

School of Life and Medical Sciences

Title of Programme: BSc (Hons) Nutrition

Programme Code: HHNUT

## Programme Specification

This programme specification is relevant to students entering:  
25 September 2018

Associate Dean of School (Academic Quality Assurance):  
Stefanie Schmeer



Signature

A programme specification is a collection of key information about a programme of study (or course). It identifies the aims and learning outcomes of the programme, lists the modules that make up each stage (or year) of the programme, and the teaching, learning and assessment methods used by teaching staff. It also describes the structure of the programme, its progression requirements and any programme-specific regulations. This information is therefore useful to potential students to help them choose the right programme of study, to current students on the programme, and to staff teaching and administering the programme.

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### Summary of amendments to the programme:

Section	Amendment
P6, P12	Food Service Management for Nutritionists (5LMS0105)
Table 1a:	
4LMS0144	has 70% exam 30% coursework
4LMS0145	has 100% coursework
5LMS0076	has 40% exam 40% coursework 20% practical
5LMS0079	has 100% coursework

If you have any queries regarding the changes please email [AQO@herts.ac.uk](mailto:AQO@herts.ac.uk)

# Programme Specification BSc (Hons) Nutrition

This programme specification (PS) is designed for prospective students, enrolled students, academic staff and potential employers. It provides a concise summary of the main features of the programme and the intended learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. More detailed information on the teaching, learning and assessment methods, learning outcomes and content for each module can be found in Definitive Module Documents (DMDs) and Module Guides.

## Section 1

<b>Awarding Institution/Body</b>	University of Hertfordshire
<b>Teaching Institution</b>	University of Hertfordshire
<b>University/partner campuses</b>	College Lane
<b>Programme accredited by</b>	Association for Nutrition
<b>Final Qualification</b>	BSc (Hons)
<b>All Final Award titles (Qualification and Subject)</b>	Nutrition, Nutrition with a Year Abroad, Nutrition (Sandwich)
<b>FHEQ level of award</b>	6
<b>UCAS code(s)</b>	B400
<b>Language of Delivery</b>	English

### A. Programme Rationale

The purpose of this programme is to produce graduates who are equipped with the skills, knowledge, and competencies in nutrition to be able to work in the public and private sector nationally and internationally. The content is designed to enable graduates to play a role in health promotion and education and to examine the scientific basis of the link between nutrition and disease prevention. Academics use a variety of pedagogic techniques including research-informed teaching, which increases in intensity as students progress through the levels. In the final year, students undertake a research project, many of which are of a sufficiently high standard to warrant presentation and publication in national and international conferences and academic journals. Joint teaching on a variety of modules enhances the learning experience through peer-to-peer engagement within a diverse student population. The programme has a student-centred approach to management and delivery with representatives sitting on programme committees and fora. Academics provide support to all students according to their needs, and value-added data suggest that graduating students exit with an elevated standard of academic achievement compared to entry. The aim is to provide students with a breadth of nutrition knowledge, transferable skills, and work experience in order to engage with the numerous career options available. The programme has been designed to meet the Association for Nutrition (AfN) course accreditation competencies and is accredited by the AfN (Number AC272). Graduates with an honours degree will be eligible to apply to the Association for Nutrition (AfN) for registration as Associate Registered Nutritionist (ANutr).

### B. Educational Aims of the Programme

The programme has been devised in accordance with the University's graduate attributes of programmes of study as set out in [UPR TL03](#).

#### **Additionally this programme aims to develop:**

- in graduates, the key features common to all professional nutritionists in line with the accreditation requirements of the Association for Nutrition
- an ability to integrate the molecular, cellular, organism and population levels of the biosciences
- an ability to understand the biological basis of the interaction between the organism and its food
- an ability to take account of economic, social, and behavioural dimensions when applying nutrition and other sciences
- an ability to use knowledge, understanding and skills to optimise the health and wellbeing or welfare of individuals, groups, and populations

## C. Intended Learning Outcomes

The programme provides opportunities for students to develop and demonstrate knowledge and understanding, skills and other attributes in the following areas. The programme is designed to meet the AfN accreditation competencies. Additionally, the programme outcomes are referenced to the QAA benchmark statements for Biomedical Sciences (2015) and the Frameworks for Higher Education Qualifications of UK Degree-Awarding Bodies (2014) and relate to the typical student. Additionally, the SEEC Credit Level Descriptors for Further and Higher Education (2016) have been used as a guiding framework for curriculum design.

