

Programme Specification

BSc Nutrition with Food Consumer Sciences

For students entering Part 1 in September 2023

UCAS Code: B4D6

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This document sets out key information about your Programme and forms part of your Terms and Conditions with the University of Reading.

Awarding Institution	University of Reading
Teaching Institution	University of Reading
Length of Programme	3 years
Length of Programme with placement/year abroad	BSc Nutrition with Food Consumer Sciences with Professional Training - 4 years (UCAS Code: B4DP)
Accreditation	Association for Nutrition (AfN) Institute of Food Science and Technology (IFST)

Programme information and content

This programme provides a modern, integrated and innovative education in both, Nutrition and Food Consumer Sciences. In this programme, students will learn about the links between nutrition and health, both on an individual and societal level, and how to understand and influence consumer choice. The BSc Nutrition and Food Consumer Science programme is accredited by the Association for Nutrition and will allow the student to become an Associate Nutritionist (ANutr) after graduation and a Registered Nutritionist (RNutr) with approximately three years of professional experience.

The BSc Nutrition with Food Consumer Science programme aims to:

- Integrate the scientific disciplines relevant to nutrition, health and consumer science
- Allow individuals to develop their capacity to undertake research into the science of food and health, in particular in public health and public health nutrition
- Provide undergraduates with opportunities to develop their inter-personal and communication skills.
- Allow individuals to develop their capacity to critically evaluate research into the science of food and health.
- Communicate and apply scientific knowledge in nutrition, food and health to meet the needs of consumers, industry and food regulatory authorities for the production and marketing of safe and quality foods.
- Provide undergraduates with opportunities to develop their inter-personal and communication skills.

Part 1:	Introduces you to the foundations of the degree, with a strong focus on fundamental science modules such as physiology, chemistry, psychology and microbiology, but also quantitative skills, an introduction to food science and awareness of the food chain and food industry. The modules in Part 1 ensure that students have sufficient knowledge to underpin their later studies.
Part 2:	Provides you with the fundamental understanding of nutrition and food science. This includes a wide range of topic such as food composition and processing methods, food microbiology and fundamental nutrition, as well as links between nutrition and health both on an individual and societal level. In practicals, students learn to acquire key skills to apply their knowledge.
Placement/Study abroad year:	The placement year normally takes place between Parts 2 and 3 of this degree programme. It is an opportunity for you to apply your skills in an 'real-world' environment and gain invaluable experiences.
Part 3:	Gives you the opportunity to apply your knowledge to the development of a new food product and your research project (dissertation). You will also be able to deepen your knowledge and understanding of nutrition and its relationship with health.

Module information

Each part comprises 120 credits, allocated across a range of compulsory and optional modules as shown below. Compulsory modules are listed.

Part 1 Modules:

Module	Name	Credits	Level
CH1FC3	Molecular Studies for the Life Sciences	10	4
FB1AG2	Farm to Fork	20	4
FB1BFN	Fundamental Biochemistry in Food and Nutrition	20	4
FB1MF1	Food Microbiology	20	4
FB1PN	Introduction to Human Physiology and Nutrition	20	4
PY1IPY	Introduction to Psychology	20	4

Students must select a further 10 credits from a list of optional modules provided either by the Department of Food and Nutritional Sciences or by other departments at the University.

CH1FC1: Fundamental Concepts in Chemistry module is compulsory for students who have not obtained a minimum of a C grade in A-level Chemistry.

Part 2 Modules:

Module	Name	Credits	Level
FB2CPF	Composition and Properties of Foods	20	5
FB2JOB	Securing a Job: Recruitability and Employability Skills	0	5
FB2NEP	Nutritional Epidemiology and Public Health	20	5
FB2NPP	Nutrition Policy and Professional Conduct	20	5
FB2NRP	Nutrition for Research and Practice	20	5
FB2SCS	Sensory and Consumer Science	20	5

Remaining 20 credits will be made up of optional modules provided by the Department of Food and Nutritional Science or modules from an approved list.

Modules during a placement year or study year (if applicable):

Module	Name	Credits	Level
FB2PLY	Placement Year	120	5

If you take a year-long placement or study abroad, Part 3 as described below may be subject to variation.

Part 3 Modules:

Module	Name	Credits	Level
FB3LNN	Lifestyle, Nutrigenetics, and Personalised Nutrition	20	6
FB3NMP	Nutrition in the Management and Prevention of Disease	20	6
FB3NPD	New Product Development	20	6
FB3PFB	Research Project	40	6

Remaining credits will be made up of optional modules available in the Department of Food and Nutritional Sciences or modules from elsewhere in the University.

Optional modules:

The optional modules available can vary from year to year. An indicative list of the range of optional modules for your programme can be found online in the Course Catalogue. Details of optional modules for each part, including any additional costs associated with the optional modules, will be made available to you prior to the beginning of the Part in which they are to be taken and you will be given an opportunity to express interest in the optional modules that you would like to take. Entry to optional modules will be at the discretion of the University and subject to availability and may be subject to pre-requisites, such as completion of another module. Although the University tries to ensure you are able to take the optional modules in which you have expressed interest this cannot be guaranteed.

Additional costs of the programme

During your programme of study you will incur some additional costs. For textbooks and similar learning resources, we recommend that you budget between £50 to £150 a year. Some books may be available second-hand, which will reduce costs. A range of resources to

support your curriculum, including textbooks and electronic resources, are available through the library. Reading lists and module specific costs are listed on the individual module descriptions.

