Mathematics 1A

Biometry

**Credit Points** 

**Novel Foods** 

**Credit Points** 

**Credit Points** 

Practicum 1

Credit Points

**Credit Points** 

**Food Formulations** 

Science Research Methods

Food Microbiology and Safety

Complex Case Studies in Science

Quality Assurance and Food Analysis

New Food Product Development

Food Innovation and Processing

Work Internship for Science Professionals

40

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# INNOVATIVE FOODS, TESTAMUR MAJOR (T124)

Western Sydney University Major Code: T124

Previous code: MT3046.1

Available to students in other Western Sydney University

**Programs:** Yes, however the following restrictions apply.

This major is available as an elective in Bachelor of Science 3754, and an elective major option in Bachelor of Medical Science 3755. See the related programs tab for more information.

Please note, the BSc Major Environmental Health T076, BSc Adv 3757, Bachelor of Science (Pathway to Teaching Primary/Secondary) 3756 & BMedSc Adv 3758, do not have sufficient Flexible space to accommodate a second/elective Major.

There is more to innovative foods, food marketing and healthy eating than you realise. This major will help you understand nutrition, and the science behind food in the largest business sector in the world. A major in Innovative Foods will prepare you to be a leader in developing innovative, safe, healthy and sustainable foods. A solid foundation in the biological and chemical sciences, needed to underpin food science, will enable graduates from this program to be confident in the rapidly evolving food technology sector. Graduates can pursue opportunities in food formulation, food research and development, quality assurance, food plant management, food molecular biology, flavour chemistry, consumer relations, food quality assurance and teaching. This flexible program has links with industry and community and enables you to make use of modern sensory and food processing facilities while undertaking units in human nutrition and health, food production, biotechnology, integrated management.

## Location

			•	Total One dis Deinse	000
Hawkesbury Campus	Internal	science@westernsydney.	edu.au	Credit Points	40
Campus	Mode	Advice	Choose two elective	s	20
Location				Technologies	

MATH 1014

MATH 1003

**Autumn session** 

Choose two electives

**NATS 2042** 

**PROC 2002** 

Spring session

Choose one of

NATS 3045

**NATS 3044** 

Choose one elective

NATS 2041 NATS 3020

Year 3

1H session

**NATS 3055** 

**NATS 3038** 

**NATS 3048** 

Spring session

PROC 3003

**PROC 3007** 

Secondary)

Autumn session

Choose one elective

Year 2

Choose one elective

# **Recommended Sequence Current**

Select the link for your program below to see details of the major

**Bachelor of Science** 

Qualification for the award of Bachelor of Science with a major in Innovative Foods requires the successful completion of 240 credit points as per the recommended sequence below.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 1019	Scientific Literacy	10
CHEM 1008	Introductory Chemistry	10
BIOS 1001	Biodiversity	10
Choose one elective		10
	Credit Points	40
Spring session		
CHEM 1012	Essential Chemistry	10
PROC 1005	Introduction to Food Science and Nutrition	10
Select one of the fol	lowing:	10
MATH 1026	Quantitative Thinking	

# Total Credit Points Bachelor of Science (Pathway to Teaching Primary/

Qualification for the Bachelor of Science (Pathway to Teaching Primary/Secondary) with a major in Innovative Foods requires the successful completion of 240 credit points as per the recommended sequence for the Bachelor of Science with a major in Innovative Foods, given above.

In addition, all students must complete a mandatory 40 credit point minor in Education Studies. Students must choose one of:

Education Studies – Primary Teaching, Minor (0296) (https://hbook.westernsydney.edu.au/majors-minors/education-studies-primary-teaching-minor/)

Or

Education Studies - Secondary Teaching, Minor (0267) (https://hbook.westernsydney.edu.au/majors-minors/education-studies-secondary-teaching-minor/)

