Bachelor of

Nutrition



LOCATION START

Sunshine Coast Semester 1, Semester 2

Get involved with food and a constantly evolving scientific field. This is a hands-on program specially designed for industry application, teaching the science behind food and the way the human body uses it.

In this program you will:

- Learn how to make food for people with different dietary needs
- · Learn about food preparation, processing and preservation
- · Cook in our specialised teaching kitchen
- · Gain industry experience in a work placement
- Specialise in a range of minors, including public health nutrition, sport and exercise, agriculture and aquaculture, Indigenous studies, or social media

Career opportunities

- Food service and menu support
- Community nutrition
- Nutrition policy development
- Public health nutrition
- · Health promotion
- Nutrition journalism
- · Nutrition marketing and support for food industry
- Corporate nutritionist
- Researcher
- Sport and exercise nutrition
- Public relations

Program structure

Introductory courses (7) 84 units

LFS103 Introductory Bioscience

LFS112 Human Physiology

NUT101 Introduction to Nutrition

NUT102 Food in Society

PUB112 Public Health Foundations

SCI105 Introductory Chemistry

SCI110 Science Research Methods

Developing courses (6) 72 units

LFS203 Integrated Physiology

LFS251 Biochemistry

NUT201 Food Studies

NUT205 Public Health Nutrition

NUT212 Principles of Nutrition

NUT232 Nutritional Biochemistry

Duration

CRICOS Code 061658G

3 years

Only a full-time option is available to international students on a Student visa. Online programs are not available to Student visa holders.

Indicative 2025 fees

A\$26.750

Annual fee

Tuition fees are reviewed each calendar year. The fee you must pay for a given teaching period is that which has been approved by UniSC for the calendar year in which the teaching period commences

Recommended prior study English; General Maths, Maths Methods or Specialist Maths; at least one science subject

Delivery mode Blended Learning,

Total courses

25

Total units

UniSC program code SC354

usc.edu.au/sc354

Graduate courses (6) 60 units

NUT300 Nutrition for Health and Exercise NUT303 Food, Nutrition and Menu Design NUT304 Nutrition Practicum NUT305 Food and the Consumer NUT306 Nutrition Communication(6 units) NUT307 Nutrition Education(6 units)

PLUS select 1 minor (48 units) from:

Exercise and Sport Indigenous Health and Wellbeing Public Health Nutrition Social Media Sustainability

*With the approval of the Program Coordinator, students may replace a minor with a study component deemed to be equivalent commenced or completed at another university or comparable tertiary institution.

Required courses from a specified list:

Select a total of 12 units from:

LFS303 Pathophysiology NUT333 Health Research Design SWK251 Working with First Nations Peoples and Multicultural Communities

Students seeking entry into the Master of Dietetics (Sports Nutrition) will need to select NUT333

Required courses from a specified list:

Select a total of 12 units from:

PUB205 Food Safety Laws and Regulations PUB272 Healthy Public Policy and Advocacy SPX211 Exercise Physiology I

Note: Program structures are subject to change. Not all UniSC courses are available on every UniSC campus.