The estimates were calculated in 2022.

Placement opportunities

You will be provided with the opportunity to undertake a credit-bearing placement as part of your Programme. This will form all or part of an optional module. You will be required to find and secure a placement opportunity, with the support of the University.

Teaching and learning delivery:

You will be taught through a wide range of approaches to teaching and learning in our programmes, spanning from seminars to workshops, practical classes, but also problem-based learning and flipped-classroom type methods. These aim to maximise your engagement and accommodate students with different learning styles. The latter ensures that our teaching is diverse and inclusive, as our students are from a wide variety of different backgrounds with very different learning experiences. Within the design of the programmes, we aim to incorporate time for you to reflect on your learning

You are taught throughout the programme by highly research-active staff who are able to ensure that you learn about current research in their discipline. In the final year project, many of you will be involved in cutting-edge research projects and become an integral part of the different research groups within the department.

We use pedagogies appropriate to the discipline with a student-centred learning paradigm. This means that our main role is to guide and facilitate your learning and provide experience-based learning opportunities. In applied sciences, such as Nutrition with Food Consumer Science, active learning has a crucial role. You are expected to be active learners and contribute to the learning process, building knowledge and understanding in response to opportunities provided. You will develop your existing knowledge in order to achieve deeper levels of understanding, allowing you to analyse, evaluate and synthesize ideas. Our teaching is informed by the concept of constructive alignment, ensuring that the components of the teaching system are aligned to each other.

Elements of your programme will be delivered via digital technology.

The scheduled teaching and learning activity hours and amount of technology enhanced learning activity for your programme will depend upon your module combination. In addition, you will undertake some self-scheduled teaching and learning activities, designed by and/or involving staff, which give some flexibility for you to choose when to complete them. You will also be expected to undertake guided independent study. Information about module study hours including contact hours and the amount of independent study which a student is normally expected to undertake for a module is indicated in the relevant module description.

Accreditation details

Your programme is accredited by the Association for Nutrition. Upon graduation, you can become an Associate Nutritionist and Registered Nutritionist after approximately 3 years of experience. Additionally, the programme is accredited by the Institute of Food Science and Technology (IFST) for the purpose of eligibility to apply for associate level membership.

Assessment

The programme will be assessed through a combination of coursework, set exercises, in-class tests, oral assessments, artefact production, written examinations and a capstone project. Further information is contained in the individual module descriptions.

Progression

The University-wide rules relating to 'threshold performance' as follows

Part 1

- (i) obtain an overall average of 40% over 120 credits taken in Part 1; and
- (ii) obtain a mark of at least 30% in individual modules amounting to at least 100 credits taken in Part 1.

In order to progress from Part 1 to Part 2, a student must achieve a threshold performance; and

- (iii) obtain at least 40% in all the assessments (CH1FC3 and CH1FC1 where applicable).
- (iv) obtain at least 40% in all the assessments in EACH module of Theme 6 (FB1PN, FB1BFN)

The achievement of a threshold performance at Part 1 qualifies a student for a Certificate of Higher Education if they leave the University before completing the subsequent Part.

Part 2

To gain a threshold performance at Part 2, a student shall normally be required to:

- (i) obtain a weighted average of 40% over 120 credits taken at Part 2; and
- (ii) obtain marks of at least 40% in individual modules amounting to at least 80 credits; and
- (iii) obtain marks of at least 30% in individual modules amounting to at least 120 credits, except that a mark below 30% may be condoned in no more than 20 credits of modules owned by the Department of Mathematics and Statistics.

In order to progress from Part 2 to Part 3, a student must achieve a threshold performance and

(iv)

In order to progress from Part 2 to Part 3, a student must achieve a threshold performance; and

- i. obtain at least 40% in all the assessments in FB2NRP, FB2NPP and FB2NEP.

The achievement of a threshold performance at Part 2 qualifies a student for a Diploma of Higher Education if they leave the University before completing the subsequent Part.

Professional/placement year

“Students are required to pass the professional placement year in order to progress on the programme which incorporates the professional placement year. Students who fail the professional placement year transfer to the non-placement year version of the programme.”

In order to achieve a BSc Honours degree in Nutrition with Food Consumer Science students are required to achieve at least 40% in all assessments in FB3NPD and FB3NMP taken in Part 3. Students who do not meet the accreditation requirements to pass all assessments within the modules outlined above (but meet the University threshold requirements) may be eligible to achieve an alternative BSc Honours degree in Nutrition and Food.

Classification

Bachelors’ degrees

The University’s honours classification scheme is based on the following:

Mark	Interpretation
70% - 100%	First class
60% - 69%	Upper Second class
50% - 59%	Lower Second class
40% - 49%	Third class
35% - 39%	Below Honours Standard
0% - 34%	Fail

The weighting of the Parts/Years in the calculation of the degree classification is:

Three year programmes:

Part 2: one-third

Part 3: two-thirds

Four year programmes, including professional/work placement or study abroad:

Part 2: one-third

Placement/Study Abroad Year abroad not included in the classification

Part 3: two-thirds

For further information about your Programme please refer to the Programme Handbook and the relevant module descriptions, which are available at <http://www.reading.ac.uk/module/>. The Programme Handbook and the relevant module descriptions do not form part of your Terms and Conditions with the University of Reading.

BSc Nutrition with Food Consumer Sciences for students entering Part 1 in session 2023/24
20 November 2023

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