of 9 units, which may include other undergraduate courses offered by the University that are not offered by the Faculty of Sciences with no more than 6 units at level I
3. Level I courses not exceeding 30 units
4. Level III Science courses to the value of at least 24 units

Core Courses

To satisfy the requirements for Core Courses students must complete courses to the value of 63 units.

Level I

All of the following courses must be completed:

- BIOLOGY 1101 [Biology I: Molecules, Genes and Cells](#) (3 units)
BIOLOGY 1201 [Biology I: Human Perspectives](#) (3 units)
FOOD SC 1000RG ['Farm-Gate to Fork' - Food Production I](#) (3 units)
FOOD SC 1001WT [Nutrition I](#) (3 units)
FOOD SC 1002RG [The Science and Technology of Food Production I](#) (3 units)
STATS 1004 [Statistical Practice I \(Life Sciences\)](#) (3 units)

and

Courses to the value of 6 units from the following:

- CHEM 1100 [Chemistry IA](#) (3 units)
CHEM 1200 [Chemistry IB](#) (3 units)

or

- CHEM 1101 [Foundations of Chemistry IA](#) (3 units)
CHEM 1201 [Foundations of Chemistry IB](#) (3 units)

Level II

All of the following courses must be completed:

- BIOCHEM 2501 [Biochemistry II: Metabolism](#) (3 units)
FOOD SC 2502WT [Food Microbiology II](#) (3 units)
FOOD SC 2505WT [Food Quality & Regulation II](#) (3 units)
FOOD SC 2510WT [Nutrition II](#) (3 units)
PLANT SC 2520WT [Microbiology and Biotechnology II](#) (3 units)

Level III

All of the following courses must be completed:

- FOOD SC 3028WT [Sensory Evaluation of Foods III](#) (3 units)
FOOD SC 3502WT [Nutrition III](#) (3 units)
FOOD SC 3505WT [Public Health Nutrition III](#) (3 units)
FOOD SC 3021WT [Food Product Development III](#) (3 units)
FOOD SC 3503WT [Food Processing Technology III](#) (3 units)
FOOD SC 3530WT [Food Preservation & Packaging Techniques III](#) (3 units)
FOOD SC 3540WT [Food Chemistry III](#) (3 units)

and

Courses to the value of 3 units from the following:

- FOOD SC 3510WT [Food Science Industry Placement III](#) (3 units)
FOOD SC 3520WT [Nutrition Industry Placement III](#) (3 units)

Elective Courses

Level I

ABORIG 1001 [Indigenous People, Country & Protocols](#) (3 units)
ABORIG 1002 [Indigenous Scholarship & Interplay of Knowledges](#) (3 units)
ACCTING 1002 [Introductory Accounting](#) (3 units)
COMMGMT 1001 [Managing Organisations and People](#) (3 units)
MARKETNG 1001 [Introduction to Marketing](#) (3 units)
PSYCHOL 1000 [Psychology IA](#) (3 units)
PSYCHOL 1001 [Psychology IB](#) (3 units)
PUB HLTH 1001 [Health and Illness in Populations](#) (3 units)

or

Elective courses from the Bachelor of Science or other undergraduate courses offered by the University that are available to the student.

Level II

BIOCHEM 2500 [Biochemistry II: Molecular and Cell Biology](#) (3 units)
CHEM 2530 [Environmental & Analytical Chemistry II](#) (3 units)
CHEM 2540 [Medicinal & Biological Chemistry II](#) (3 units)
MARKETNG 3501 [Marketing to the World](#) (3 units)
PHYSIOL 2510 [Physiology IIA: Heart, Lung & Neuromuscular Systems](#) (3 units)
PHYSIOL 2520 [Physiology IIB: Systems & Homeostasis](#) (3 units)
SCIENCE 2550 [International Experience II](#) (3 units)

or

Elective courses from the Bachelor of Science or other undergraduate courses offered by the University that are available to the student.

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