Knowledge and Understanding	Teaching and learning methods	Assessment strategy
<p>A1- behavioural sciences that aid understanding of the dynamics of health, illness and food choice and the impact these factors can have on clients' response to and management of their health status and related treatment;</p> <p>A2- the ethical, legal, organisational and professional framework within which nutritionists operate;</p> <p>A3- biochemical sciences that act as a platform for problem-solving, recognising the abnormal from the normal;</p> <p>A4- clinical sciences that aid the understanding of pathophysiology and resulting clinical features of conditions usually encountered by public health nutritionists,</p> <p>A5- nutritional sciences as in relation to food production, supply, analysis, food and drug interactions, food choice and appropriate modification of diet;</p> <p>A6- public health nutrition, health promotion and education;</p>	<p>Acquisition of knowledge and understanding is through A1-6, a combination of lectures, small group tutorials, student lead small discussion groups, practical laboratory work, worksheets and work based learning. A feature of the programme is the integrated scenario-based approach, which enables students to understand the relevance of the material studied and that theory informs practice as well as practice informing theory. Interactive learning in multi-professional groups is incorporated as appropriate into the programme</p> <p>Throughout, the learner is encouraged to undertake independent study both to supplement and consolidate what is being taught/learnt and to broaden their individual knowledge and understanding of the subject.</p> <p>At level 4 there is more structured guidance, which decreases as students progress through the programme. StudyNet is fundamental in supporting students' learning and gives students access to a range of electronic resources and communication tools. See Programme-specific assessment regulations for further information. Additional support is available through the students' personal tutor, module lead or Programme Leader.</p>	<p>Knowledge and understanding are assessed through a combination of written examinations(A3-A5) and assessed in-course assessments (A1-A6), in the form of laboratory reports (A3-A5), essay assignments (A1-A6), scenario-based case studies (A1, A6) and presentations (A1, A3, A6). Practice-based assessment also incorporates the assessment of knowledge and understanding.</p>

<u>Intellectual skills</u>	<u>Teaching and learning methods</u>	<u>Assessment strategy</u>
<p>B1- recognise and apply nutritional theories, paradigms, concepts or principles</p> <p>B2- analyse, synthesise and summarise information critically, including published research or reports</p> <p>B3- obtain and integrate several lines of subject-specific evidence to formulate and test hypotheses</p> <p>B4- apply nutritional knowledge and understating to address familiar and unfamiliar problems</p> <p>B5- ethical issues of investigations and appreciate the need for ethical standards and professional codes of conduct</p>	<p>Intellectual skills are developed through a combination of lectures, small group tutorials, student lead small discussion groups, practical laboratory work, worksheets and work based learning.</p> <p>Analysis, problem solving and clinical reasoning skills are introduced through case-scenarios and are further developed though tutorial work, laboratory work, workshops and work based learning.</p> <p>Throughout, the learner is encouraged to develop intellectual skills further by independent study</p>	<p>Intellectual skills are assessed through following the programme's philosophy of employing a variety of assessment tools. These include written and practical examinations, <i>viva voce</i>, group seminars, reflective essays, analytical case studies, laboratory reports as well as self and peer assessment.</p>
<u>Practical skills</u>	<u>Teaching and learning methods</u>	<u>Assessment strategy</u>
<p>C1- undertake practical work to ensure competence in the basic experimental skills in nutritional sciences</p> <p>C2- design, plan, conduct and report on investigations, involving primary and/or secondary data through an individual project</p> <p>C3- obtain, record, collate and analyse data, including dietary analysis, using appropriate techniques in the field and laboratory, working individually and in a group</p> <p>C4-undertake field and/or laboratory investigations of living systems in a responsible, safe and</p>	<p>Practical skills C1-C4 are developed through the methods and strategies outlined in section A.</p> <p>These are facilitated through scenario-based approach to learning and teaching, supported by practical laboratory sessions, small group workshops, tutorials, seminars and discussions and work based learning together with opportunities for inter-professional learning.</p>	<p>Practical skills are assessed through a combination of the following methods: laboratory reports , coursework assignments, case study reports, presentations and project reports.</p>