Students must meet this requirement by choosing subjects from the selected Education Studies minor as electives within their Bachelor of Science program.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 1019	Scientific Literacy	10
CHEM 1008	Introductory Chemistry	10
BIOS 1001	Biodiversity	10
Choose one elective		10
	Credit Points	40
Spring session		
CHEM 1012	Essential Chemistry	10
PROC 1005	Introduction to Food Science and Nutrition	10
Select one of the fol	lowing:	10
MATH 1026	Quantitative Thinking	
MATH 1014	Mathematics 1A	
MATH 1003	Biometry	
Choose one elective	•	10
	Credit Points	40
Year 2		
Autumn session		
NATS 2042	Science Research Methods	10
PROC 2002	Novel Foods	10
Choose two elective	s	20
	Credit Points	40
Spring session		
NATS 2041		
NATS 3020	Food Microbiology and Safety	10
Choose one of	<i>,</i>	10
NATS 3044	Complex Case Studies in Science	
NATS 3045	Work Internship for Science Professionals	
Choose one elective	·	10
	Credit Points	30
Year 3		
1H session		
NATS 3055	Practicum 1	10
	Credit Points	10
Autumn session		
NATS 3038	Quality Assurance and Food Analysis	10
NATS 3048	Food Formulations	10
Choose one elective		10
	Credit Points	30
Spring session	5.53(1) 01110	30
PROC 3003	New Food Product Development	10
PROC 3003	Food Innovation and Processing	10
1100 0001	Technologies	10
Choose two elective	•	20
	Credit Points	40
	Total Credit Points	230
	iotal ordan i onito	250

Bachelor of Advanced Science

Qualification for the award of Bachelor of Advanced Science with a major in Innovative Foods requires the successful completion of 240 credit points as per the recommended sequence below.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 1019	Scientific Literacy	10
CHEM 1008	Introductory Chemistry	10
BIOS 1001	Biodiversity	10
Choose one elective		10
	Credit Points	40
Spring session		
CHEM 1012	Essential Chemistry	10
PROC 1005	Introduction to Food Science and Nutrition	10
Choose one of the fo	llowing:	10
MATH 1026	Quantitative Thinking	
MATH 1014	Mathematics 1A	
MATH 1003	Biometry	
Choose one elective		10
	Credit Points	40
Year 2		
Autumn session		
NATS 2042	Science Research Methods	10
PROC 2002	Novel Foods	10
NATS 2001	Advanced Science Project A	10
Choose one elective	Navanoca Golenoc Project N	10
onoose one elective	Credit Points	40
Spring session	orealt rollits	40
NATS 2041		
NATS 3020	Food Microbiology and Safety	10
NATS 2002	Advanced Science Project B	10
Choose one of	Automoca dolenoc i rojeot b	
NATS 3044	Complex Case Studies in Science	10
NATS 3045	Work Internship for Science Professionals	10
1410 0040	Credit Points	40
Year 3	Cleuit Pollits	40
1H session		
NATS 3055	Practicum 1	10
NA13 3033	Credit Points	10
A	Credit Points	10
Autumn session	Overline Assessment and Freed Assessment	10
NATS 3038	Quality Assurance and Food Analysis	10
NATS 3048	Food Formulations	10
NATS 3043	Advanced Science Research Project C	10
	Credit Points	30
Spring session	N 5 19 1 : 2 1	
PROC 3003	New Food Product Development	10
PROC 3007	Food Innovation and Processing Technologies	10
NATS 3043	Advanced Science Research Project C	10
Choose one elective		10
	Credit Points	40

## **Diploma in Science/Bachelor of Science**

Qualification for this award requires the successful completion of 250 credit points which include the units listed in the recommended sequence below.

