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Bachelor of Food Technology and Nutrition - Plan BP199P23

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You're viewing program information for local students.

RMIT considers you a local student if you are:

- a citizen or permanent resident of Australia, or
- a New Zealand citizen, or

- a person seeking asylum who holds either a: Temporary Protection Visa (TPV), or Safe Haven Enterprise Visa (SHEV) or Bridging Visa E or Humanitarian Stay (Temporary) visa or Temporary Humanitarian Concern Visa.

Asylum seekers who reside in Australia and study onshore are required to pay international onshore tuition fees for higher education courses.

If you are unsure or hold a different visa type, please contact Study@RMIT for more information.

Not a local student?

Switch to international content

You're viewing program information for international students.

RMIT considers you an international student if you are:

- intending to study on a student visa, or
- not a citizen or permanent resident of Australia, or
- not a New Zealand citizen, or
- not a person seeking asylum who holds either a: Temporary Protection Visa (TPV), or Safe Haven Enterprise Visa (SHEV) or Bridging Visa E or Humanitarian Stay (Temporary) visa or Temporary Humanitarian Concern Visa.

If you are unsure or hold a different visa type, please contact Study@RMIT for more information.

Not an international student?

Switch to local content

Student type:

Domestic

International

Entry score:

ATAR 70.35*

Duration:

Full-time 3 years

Fees:

Commonwealth Supported Places

Next intake:

February, July

Location:

Bundoora

Melbourne City

Entry score:

See admissions

Duration:

Full-time 3 years

Fees:

AU\$43,200 (2026 annual)

Next intake:

February, July

Location:

Melbourne City

Bundoora

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CRICOS code: 110979C

To graduate you must complete the following. All courses listed may not be available each semester.

You must complete a total of 288 credit points (e.g. Twenty-Four 12 credit point courses) as follows:

Year 1: Four (4) core courses (48 credit points) and One (1) University Elective (12 credit points); and

Year 2: One (1) University Elective course (12 credit points); and

Year 3: Two (2) core course (24 credit points); and

Years 1 to 3: Total of 192 credit points from one of the following combinations:

List of Combinations:

Combination 1

Complete Food Science and Technology Major (96 credit points) and Nutrition Science Major (96 credit Points); or

Combination 2

Complete Food Science and Technology Major (96 credit points), Nutrition Science Minor (48 credit points), Two Courses (24 credit points) from the Nutrition Science Major that were not completed in the Nutrition Science Minor and Two University Electives (24 credit points); or

Combination 3

Complete Nutrition Science Major (96 credit points), Food Science Minor (48 credit points), Two Courses (24 credit points) from the Food Science and Technology Major that were not completed in the Food Science Minor, and Two University Electives (24 credit points).

Combination 4

Complete Nutrition Science Major (96 credit Points), Food Science Minor (48 credit points), and Human Bioscience Minor (48 credit points).

A list of Majors, Minors and Option courses can be found at the end of the program structure.

Year One of Program

Students must complete a series of compulsory onboarding modules during their first semester or study period. Complete 48 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|-------------|-------------|
| Data for a Scientific World | 12 | ONPS2700 | City Campus |
| The World of Life Sciences | 12 | ONPS2699 | City Campus |
| Physical Sciences in Action | 12 | ONPS2701 | City Campus |
| A Mathematical Toolbox for Scientists | 12 | MATH2443 | City Campus |

AND Complete 36 credit points from your chosen combination AND Complete 12 credit points from any University Elective.

AND

Year Two of Program

Complete 84 credit points from your chosen combination AND Complete 12 credit points from any University Elective.

AND

Year Three of Program

Complete 12 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|-------------|-----------------|
| Food Formulation and Design | 12 | ONPS2719 | Bundoora Campus |

AND {Complete 12 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|-------------|-------------|
| Applied Science Project 1 | 12 | ONPS2186 | City Campus |
| Science Work Experience 1 | 12 | ONPS2543 | City Campus |

OR Complete 12 credit points from any University Elective } AND Complete 72 credit points from your chosen combination.