ethical manner including undertaking relevant risk assessment, noting relevant health and safety regulations, issues relating to animal welfare and procedures for obtaining informed consent		
<b>Transferable skills</b>	<b>Teaching and learning methods</b>	<b>Assessment strategy</b>
D1- demonstrate numeracy skills	Transferable skills are developed through the programme by the methods and strategies outlined in section A. Certain parts of the programme emphasises the development of one or more of these transferable skills through their inclusions into particular case-scenarios. Students carry out projects / tasks in small groups which are less complex at level 4 than level 6.  Throughout, the learner is encouraged to develop transferable skills by maintaining a record of evidence and completing a personal development plan.	Transferable skills are assessed through a range of written assignments, <i>viva voce</i> , practical examinations, and presentations.
D2- demonstrate communication, presentation and information technology skills		
D3- demonstrate interpersonal and team working skills		
D4- demonstrate Self-management and professional development skills		
D5- Demonstrate independent learning in an unfamiliar overseas context		
D6- Demonstrate independent practice in a work environment		

## D. Programme Structures, Features, Levels, Modules, and Credits

The programme is offered in full-time (3 years or 4 years including a year abroad or sandwich placement year) mode, and leads to the award of a BSc (Hons) Nutrition, or BSc (Hons) Nutrition with a Year Abroad, or BSc (Hons) Nutrition (Sandwich).

Entry is normally at Level 4 with A-level or equivalent qualifications. Intake is normally in Semester A (September).

### Professional and Statutory Regulatory Bodies

The degree has been accredited by the Association for Nutrition (AfN). Upon successful completion of the programme and all modules, graduates are eligible to apply to the AfN for registration as an Associate Registered Nutritionist (ANutr). After a period of three years' professional experience, an ANutr will be eligible to apply to become a Registered Nutritionist (RNutr) and to join the UK Voluntary Register of Nutritionists. Students graduating from this programme are not eligible to apply for HCPC registration.

### Work-Based Learning, including Sandwich Programmes

The programme includes an optional module of a year-long placement as well as a mandatory work experience placement module in the final year. A Sandwich award requires successful completion of at least 36 weeks full-time equivalent placement activity from a maximum of two separate placements, neither of

which should be normally fewer than 12 weeks in duration.

### Erasmus Exchange programme

This opportunity is typically unavailable as there are insufficient programmes in Europe that are taught in English.

### Programme Structure

The programme structure and progression information below (Table 1a and 1b) is provided for the Honours award. Any interim awards are identified in Table 1b. The Programme Learning Outcomes detailed above are developed and assessed through the constituent modules. Table 2 (in section 2) identifies where each learning outcome is assessed.

Table 1a Outline Programme Structure

**Mode of study** Full Time

**Entry point** Semester A

**Level** 4

Module Title	Module Code	Credit Points	Language of Delivery	% Examination	% Coursework	% Practical	Semesters
Human Physiology (Nutrition and Dietetics)	4LMS0118	15	English	50	50	0	A
Introduction to Biochemistry and Metabolism (Nutrition and Dietetics)	4LMS0051	15	English	50	50	0	B
Professional Practice for Nutrition	4LMS0053	15	English	0	100	0	A
Cell Biology	4LMS0143	15	English	50	50	0	A
Foundations in Human Nutrition	4AHP1006	30	English	40	40	20	AB
Food-Science, Safety and Systems	4LMS0144	15	English	70	30	0	AB
Psychology and Sociology	4LMS0145	15	English	0	100	0	B
†Chemistry for Biological Sciences	4LMS0004	15	English	0	100	0	A

Progression to level 5 requires a minimum of 120 credits and passes in all designated level 4 modules listed above.

†Only compulsory for students who do not have chemistry A level or equivalent. These students will need 135 credits in order to progress to level 5.