Year 1         Year 1: College Subjects           Standard 3-term year         Preparatory subject           CHEM 0001         Chemistry (WSTC Prep)         10           Eight university-level subjects as follows         BIOS 1014         Cell Biology (WSTC)         10           CHEM 1013         Essential Chemistry (WSTC)         10           NATS 1020         Scientific Literacy (WSTC)         10           CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2         10           (WSTC)         Vear 2         Autumn session         10           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session         10           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science P	Course	Title	Credit Points
Standard 3-term year	Year 1		
Preparatory subject           CHEM 0001         Chemistry (WSTC Prep)         10           Eight university-level subjects as follows         810S 1014         Cell Biology (WSTC)         10           CHEM 1013         Essential Chemistry (WSTC)         10           NATS 1020         Scientific Literacy (WSTC)         10           CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3042         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3044         Complex Case Studies in Science Professionals           Choose two electives         20           Credit Points         10           Vear			
CHEM 0001         Chemistry (WSTC Prep)         10           Eight university-level subjects as follows         BIOS 1014         Cell Biology (WSTC)         10           CHEM 1013         Essential Chemistry (WSTC)         10           NATS 1020         Scientific Literacy (WSTC)         10           CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Vear 2         Autumn session         10           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internshi		r	
Eight university-level subjects as follows           BIOS 1014         Cell Biology (WSTC)         10           CHEM 1013         Essential Chemistry (WSTC)         10           NATS 1020         Scientific Literacy (WSTC)         10           CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Credit Points         90           Year 2           Autumn session           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         <	. , ,		
BIOS 1014   Cell Biology (WSTC)   10		* ' ''	10
CHEM 1013         Essential Chemistry (WSTC)         10           NATS 1020         Scientific Literacy (WSTC)         10           CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Credit Points         90           Year 2           Autumn session           NATS 2042         Science Research Methods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         10           Autumn session         NATS 3055         Practicum 1         10           Choose one		•	
NATS 1020         Scientific Literacy (WSTC)         10           CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Credit Points         90           Year 2           Autumn session           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3041         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3         11           H session         NATS 3055         Practicum 1         10           Autumn session         NATS 3048         Food Formulations<	BIOS 1014	<del></del> , ,	10
CHEM 1009         Introductory Chemistry (WSTC)         10           BIOS 1003         Biodiversity (WSTC)         10           MATH 1027         Quantitative Thinking (WSTC)         10           PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Credit Points         90           Year 2           Autumn session           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3         11           H session         NATS 3055         Practicum 1         10           Autumn session         NATS 3048         Food Formulations         10           Autumn session         Credit Poi	CHEM 1013	Essential Chemistry (WSTC)	10
BIOS 1003   Biodiversity (WSTC)   10   MATH 1027   Quantitative Thinking (WSTC)   10   PROC 1007   Introduction to Food Science (WSTC)   10   NATS 1030   Human Anatomy and Physiology 2   10   (WSTC)   Total Points   90   Proceedings   10   PROC 2002   Proceedings   10   Pro	NATS 1020	Scientific Literacy (WSTC)	10
MATH 1027         Quantitative Thinking (WSTC)         10           PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Credit Points         90           Year 2           Autumn session           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 2041         10           Choose one of         10           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           TH session         NATS 3055         Practicum 1         10           Autumn session         10         10           NATS 3038         Quality Assurance and Food Analysis         10           Choose one elective         10 <td>CHEM 1009</td> <td>Introductory Chemistry (WSTC)</td> <td>10</td>	CHEM 1009	Introductory Chemistry (WSTC)	10
PROC 1007         Introduction to Food Science (WSTC)         10           NATS 1030         Human Anatomy and Physiology 2 (WSTC)         10           Credit Points         90           Year 2         Autumn session           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 3041         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30	BIOS 1003	Biodiversity (WSTC)	10
NATS 1030	MATH 1027	Quantitative Thinking (WSTC)	10
(WSTC)           Credit Points         90           Year 2           Autumn session           NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 2041         10           Choose one of         10           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           H session           NATS 3055         Practicum 1         10           Autumn session         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007 <td>PROC 1007</td> <td>Introduction to Food Science (WSTC)</td> <td>10</td>	PROC 1007	Introduction to Food Science (WSTC)	10
Year 2         Autumn session       10         NATS 2042       Science Research Methods       10         PROC 2002       Novel Foods       10         NATS 3020       Food Microbiology and Safety       10         Choose one elective       10         Credit Points       40         Spring session         NATS 2041       10         Choose one of       10         NATS 3044       Complex Case Studies in Science         NATS 3045       Work Internship for Science Professionals         Choose two electives       20         Credit Points       40         Year 3         1H session         NATS 3055       Practicum 1       10         Credit Points       10         Autumn session         NATS 3038       Quality Assurance and Food Analysis       10         Choose one elective       10         Credit Points       30         Spring session         PROC 3003       New Food Product Development       10         PROC 3007       Food Innovation and Processing Technologies       10         Choose two electives	NATS 1030		10
