**Programme Specification**

**BSc Nutrition and Food Science** **UCAS Code: BD46**

**For students entering Part 1 in September 2023** **UFNUTFDSC**

**UFNUTFDSC1**

**UFNUTFSWY**

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

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|---|---|
| Awarding Institution | University of Reading |
| Teaching Institution | University of Reading |
| Length of Programme | 3 years |
| Length of Programme with placement/year abroad | BSc Nutrition and Food Science (students from Taylor's University) - 3 years<br>BSc Nutrition and Food Science with Professional Training - 4 years (UCAS Code: BDK6) |
| Accreditation | Association for Nutrition |

**Programme information and content**

This programme provides a modern, integrated and innovative education in both, *Nutrition* and *Food Sciences*. In this programme, students will learn about the links between nutrition and health, both on an individual and societal level, but also about production and processing of food. The BSc Nutrition and Food 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 and Food Science programme aims to:

- Integrate the scientific disciplines relevant to nutrition, health and food production and processing.
- Allow individuals to develop their capacity to undertake research into the science of food and health.
- 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.

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| Part 1: | Introduces the foundations of the degree, with a strong focus on fundamental science modules such as physiology, chemistry 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 |

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| | 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 students to apply their 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 |
| FB1EP2 | Introduction to Food Processing and Engineering | 20 | 4 |
| FB1MF1 | Food Microbiology | 20 | 4 |
| FB1PN | Introduction to Human Physiology and Nutrition | 20 | 4 |

Students must select a further 10 credits from a list of optional modules provided by the Department of Food and Nutritional Sciences.

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 |
|---|---|---|---|
| FB2C20 | Composition and Properties of Foods | 20 | 5 |
| FB2EFA | Food Processing A | 10 | 5 |
| FB2FQS | Food Quality and Sensory Science | 10 | 5 |
| FB2IFC | Issues in Food Choice | 10 | 5 |
| FB2MF1 | Microbiology of Food Spoilage and Preservation | 10 | 5 |
| FB2MF2 | Microbiological Hazards in Foods | 10 | 5 |
| FB2NED | Nutritional Epidemiology and Dietary Assessment | 10 | 5 |

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|---|---|---|---|
| FB2NS | Nutritional Science | 20 | 5 |
| FB2PUB2 | Public Health Nutrition | 10 | 5 |
| FB2PYA | Industrial Training Preparation | 0 | 5 |

Students must select a further 10 credits from a list of optional modules provided by the Department of Food and Nutritional Sciences.

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 |
|---|---|---|---|
| FB3FPD | Food Product Development | 20 | 6 |
| FB3LNP | Lifestyle, Nutrigenetics and Personalised Nutrition | 20 | 6 |
| FB3NDH | Nutrition in Health and Disease | 20 | 6 |
| FB3PFB | Research Project | 40 | 6 |

Students must select one module from:

| Module | Name | Credits | Level |
|---|---|---|---|
| FB3AFQ | Advanced Food Quality, Safety and Sensory | 20 | 6 |
| FB3AFC | Advanced Food Chemistry | 20 | 6 |

**Optional modules:**

The optional modules available can vary from year to year. An indicative list of the range of optional modules for your Programme is set out in the Further Programme Information. 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 seminars, lectures, workshops and practicals.

Total study hours for each Part of your programme will be 1200 hours. The contact hours for your programme will depend upon your module combination; an average for a typical set of modules on this programme is Part 1 - 504 hours, Part 2 - 384 hours, Part 3 - 300 hours. In addition to your scheduled contact hours, you will be expected to undertake guided independent study. Information about module 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.

**Assessment**

The programme will be assessed through a combination of written examinations, coursework, oral examinations and practical examinations.

**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 assessments in (CH1FC3 and CH1FC1 where applicable).

(iv) obtain at least 40% in all 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 in the **3-year programme**, a student must achieve a threshold performance and

(iv) obtain at least 40% in all assessments in EACH module of Theme 1 (FB2C20) and Theme 6 (FB2PUB2, FB2NED, FB2NS) taken at Part 2.

In order to progress from Part 2 to Part 3 in the **4-year programme**, a student must achieve a threshold performance and obtain a pass in the professional/work placement or study abroad year. Students who fail the professional/placement year transfer to the non-placement year version of the programme.

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.

In order to achieve a BSc Honours degree in Nutrition and Food Science, students are required to achieve a mark of at least 30% in the final year project module FB3PFB and 40% in all assessments in FB3FPD and FB3NDH taken in Part 3. Students who do not meet the requirements to pass all assessments within the modules' outlined above may be eligible to achieve an alternative BSc Honours degree in Nutrition and Food Science.

**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 and Food Science for students entering Part 1 in session 2023/24
20 March 2023