H315 BACHELOR OF NUTRITION SCIENCE

FACULTY OF HEALTH
FOR STUDENTS COMMENCING TRIMESTER 1 2020
Food Innovation and Master of Dietetics Pre-Requisite Units



Name: StudentID: Updated: 15/10/2019

YEAR	Trimester 1				
1 Year:	Trimester 2				
	Trimester 3				
YEAR 2 Year:	Trimester 1				
	Trimester 2				
	Trimester 3				
YEAR	Trimester 1				
3 Year:	Trimester 2				
	Trimester 3				
315 cou		order to qualify for the award o	f Bachelor of Nutrition Scien	ce (H315), students must cor	mplete 24 credit points, which must
	ore units (these are c	ompulsory);			
Com	pletion of HSN010 Fo	ood and Nutrition Laboratory Sat	fety prior to your first labora	ory based unit in this course	2;
		6 unit Food Innovation major se			s;
		y form a major sequence and ca	·		
		oints may be taken at level 1 and			
Com	pletion of HAIU1U AC	ademic Integrity (0-credit-point	compulsory unit) in first trim	ester of study.	
OR USE ON	ILY WHEN UNDE	RTAKING A CONSULTATIO	N WITH A STUDENT AD	VISER:	
tudent ID:			Name:		

Preferred contact no:

Campus:

Mode:

eCOE (If applicable):

Deakin email:

Year commenced:

Student Adviser:

Date modified:

H315 BACHELOR OF NUTRITION SCIENCE

FACULTY OF HEALTH

FOOD INNOVATION MAJOR SEQUENCE UNITS

MASTER OF DIETETICS PRE-REQUISITE UNITS

HSN204 Food Safety HSN206 Food Analysis and Quality Assurance HSN223 Sensory Evaluation of Food HSN315 Food Manufacturing and Process Innovation HSN319 Consumer and Sensory Innovation of Food HSN320 Trends in Product Development HSN202 Lifespan Nutrition HSN202 Lifespan Nutrition HSN203 Lifespan Nutrition HSN204 Food Analysis and Quality Assurance HSN104 The Science of Food HSN107 Physiology of Human Growth and Development SLE133 Chemistry in our World SLE155 Chemistry for the Professional Sciences HSE208 Integrated Human Physiology HSN202 Lifespan Nutrition HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism HSN301 Diet and Disease				
HSN223 Sensory Evaluation of Food HSN315 Food Manufacturing and Process Innovation HSN319 Consumer and Sensory Innovation of Food HSN320 Trends in Product Development SLE133 Chemistry in our World SLE155 Chemistry for the Professional Sciences HSE208 Integrated Human Physiology HSN202 Lifespan Nutrition HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism	HSN204 Food Safety	HBS109 Introduction to Anatomy and Physiology		
HSN215 Food Manufacturing and Process Innovation HSN319 Consumer and Sensory Innovation of Food HSN320 Trends in Product Development SLE133 Chemistry in our World SLE155 Chemistry for the Professional Sciences HSN202 Lifespan Nutrition HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism	HSN206 Food Analysis and Quality Assurance	HSN104 The Science of Food HSN107 Physiology of Human Growth and Development		
HSN315 Food Manufacturing and Process Innovation HSN319 Consumer and Sensory Innovation of Food HSN320 Trends in Product Development HSN320 Tre	HSN223 Sensory Evaluation of Food			
HSN319 Consumer and Sensory Innovation of Food HSN320 Trends in Product Development SLE133 Chemistry in our World SLE135 Chemistry for the Professional Sciences HSE208 Integrated Human Physiology HSN202 Lifespan Nutrition HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism	, , , , , , , , , , , , , , , , , , ,			
HSN320 Trends in Product Development SLE155 Chemistry for the Professional Sciences HSE208 Integrated Human Physiology HSN202 Lifespan Nutrition HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism				
HSE208 Integrated Human Physiology HSN202 Lifespan Nutrition HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism	,	SLE155 Chemistry for the Professional Sciences		
HSN211 Nutritional Physiology SLE212 Biochemistry SLE222 Biochemical Metabolism	TishS20 Helius III Floudict Development	HSE208 Integrated Human Physiology		
SLE212 Biochemistry SLE222 Biochemical Metabolism		HSN202 Lifespan Nutrition		
SLE222 Biochemical Metabolism		HSN211 Nutritional Physiology		
		SLE212 Biochemistry		
HSN301 Diet and Disease		SLE222 Biochemical Metabolism		
		HSN301 Diet and Disease		

GENERAL INFORMATION

This course map is a guide only. You must, in addition to using this map, ensure you meet the course rules and structure as set out in the official University Handbook - of the year you commenced your course (deakin.edu.au/handbook). This course map has been created to be used electronically.

Not all units are available in all study periods or mode of delivery. Full time study is typically three to four units (or credit points) each study period – this is a typical enrolment pattern. Part time study is typically one to two units (or credit points) each study period – this enrolment pattern of study will extend the duration of your studies. Trimester 3 is typically an optional study period - unless it's your first study period and/or a compulsory study period for your course (see your course structure in the Handbook).

Each year's unit offerings options can be found via 'Advanced Unit Search' in the most current year's Handbook.

If you have applied for or received credit for units as recognition of your prior learning (RPL), it may alter your course pattern and the units you need to undertake.

Please seek advice from a Student Adviser in StudentCentral if you have any queries or need help understanding your course structure and unit choices.

SPECIFIC COURSE INFORMATION

COMPULSORY ZERO (0) CREDIT POINT UNITS:

When you see a credit point unit that has a co-req (co-requisite) unit listed next to it, this indicates that you need to enrol in the co-requisite unit in the same trimester as the credit point unit. You only need to complete these co-requisite units once in your degree.

For example: HSN106 has the co-req HSN010, this means you need to enrol into HSN010 in the same trimester as HSN106. You would not need to complete HSN010 again in your degree.

The following co-requisite units need to be completed in your degree:

Year 1, Trimester 1 - HAl010 Academic Integrity & SLE010 Laboratory and Fieldwork Safety Induction Program

Year 1, Trimester 2 - HSN010 Food and Nutrition Laboratory Safety

Year 2, Trimester 2 - HSE010 Exercise and Sport Science Laboratory Safety

Note for students who are planning on applying for Master of Dietetics course in future: Completing units at other institutions, instead of the approved H718 dietetic pre-requisites units at Deakin is strongly discouraged (even if previously approved as equivalent) as we cannot guarantee that they will be eligible for dietetics, even if Credit for Prior Learning is granted.

Notes:

KEY

- **B** Melbourne Burwood Campus
- S Geelong Waterfront Campus
- **G** Geelong Waurn Ponds Campus
- W Warrnambool Campus
- **X** Cloud Campus

eCOE electronic confirmation of enrolment