

FOR STUDENTS COMMENCING TRIMESTER 2 2025

Last updated 06/02/2025

When you first enrol via StudentConnect and go through the enrolment steps, you may be able to simply confirm any units that are pre-populated for you. You can also add any that you need to do, as part of your first year's enrolment – by using the information on this map and in the Handbook.

You must also complete the following compulsory zero (0) credit point units: DAI001 Academic Integrity and Respect At Deakin (0 credit points)
AND HSN010 Food and Nutrition Laboratory Safety (0 credit points)
AND SLE010 Laboratory and Fieldwork Safety Induction Program (0 credit points)

YEAR 1 Year: 2025	Trimester 2				
	Trimester 3				
YEAR 2 Year: 2026	Trimester 1				
	Trimester 2				
	Trimester 3				
YEAR 3 Year: 2027	Trimester 1				
	Trimester 2				
	Trimester 3				
YEAR 4 Year: 2028	Trimester 1				
	Trimester 2				
	Trimester 3				

Note: Some units have a co-requisite unit, which means the co-requisite unit must have already been completed or will be completed in the same study period as the credit point unit. A co-requisite unit only needs to be completed once in your degree. For example: HSN106 Food Fundamentals has a co-requisite unit of HSN010 Food and Nutrition Laboratory Safety. SLE133 Chemistry in our World has a co-requisite of SLE010 Laboratory and Fieldwork Safety Induction Program.

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.

H315 COURSE RULES

- Must pass 24 credit points for course
- Must pass 3 units in {DAI001, HSN010, SLE010}
- Must pass ALL units in {HBS109, HSN101, HSN104, HSN105, HSN106, HSN202, HSN211, HSN301, HSN302, HSN305, HSN309, HSN311, SLE133}
- Must pass 14 credit points at levels {2, 3}
- Must pass 6 credit points at level {3}
- Must pass no more than 10 credit points at level {1}

- Must pass 16 credit points in {HSN%}
- Must pass 5 credit points in unit set {EL-H315 Hsn Coded (Nutrition and Food) Elective Units}

*Completing a Work Integrated Learning (WIL) unit enables you to undertake practical experiences to assist you to be career ready, get first-hand industry insights and develop your professional network. Faculty of Health WIL units available for this course include: HSN311 Food and Nutrition Practicum.

FOR USE ONLY WHEN UNDERTAKING A CONSULTATION WITH A STUDENT ADVISER:

Student ID: _____		Name: _____		
Deakin email: _____			Preferred contact no: _____	
Year commenced:	Period commenced:	eCOE (if applicable):	Campus: _____	Mode: _____
Student adviser: _____				Date: _____

Notes

GENERAL INFORMATION

This course map is a guide only. You must also ensure you meet the course rules and structure as set out in the official [University Handbook](#) of the year you commenced your course. 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.
- Part time study is typically one to two units (or credit points) each study period – part time 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.

Unit options can be found in the '[Advanced Unit Search](#)' in the most current year's University Handbook.

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

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

H315 BACHELOR OF NUTRITION SCIENCE ELECTIVE UNIT SETS

EL-H315 HSN CODED (NUTRITION AND FOOD) ELECTIVE UNITS (EL-H3157033621)
HSN204 Food Safety
HSN206 Food Analysis and Quality Assurance
HSN210 Nutrition and Food Promotion
HSN223 Sensory Evaluation of Food
HSN307 Sports Nutrition: Theory and Practice

<u>HSN308 Food, Nutrition and Society</u>
<u>HSN315 Food Manufacturing and Process Innovation</u>
<u>HSN319 Consumer and Sensory Innovation of Food</u>
<u>HSN320 Trends in Product Development</u>
<u>HSN360 International Perspectives in Food and Nutrition</u>

Completion Rule

- Must pass 5 credit points in {HSN204, HSN206, HSN210, HSN223, HSN307, HSN308, HSN315, HSN319, HSN320, HSN360}