Module Titles	Module Code	Credit Points	Language of Delivery	% examination	% coursework	% Practical	Semesters
Food Service Management for Nutritionists	5LMS0105	15	English	50	50	0	A
Food Quality Assurance	5AHP1004	15	English	50	50	0	B
Pathophysiology and Pharmacology	5LFS1015	15	English	50	50	0	A
Nutrition, Health, and Disease	5LMS0076	30	English	40	40	20	AB
Biochemistry and Metabolism 2	5LMS0078	15	English	50	50	0	B
Nutrition Medicine and Methods	5LMS0079	15	English	0	100	0	B
Research Methods for Nutrition	5AHP1034	15	English	50	50	0	B

Progression to level 6 requires a minimum of 120 credits at level 5 and passes in all designated level 5 modules listed above.

Compulsory Modules Module Titles	Module Code	Credit Points	Language of Delivery	% examination	% coursework	% Practical	Semesters
Nutrition Research	6AHP1040	30	English	0	100	0	AB
Work experience in Nutrition	6AHP1010	15	English	0	100	0	CA
Sport and Performance Nutrition	6LMS0044	15	English	50	50	0	A
Applied Public Health Nutrition I	6LMS0090	15	English	0	100	0	B
Applied Public Health Nutrition II	6LMS0091	15	English	0	100	0	B
Behaviour Change	6LMS0117	15	English	0	100	0	A
Contemporary Topics in Nutrition	6LFS1010	15	English	50	50	0	B

### Optional Modules

Nutrition Year Study Abroad	6LMS0074	0	English	0	100	0	AB
Nutrition Placement	6LMS0075	0	English	0	100	0	AB

APCL Possible – seek advice from Programme Leader

†Compulsory module for students who do not have chemistry A level or equivalent at level 3

The award of an Honours Degree requires 360 credit points passed, with a minimum of 120 credit points at level 6.

Students who in addition pass the zero credit rated level 6 Year Study Abroad module are eligible for the award of a BSc (Hons) Nutrition with a Year Abroad. This module requires study at one of the School of Life and Medical Sciences academic partner institutions outside the UK. The assessments completed at the partner institution will not contribute to the Honours classification. To be eligible for this award at least two (2) semesters of study must be completed and at least 90 credit points accumulated. One (1) semester could be a semester of placement activity abroad (typically, at least 12 weeks), in which case at least 45 credit points must be accumulated.

Students who in addition complete and pass the zero credit rated level 6 Year Placement module are eligible for the award of a BSc (Hons) Nutrition (Sandwich).

### Honours classification

The University has approved structure and assessment regulations common to all programmes. Full details are provided in [UPR AS14](#), Section D.

### Table 1b Final and interim awards available

The programme provides the following final and interim awards:

Final Award	Award Title	Minimum requirements	Available at end of Level	Programme Learning Outcomes developed (see above)
BSc (Hons)	Nutrition	360 credit points including 240 at level 6/5 of which 120 must be at level 6	6	All programme learning outcomes with the exception of D5 and D6 (see Table 2)
BSc (Hons)	Nutrition with a Year Abroad	360 credit points including 240 at level 6/5 of which 120 must be at	6	All programme learning outcomes with the exception of D6 (see Table 2)

		level 6, and, a pass in the Year Abroad module		
BSc (Hons)	Nutrition (Sandwich)	360 credit points including 240 at level 6/5 of which 120 must be at level 6, and, a pass in the Nutrition Placement module.	6	All programme learning outcomes with the exception of D5 (see Table 2)
<b>Interim Award</b>	<b>Award Title</b>	<b>Minimum requirements</b>	<b>Available at end of Level</b>	<b>Programme Learning Outcomes developed (see above)</b>
University Certificate		45 credit points at level 4	4	See UPR AS11, section 13: <a href="http://sitem.herts.ac.uk/secreg/upr/AS11.htm">http://sitem.herts.ac.uk/secreg/upr/AS11.htm</a>
Certificate of Higher Education	Food and Nutrition	120 credit points at level 4	4, 5	A1, A2, A3, A4, A5, A6, B2, B3, B4, B5, C3, D1, D2
Diploma of Higher Education	Food Studies	240 credit points including at least 120 at level 5	5, 6	A1, A2, A3, A4, A5, A6, B1, B2, B3, B4, B5, C1, C3, D1, D2, D3
BSc	Food and Nutrition	300 credit points including 180 at level 6/5 of which 60 must be at level 6	6	A1, A2, A3, A4, A5, A6, B1, B2, B3, B4, B5, C1, C3, C4, D1, D2, D3

## Programme-specific assessment regulations

The programme complies with the University's academic regulations (in particular, [UPR AS11](#), [UPR AS12/UPR AS13](#), and [UPR AS14](#)) with the exception of those listed below, which have been approved by the University:

- Length of student registration is a maximum of **six** years.

