

AQF LEVEL	AQF LEVEL 7 CRITERIA – BACHELOR DEGREE	PROGRAM LEARNING OUTCOMES
PURPOSE	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.	
KNOWLEDGE	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 and Dietetics will have a broad and coherent body of knowledge, with depth in the underlying principles and concepts of the physical and biomedical sciences, relevant to work within the Nutrition and Dietetics disciplines, as a basis for independent lifelong learning.
SKILLS	Graduates of a Bachelor Degree will have: <ul style="list-style-type: none"> • 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 Nutrition and Dietetics will have: <ul style="list-style-type: none"> • cognitive skills to access and critically appraise evolving knowledge in the science and best practice related to their chosen profession • cognitive skills to review, consolidate and synthesise new information into their existing knowledge framework • cognitive and creative skills to identify key issues of concern in their professional practice and to employ critical and independent judgement in devising optimal solutions • effective communication and interpersonal skills to enable positive and appropriate interaction with fellow professionals, trainees and clients • effective communication and interpersonal skills for the transmission of knowledge and ideas aimed at consolidating and improving best practice in their professional activities.

APPLICATION OF KNOWLEDGE & SKILLS	<p>Graduates of a Bachelor Degree will demonstrate the application of knowledge and skills:</p> <ul style="list-style-type: none">• 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	<p>Graduates of the Bachelor Nutrition and Dietetics will demonstrate the application of knowledge and skills:</p> <ul style="list-style-type: none">• to deliver best practice in one or more areas of assessment, prescription, design and prescription and supervision in educational, clinical, catering or community environments• with use of initiative and sound judgement to optimally analyse problems related to their professional activities• to plan and develop strategies for problem resolution and, as appropriate, demonstrate sound decision-making skills aimed at bringing about effective solutions• to think creatively and devise flexible and appropriate approaches to professional practice taking account of the specific context of the proposed activity• with integrity in professional behaviour by taking responsibility and being accountable for the acquisition of evolving knowledge and skills to facilitate best practice in collaboration with colleagues, trainees and clients.
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