

# Bachelor of Health Science (Food and Nutrition)

*includes:*

## **Bachelor of Health Science (Food and Nutrition)**

**The course includes the following awards:**

Bachelor of Health Science (Food and Nutrition) *BHlthSc(Food&Nutrit)*

## **Course Study Modes and Locations**

### **Bachelor of Health Science (Food and Nutrition) (4408FN)**

*Distance Education - Wagga Wagga*

Availability is subject to change, please verify prior to enrolment.

## **Normal course duration**

### **Bachelor of Health Science (Food and Nutrition)**

Full-time 3.0 years (6.0 sessions)

Normal course duration is the effective period of time taken to complete a course when studied Full-time (Full-time Equivalent: FTE). Students are advised to consult the Enrolment Pattern for the actual length of study. Not all courses are offered in Full-time mode.

## **Admission criteria**

[CSU Admission Policy](#)

Assumed knowledge is NSW HSC or equivalent 2 Unit mathematics and 2 Unit chemistry. Students with inadequate background in chemistry and mathematics are strongly recommended to undertake the chemistry and mathematics subjects offered in the University's StudyLink program prior to commencing study in the course.

## **Credit**

[CSU Credit Policy](#)

Standard CSU Credit rules apply

## Graduation requirements

To graduate students must satisfactorily complete 192 points.

## Course Structure

The course of 192 points duration consists of 168 points (20 subjects) of core compulsory subjects and 24 points (3 subjects) of restricted electives.

### Core compulsory subjects (168 points):

[BCM210](#) Foundations and Techniques of Biochemistry

[BCM302](#) Food and Beverage Biotechnology

[BMS105](#) Science Communication and Methodology

[BMS129](#) Physiological Sciences 1

[BMS130](#) Physiological Sciences 2

[BMS208](#) Human Nutrition

[BMS233](#) Nutritional Physiology

[BMS240](#) Human Molecular Genetics

[BMS243](#) Nutrition, Metabolism & Human Disease

[CHM108](#) Chemical Fundamentals

[FDS101](#) Food Processing

[FDS202](#) Food Microbiology

[FDS304](#) Product Development

[FDS305](#) Quality Assurance

[FDS308](#) Food Technology (16)

[MCR101](#) Introduction to Microbiology

[MTH135](#) Mathematics and Statistics in Health Sciences

[NUT201](#) Food and Health

[NUT220](#) Food Intake Analysis and Meal Planning

[NUT301](#) Community and Public Health

### Restricted elective subjects (24 points) chosen from:

[BMS291](#) Pathophysiology and Pharmacology 1

[BMS292](#) Pathophysiology and Pharmacology 2

[BMS301](#) Medical Science Special Topic

[BMS342](#) Medicinal and Indigenous Foods

[HIP302](#) Understanding Healthy Communities

[HSM202](#) The Dynamics of Health Care Practice

[PSY111](#) Foundations of Psychology for Health and Human Services

[PSY214](#) Health Psychology

[PSY218](#)Psychology of Substance Abuse  
[SCI301](#)International Practical Experience  
[WSC101](#)Wine Science 1  
[WSC210](#)Sensory Science

Students may enrol in other electives with the approval of the Courses Director.

### **Key subjects**

[BCM210](#)Foundations and Techniques of Biochemistry  
[BMS130](#)Physiological Sciences 2  
[BMS208](#)Human Nutrition  
[FDS101](#)Food Processing  
[NUT201](#)Food and Health

### **Enrolment Pattern**

#### **Distance enrolment**

##### **Session 1 (30)**

[BMS105](#)Science Communication and Methodology  
[BMS129](#)Physiological Sciences 1

##### **Session 2 (60)**

[BMS130](#)Physiological Sciences 2  
[FDS101](#)Food Processing

##### **Session 3 (30)**

[CHM108](#)Chemical Fundamentals  
[MTH135](#)Mathematics and Statistics in Health Sciences

##### **Session 4 (60)**

[MCR101](#)Introduction to Microbiology  
[Restricted Elective]

##### **Session 5 (30)**

[BCM210](#)Foundations and Techniques of Biochemistry  
[NUT201](#)Food and Health

##### **Session 6 (60)**

[BMS208](#)Human Nutrition  
[BMS233](#)Nutritional Physiology

##### **Session 7 (30)**

[FDS202](#)Food Microbiology  
[BMS240](#)Human Molecular Genetics

**Session 8 (60)**

[BMS243](#) Nutrition, Metabolism and Human Disease

[NUT220](#) Food Intake Analysis and Meals Planning

**Session 9 (30)**

[FDS308](#) Food Technology (16) (commence)

[Restricted Elective]

**Session 10 (60)**

[FDS308](#) Food Technology (16) (complete)

[NUT301](#) Community and Public Health

**Session 11 (30)**

[BCM302](#) Food and Beverage Biotechnology

[FDS305](#) Quality Assurance

**Session 12 (60)**

[FDS304](#) Product Development

[restricted elective]

**Workplace learning**

Please note that the following subjects may contain a Workplace Learning component.

NUT201 Food and Health

NUT220 Food Intake Analysis and Meal Planning

**Residential School**

Please note that the following subjects may have a residential school component.

BCM210 Foundations and Techniques in Biochemistry

BCM302 Food and Beverage Biotechnology

BMS129 Physiological Sciences 1

BMS130 Physiological Sciences 2

CHM108 Chemical Fundamentals

FDS101 Food Processing

FDS202 Food Microbiology

FDS304 Product Development

FDS308 Food Technology

MCR101 Introduction to Microbiology

WSC101 Wine Science 1

WSC210 Sensory Science

Enrolled students can find further information about CSU residential schools via the [About Residential School](#) page.

## Contact

For further information about Charles Sturt University, or this course offering, please contact info.csu on 1800 334 733 (free call within Australia) or email [inquiry@csu.edu.au](mailto:inquiry@csu.edu.au)

*The information contained in the 2016 CSU Handbook was accurate at the date of publication: October 2015. The University reserves the right to vary the information at any time without notice.*

[Back](#)