Autumn session         NATS 2042       Science Research Methods       10         PROC 2002       Novel Foods       10         NATS 3020       Food Microbiology and Safety       10         Choose one elective       10         Credit Points       40         Spring session         NATS 2041       10         Choose one of       10         NATS 3044       Complex Case Studies in Science         NATS 3045       Work Internship for Science Professionals         Choose two electives       20         Credit Points       40         Year 3         1H session         NATS 3055       Practicum 1       10         Credit Points       10         Autumn session         NATS 3038       Quality Assurance and Food Analysis       10         NATS 3048       Food Formulations       10         Choose one elective       10         Credit Points       30         Spring session         PROC 3003       New Food Product Development       10         PROC 3007       Food Innovation and Processing Technologies       10		Credit Points	90
NATS 2042         Science Research Methods         10           PROC 2002         Novel Foods         10           NATS 3020         Food Microbiology and Safety         10           Choose one elective         10           Credit Points         40           Spring session           NATS 2041         10           Choose one of         10           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           1H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           AATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           Technologies           Choose two electives <td>Year 2</td> <td></td> <td></td>	Year 2		
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Credit Points         40           Spring session           NATS 2041         10           Choose one of         10           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           1H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	NATS 3020	Food Microbiology and Safety	10
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NATS 2041       10         Choose one of       10         NATS 3044       Complex Case Studies in Science         NATS 3045       Work Internship for Science Professionals         Choose two electives       20         Credit Points         14 session         NATS 3055       Practicum 1       10         Credit Points       10         Autumn session         NATS 3038       Quality Assurance and Food Analysis       10         Choose one elective       10         Credit Points       30         Spring session         PROC 3003       New Food Product Development       10         PROC 3007       Food Innovation and Processing Technologies       10         Choose two electives       20         Credit Points       40		Credit Points	40
Choose one of         10           NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points           NATS 3055           Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	Spring session		
NATS 3044         Complex Case Studies in Science           NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           1H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	NATS 2041		10
NATS 3045         Work Internship for Science Professionals           Choose two electives         20           Credit Points         40           Year 3           1H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	Choose one of		10
Choose two electives         20           Credit Points         40           Year 3           1H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	NATS 3044	Complex Case Studies in Science	
Credit Points         40           Year 3         1H session         10           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	NATS 3045	Work Internship for Science Professionals	
Year 3           1H session           NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	Choose two elective	S	20
1H session           NATS 3055         Practicum 1         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40		Credit Points	40
NATS 3055         Practicum 1         10           Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	Year 3		
Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	1H session		
Credit Points         10           Autumn session           NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	NATS 3055	Practicum 1	10
NATS 3038         Quality Assurance and Food Analysis         10           NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40			
NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	Autumn session		
NATS 3048         Food Formulations         10           Choose one elective         10           Credit Points         30           Spring session           PROC 3003         New Food Product Development         10           PROC 3007         Food Innovation and Processing Technologies         10           Choose two electives         20           Credit Points         40	NATS 3038	Quality Assurance and Food Analysis	10
Credit Points 30  Spring session  PROC 3003 New Food Product Development 10  PROC 3007 Food Innovation and Processing Technologies  Choose two electives 20  Credit Points 40	NATS 3048		10
Spring session  PROC 3003 New Food Product Development 10  PROC 3007 Food Innovation and Processing 10  Technologies  Choose two electives 20  Credit Points 40	Choose one elective		10
Spring session  PROC 3003 New Food Product Development 10  PROC 3007 Food Innovation and Processing 10  Technologies  Choose two electives 20  Credit Points 40		Credit Points	
PROC 3003 New Food Product Development 10 PROC 3007 Food Innovation and Processing Technologies  Choose two electives 20 Credit Points 40	Spring session		
PROC 3007 Food Innovation and Processing Technologies  Choose two electives 20  Credit Points 40		New Food Product Development	10
Technologies  Choose two electives 20  Credit Points 40			
Choose two electives 20 Credit Points 40		_	
	Choose two elective	-	20
Total Credit Points 250		Credit Points	40
		Total Credit Points	250

