

Bachelor of Food and Nutrition Science

These Program Rules should be read in conjunction with the University's policies (<http://www.adelaide.edu.au/policies>).

1 Duration of program

The program for the degree shall extend over three years of full-time study or the part-time equivalent.

2 Admission

2.1 Status, exemption and credit transfer

2.1.1 Exemption from any part of the program on the first occasion on which a candidate takes a course will be granted only in special cases and on grounds approved by the Faculty.

Note: Partial or full status may be granted on account of International Baccalaureate upon application to the Faculty.

2.1.2 Candidates who have previously passed courses offered in other programs at the University of Adelaide or other recognised tertiary institutions and who wish to count such courses towards their degree may, on written application to the Faculty, be granted status towards such specific degree requirements as the Faculty shall determine, subject to the following conditions:

- a Status will normally only be considered for courses passed within the previous ten years. Status may be granted on a course for course basis or on the basis of course for group of courses. Status will be granted only for courses that meet the academic requirements of the award towards which credit is sought.
- b The candidate shall present a range of courses that fulfil the requirements of the relevant Academic Program Rules.
- c A candidate shall complete a minimum of 24 units towards the award, as defined in 4.2 following, that have not been presented for any other degree.

3 Assessment and examinations

3.1 In determining a candidate's final result in a course the assessors may take into account oral, written, practical or examination work, provided that the candidate has been given notice at the beginning of the course of the way in which the work will be taken into account and of its relative importance in the final result.

3.2 There shall be four classifications of pass in any course for the degrees, as follows: Pass with High Distinction, Pass with Distinction, Pass with Credit, Pass.

- 3.3
 - a A candidate who obtains a Pass or higher grade in a course cannot repeat the course.
 - b A candidate who fails to obtain a Pass or higher grade in a course and who desires to take the course again shall, unless exempted wholly or partially there from by the Head of School concerned or their delegate, do written and laboratory or other work in that course to the satisfaction of the teaching staff concerned.
 - c A candidate who has twice failed to obtain a Pass or higher in any course shall not enrol for the course again, or for any other course that in the opinion of the Faculty contains a substantial amount of the same material, except by permission of the Faculty and under such conditions as the Faculty may prescribe.

4 Qualification requirements

4.1 To qualify for the degree a candidate shall pass courses, listed in 4.2 below, to the value of 72 units.

4.2 Academic program

4.2.1 Level I

Passes in Level I courses, which shall include:

Semester 1

BIOLOGY 1101 Biology I: Molecules Genes and Cells 3

CHEM 1100 Chemistry IA 3

or

CHEM 1101 Foundations of Chemistry IA..... 3

FOOD SC 1001WT Food, Nutrition and Health I..... 3

FOOD SC 1000RG Introduction to Food Technology I 3

Semester 2	
BIOLOGY 1201 Biology I: Human Perspectives	3
CHEM 1200 Chemistry IB.....	3
<i>or</i>	
CHEM 1201 Foundations of Chemistry IB	3
FOOD SC 1002RG Practical Food Production I.....	3
STATS 1004 Statistical Practice I (Life Sciences).....	3
4.2.2 Level II	
Passes in Level II courses, which shall include:	
Semester 1	
AGRIC 2500WT Animal and Plant Biochemistry II	3
FOOD SC 2505RG Food Quality & Regulation II.....	3
FOOD SC 2503RG Food Processing Technology II	3
PLANT SC 2500WT Microbiology & Invertebrate Biology II	3
Semester 2	
FOOD SC 2500RG Food Chemistry II	3
FOOD SC 2502RG Food Microbiology II	3
FOOD SC 2510WT Nutrition II	3
PHYSIOL 2520 Human Physiology IIB: Systems and Homeostasis.....	3
4.2.3 Level III	
Passes in Level III courses, which shall include:	
Semester 1	
FOOD SC 3500RG Food & Nutrition Science: Industry Experience III	3
FOOD SC 3504RG Food Engineering Principles III	3
PLANT SC 3500WT Biotechnology in the Food and Wine Industry III	3
WINEMKTG 3503WT Food Marketing III	3
Semester 2	
FOOD SC 3503RG Food Processing Technology III	3
FOOD SC 3502WT Nutrition III	3
FOOD SC 3021RG Food Product Development III	3
FOOD SC 3027RG Sensory Evaluation of Foods III	3
4.3 Unacceptable combinations of courses	
No candidate will be permitted to count towards an award any course, together with any other course, which, in the opinion of the Faculty, contains a substantial amount of the same material, and no course or portion of a course may be counted twice towards an award.	
4.4 Graduation	
Subject to Chapter 89 of the Statutes, candidates who have satisfied the requirements for any award of the University shall be admitted to that award.	
5 Special circumstances	
When in the opinion of the Faculty special circumstances exist, the Council, on the recommendation of the Faculty in each case, may vary any of the provisions of the Academic Program Rules for any particular award.	