

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)

Part-time 6.0 years (12.0 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]

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

Current Students

For any enquiries about subject selection or course structure you will need to contact your Course Director. You can find the name and contact details for your Course Director in your offer letter or contact your School office.

Prospective Students

For further information about Charles Sturt University, or this course offering, please contact info.csu on 1800 334 733 (free call within Australia) or [enquire online](#).

The information contained in the 2017 CSU Handbook was accurate at the date of publication: May 2017. The University reserves the right to vary the information at any time without notice.

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