# **Recommended Sequence 2023**

Select the link for your program below to see details of the major

#### **Bachelor of Science**

Qualification for the award of Bachelor of Science with a major in Innovative Foods requires the successful completion of 240 credit points as per the recommended sequence below.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 1019	Scientific Literacy	10
CHEM 1008	Introductory Chemistry	10
BIOS 1001	Biodiversity	10
Choose one elective		10
	Credit Points	40
Spring session		
CHEM 1012	Essential Chemistry	10
PROC 1005	Introduction to Food Science and Nutrition	10
Select one of the foll	owing:	10
MATH 1026	Quantitative Thinking	
MATH 1014	Mathematics 1A	
MATH 1003	Biometry	
Choose one elective		10
	Credit Points	40
Year 2		
Autumn session		
NATS 2042	Science Research Methods	10
PROC 2002	Novel Foods	10
Choose two electives		20
	Credit Points	40
Spring session		
NATS 2041	- III II I	
NATS 3020	Food Microbiology and Safety	10
Choose one of	W 11. 1: ( 0: D ( : 1	10
NATS 3045	Work Internship for Science Professionals	
NATS 3044	Complex Case Studies in Science	10
Choose one elective	Credit Points	10
Voor 2	Credit Points	30
Year 3 Autumn session		
NATS 3015	Field Project 1	10
NATS 3013	Field Project 1  Quality Assurance and Food Analysis	10
NATS 3038	Food Formulations	10
Choose one elective	1 out 1 officiations	10
onoose one elective	Credit Points	40
Spring session	orealt Foliate	40
PROC 3003	New Food Product Development	10
PROC 3007	Food Innovation and Processing	10
	Technologies	
Choose two electives	S	20
	Credit Points	40
	Total Credit Points	230

## **Bachelor of Science (Pathway to Teaching Primary/** Secondary)

Qualification for the Bachelor of Science (Pathway to Teaching Primary/Secondary) with a major in Innovative Foods requires the successful completion of 240 credit points as per the recommended sequence for the Bachelor of Science with a major in Innovative Foods, given above.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 1019	Scientific Literacy	10
CHEM 1008	Introductory Chemistry	10
BIOS 1001	Biodiversity	10
Choose one elective		10
	Credit Points	40
Spring session		
CHEM 1012	Essential Chemistry	10
PROC 1005	Introduction to Food Science and	10
	Nutrition	
Select one of the fol	lowing:	10
MATH 1026	Quantitative Thinking	
MATH 1014	Mathematics 1A	
MATH 1003	Biometry	
Choose one elective		10
	Credit Points	40
Year 2		
Autumn session		
NATS 2042	Science Research Methods	10
PROC 2002	Novel Foods	10
Choose two elective	s	20
	Credit Points	40
Spring session		
NATS 2041		
NATS 3020	Food Microbiology and Safety	10
Choose one of		10
NATS 3044	Complex Case Studies in Science	
NATS 3045	Work Internship for Science Professionals	
Choose one elective		10
	Credit Points	30
Year 3		
Autumn session		
NATS 3015	Field Project 1	10
NATS 3038	Quality Assurance and Food Analysis	10
NATS 3048	Food Formulations	10
Choose one elective		10
	Credit Points	40
Spring session		
PROC 3003	New Food Product Development	10
PROC 3007	Food Innovation and Processing	10
	Technologies	
Choose two elective	s	20
	Credit Points	40
	Total Credit Points	230

In addition, all students must complete a mandatory 40 credit point minor in Education Studies. Students must choose one of:

Education Studies – Primary Teaching, Minor (0296) (https://hbook.westernsydney.edu.au/majors-minors/education-studies-primary-teaching-minor/)

Or

Education Studies - Secondary Teaching, Minor (0267) (https://hbook.westernsydney.edu.au/majors-minors/education-studies-secondary-teaching-minor/)

Students must meet this requirement by choosing subjects from the selected Education Studies minor as electives within their Bachelor of Science program.

