

AQF LEVEL	AQF LEVEL 7 CRITERIA – BACHELOR DEGREE	PROGRAM LEARNING OUTCOMES
<b>PURPOSE</b>	The Bachelor Degree qualifies individuals who apply a broad and coherent body of knowledge in a range of contexts to undertake professional work and as a pathway for further learning.	
<b>KNOWLEDGE</b>	Graduates of a Bachelor Degree will have a broad and coherent body of knowledge, with depth in the underlying principles and concepts in one or more disciplines as a basis for independent lifelong learning.	Graduates of the Bachelor Nutrition will have broad and coherent knowledge of the underlying principles and concepts in Nutrition which range across: <ul style="list-style-type: none"> <li>• the sciences of chemistry, biology, physiology, food and nutrition,</li> <li>• human physiological development including pathophysiology of disease across the lifecycle</li> <li>• extending knowledge from the foundational sciences to develop basic understanding of clinical nutrition (medical nutrition therapy), foodservice systems and public health nutrition.</li> <li>• the broader social, economic, and cultural context of nutritional practices.</li> <li>• population health and its social and behavioural determinants of human behaviour.</li> </ul>

**SKILLS**

Graduates of a Bachelor Degree will have:

- cognitive skills to review critically, analyse, consolidate and synthesise knowledge
- cognitive and technical skills to demonstrate a broad understanding of knowledge with depth in some areas
- cognitive and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence
- communication skills to present a clear, coherent and independent exposition of knowledge and ideas

Graduates of the Bachelor of Nutrition will have:

- cognitive skills to review critically, analyse, consolidate and synthesise knowledge to identify and provide solutions to basic problems.
- cognitive and technical skills to demonstrate a broad understanding of a body of knowledge and theoretical concepts.
- cognitive skills and creative skills to exercise critical thinking and judgement in identifying and solving problems with intellectual independence.
- cultural capability, demonstrating awareness of and respect for the values and knowledge when working with diverse groups, including First Australians.
- effective oral, written and interpersonal communication skills to present a clear and coherent exposition of knowledge and ideas.

**APPLICATION OF  
KNOWLEDGE &  
SKILLS**

Graduates of a Bachelor Degree will demonstrate the application of knowledge and skills:

- with initiative and judgement in planning, problem solving and decision making in professional practice and/or scholarship
- to adapt knowledge and skills in diverse contexts
- with responsibility and accountability for own learning and professional practice and in collaboration with others within broad parameters

Graduates of the Bachelor Nutrition will demonstrate the application of knowledge and skills:

- with initiative and judgement in professional practice and/or scholarship
- to devise innovative, creative and evidence-based solutions to problems
- to adapt knowledge and skills in diverse contexts within the local and the fast-changing global and cultural environments, demonstrating social responsibilities and sustainability
- with responsibility and accountability for own learning and practice and in collaboration with others within broad parameters