AND

Major: Nutrition Science

Complete 84 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|-------------|-----------------|
| Nutritional Physiology | 12 | ONPS2722 | City Campus |
| Chemistry for Food and Life Science | 12 | CHEM1239 | City Campus |
| OHTH2068 | 12 | CHEM1240 | Bundoora Campus |
| Nutrition, Health and Disease | 12 | OHTH2172 | City Campus |

| | | | |
|--|----|----------------------|--------------------------------|
| Applied Nutrition | 12 | OHTH1156 OHTH2173 | City Campus Bundoora Campus |
| Human Sensory Evaluation | 12 | ONPS2189 ONPS2520 | City Campus Bundoora Campus |
| Entrepreneurship in Nutrition and Food | 12 | ONPS2718 ONPS2770 | City Campus Bundoora Campus |
| Community Nutrition | 12 | ONPS2053 ONPS2515 | City Campus Bundoora Campus |

AND Complete 12 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|----------------------|--------------------------------|
| Plant Processing for Nutrition and Health | 12 | ONPS2723 | Bundoora Campus |
| Biochemistry and Molecular Biology 1 | 12 | BIOL1177 BIOL2250 | Bundoora Campus City Campus |

AND

Major: Food Science & Technology

Complete 96 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|----------------------|--------------------------------|
| Introduction to Microbiology for Food and Nutrition | 12 | ONPS2555 | City Campus |
| Food and Nutritional Chemistry | 12 | CHEM1311 CHEM1312 | City Campus Bundoora Campus |
| Food Processing Technology | 12 | ONPS2720 | Bundoora Campus |
| Food Microbiology | 12 | ONPS2113 ONPS2114 | City Campus Bundoora Campus |
| Rheology and Food Biophysics | 12 | ONPS2435 ONPS2510 | City Campus Bundoora Campus |
| Food Manufacturing Animal Products | 12 | ONPS2554 | Bundoora Campus |
| Food Packaging and Labelling | 12 | ONPS2558 | Bundoora Campus |
| Food Safety Analysis | 12 | ONPS2721 | Bundoora Campus |

AND

Minor: Food Science

Complete 48 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|----------------------|--------------------------------|
| Introduction to Microbiology for Food and Nutrition | 12 | ONPS2555 | City Campus |
| Food and Nutritional Chemistry | 12 | CHEM1311 CHEM1312 | City Campus Bundoora Campus |
| Food Processing Technology | 12 | ONPS2720 | Bundoora Campus |
| Food Microbiology | 12 | ONPS2113 ONPS2114 | City Campus Bundoora Campus |

AND

Minor: Nutrition Science

Complete 48 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|----------------------|--------------------------------|
| Nutritional Physiology | 12 | ONPS2722 | City Campus |
| Chemistry for Food and Life Science | 12 | CHEM1239 CHEM1240 | City Campus Bundoora Campus |
| Nutrition, Health and Disease | 12 | OHTH2068 OHTH2172 | City Campus Bundoora Campus |
| Applied Nutrition | 12 | OHTH1156 OHTH2173 | City Campus Bundoora Campus |

AND

Minor: Human Biosciences

Complete 48 credit points from the following:

| Course Title | Credit Points | Course Code | Campus |
|---|---------------|-------------|-----------------|
| Biology and Chemistry for Human Biosciences | 12 | BIOL2528 | Bundoora Campus |
| Introduction to Medical Biochemistry | 12 | ONPS2423 | Bundoora Campus |
| Human Pathophysiology 1 | 12 | BIOL2538 | Bundoora Campus |
| Human Pathophysiology 2 | 12 | BIOL2539 | Bundoora Campus |

Acknowledgement of Country

RMIT University acknowledges the people of the Woi wurrung and Boon wurrung language groups of the eastern Kulin Nation on whose unceded lands we conduct the business of the University. RMIT University respectfully acknowledges their Ancestors and Elders, past and present. RMIT also acknowledges the Traditional Custodians and their Ancestors of the lands and waters across Australia where we conduct our business - Artwork 'Sentient' by Hollie Johnson, Gunaikurnai and Monero Ngarigo.

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- ABN 49 781 030 034 |
- CRICOS provider number: 00122A |
- TEQSA provider number: PRV12145 |
- RTO Code: 3046 |
- [Open Universities Australia](#) |
- RMIT Training Pty Ltd, trading as RMIT University Pathways (RMIT UP), CRICOS Provider Code: 01912G