#### **Bachelor of Advanced Science**

Qualification for the award of Bachelor of Advanced Science with a major in Innovative Foods requires the successful completion of 240 credit points as per the recommended sequence below.

Course	Title	Credit Points
Year 1		
Autumn session		
NATS 1019	Scientific Literacy	10
CHEM 1008	Introductory Chemistry	10
BIOS 1001	Biodiversity	10
Choose one elective		10
	Credit Points	40
Spring session		
CHEM 1012	Essential Chemistry	10
PROC 1005	Introduction to Food Science and Nutrition	10
Choose one of the fo	llowing:	10
MATH 1026	Quantitative Thinking	
MATH 1014	Mathematics 1A	
MATH 1003	Biometry	
Choose one elective		10
	Credit Points	40
Year 2		
Autumn session		
NATS 2042	Science Research Methods	10
PROC 2002	Novel Foods	10
NATS 2001	Advanced Science Project A	10
Choose one elective		10
	Credit Points	40
Spring session		
NATS 2041		
NATS 3020	Food Microbiology and Safety	10
NATS 2002	Advanced Science Project B	10
Choose one of		
NATS 3044	Complex Case Studies in Science	10
NATS 3045	Work Internship for Science Professionals	10
	Credit Points	40
Year 3		
Autumn session		
NATS 3015	Field Project 1	10
NATS 3038	Quality Assurance and Food Analysis	10
NATS 3048	Food Formulations	10
NATS 3043	Advanced Science Research Project C	10
	Credit Points	40
Spring session		
PROC 3003	New Food Product Development	10
PROC 3007	Food Innovation and Processing Technologies	10
NATS 3043	Advanced Science Research Project C	10

Choose one elective	10
Credit Points	40
Total Credit Points	240

## **Diploma in Science/Bachelor of Science**

Qualification for this award requires the successful completion of 250 credit points which include the units listed in the recommended sequence below.

Course	Title	Credit Points
Year 1		
Year 1: College Subj	ects	
Standard 3-term year	r	
Preparatory subject		
CHEM 0001	Chemistry (WSTC Prep)	10
Eight university-leve	el subjects as follows	
BIOS 1014	Cell Biology (WSTC)	10
CHEM 1013	Essential Chemistry (WSTC)	10
NATS 1020	Scientific Literacy (WSTC)	10
CHEM 1009	Introductory Chemistry (WSTC)	10
BIOS 1003	Biodiversity (WSTC)	10
MATH 1027	Quantitative Thinking (WSTC)	10
PROC 1007	Introduction to Food Science (WSTC)	10
NATS 1030	Human Anatomy and Physiology 2 (WSTC)	10
	Credit Points	90
Year 2		
Autumn session		
NATS 2042	Science Research Methods	10
PROC 2002	Novel Foods	10
NATS 3020	Food Microbiology and Safety	10
Choose one elective		10
	Credit Points	40
Spring session		
NATS 2041		10
Choose one of		10
NATS 3044	Complex Case Studies in Science	
NATS 3045	Work Internship for Science Professionals	
Choose two elective	·	20
	Credit Points	40
Year 3	orear romes	40
Autumn session		
NATS 3015	Field Project 1	10
NATS 3038	Quality Assurance and Food Analysis	10
NATS 3048	Food Formulations	10
Choose one elective		10
Choose one elective	Credit Points	40
Carina acceion	Credit Points	40
Spring session PROC 3003	New Food Draduct Development	10
	New Food Product Development	10
PROC 3007	Food Innovation and Processing Technologies	10
Choose two elective		20
	Credit Points	40
	Total Credit Points	250

# **Related Programs**

Diploma in Science/Bachelor of Medical Science (6042) (https://hbook.westernsydney.edu.au/programs/diploma-science-bachelor-medical-science/)

Diploma in Science/Bachelor of Science (6043) (https://hbook.westernsydney.edu.au/programs/diploma-science-bachelorscience/)