

Bachelor of Nutrition / Master of Dietetics & Food Innovation

Example study plan

	Term 1			Term 2			Term 3		
Year 1	Introduction to Dietetics and Food Innovation	Chemistry for Health Sciences	Molecules, Cells and Genes	Human Systems 1	Interprofessional Practice and Collaborative Care	Food Science, Society and Sustainability	Fundamentals of Biochemistry	Human Systems 2	
Year 2	Nutrition for Health Professionals 1	Farm to Fork 1		Nutrition for Health Professionals 2	Health Communication	Driving Behaviour Change 1	Human Biochemistry	Farm to Fork 2	Appraising and Applying Evidence for Allied Health Practice
Year 3	Culinary Science and Food Service	Driving Behaviour Change 2	Nutrients & Metabolism	Inclusive Eating Practices	Future Challenges in Food & Nutrition		Food Microbiology	Leading Change in the Health Professions	Nutrition Policies and Programs
Year 4	Clinical Dietetics and Counselling 1	Food Products and Ingredients Technology		Clinical Dietetics and Counselling 2	Food Properties and Functions Laboratory	Preparing for a Career in Health and Beyond	Clinical Dietetics and Counselling 3	Sensory Analysis of Foods	Identifying and Solving Clinical Problems
Year 5	Health Research Project								
	Dietetics Placement								

Note:

This degree example is indicative only and subject to change at any time without prior notice. For the latest degree information visit the relevant UNSW Handbook page at www.handbook.unsw.edu.au.