Further programme-specific regulations (requiring School-level approval) are given below:

- As specified by the external validating body, no intramodular compensation for referred modules is permitted
- In order to pass modules students must pass the examination and pass each component of coursework at 40%, unless stated otherwise in the Definitive Module Document.
- Attendance is monitored. Students are expected to attend all timetabled sessions and failure to do so may negatively affect progression.
- Students must achieve a minimum of 45 credits to be considered for reassessment at levels 4 and 5.

## E. Management of Programme & Support for student learning.

### Management

The programme is managed and administered through:

- Dean of School
- Associate Dean of School (AQA) who has overall responsibility for programmes in the School
- Programme Leader who is responsible for the day to day management

- Year Tutor to help students understand the programme structure
- Module Leaders
- An admissions tutor, with specific responsibility for open days and selection
- A designated administrator to deal with day to day administration associated with the programme
- The programme committee; membership includes the Head of Department, all academic staff who teach on the programme, the Department Information manager and student representatives. The programme committee meets at least once each semester and is chaired by the Programme Leader.
- Student representatives on programme committees

## Support

Students are supported by:

- an induction week at the beginning of the programme
- year tutor to help students understand the programme structure
- personal tutors to provide academic and pastoral support
- tutors who visit during placements
- overseas orientation
- student representatives on programme committees
- a substantial Student Centre that provides an integrated frontline service and advice on issues such as finance, accommodation, University regulations, legal matters etc
- the Students' Union
- the Sports Village
- Office of the Dean of Students, incorporating Chaplaincy, Counselling and nursery
- a versatile online interactive intranet and learning environment
- access to extensive digital and print collections of information resources
- attractive modern study environments in 3 Learning Resources Centres
- medical centre
- disability advisors
- equality office
- careers and employment service

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## F. Other sources of information

In addition to this Programme Specification, the University publishes guidance to registered students on the programme and its constituent modules:

- A Programme (or Student) Handbook;
- A Definitive Module Document (DMD) for each constituent module;
- A Module Guide for each constituent module.
- University of Hertfordshire Course website:  
<http://www.herts.ac.uk/courses/>
- Professional or Statutory Regulatory Body information: <http://www.associationfornutrition.org>
- Association for Nutrition Code of Ethics and Statement of Professional Conduct:  
<http://www.associationfornutrition.org/Portals/0/Public/Governance/Code%20of%20Ethics%20&%20Statement%20of%20Professional%20Conduct%202012.pdf>

The [Herts Handbook](#) is an introduction to the academic, social, cultural and sporting services and opportunities available at the University of Hertfordshire, and includes the Student Charter and Student Code of Conduct.

As a condition of registration, all students of the University of Hertfordshire are required to comply with the University's rules, regulations and procedures. These are published in a series of documents called 'University Policies and Regulations' (UPRs). The University requires that all students consult these documents which are available on-line, on the UPR web site, at: <http://www.herts.ac.uk/secreg/upr/>. In particular, [UPR SA07](#) 'Regulations and Advice for Students' Particular Attention - Index' provides information

on the UPRs that contain the academic regulations of particular relevance for undergraduate and taught postgraduate students.

The UK Quality Assurance Agency for Higher Education (QAA) has confirmed the quality and standards of provision at the University of Hertfordshire. A key part of QAA's role is to review and report on how universities maintain their academic standards and quality, to inform students and the wider public. The team of QAA reviewers visited the University of Hertfordshire in 2015/16 and judged that its academic standards, the quality and enhancement of its students' learning experience, and the quality of information about this learning experience all meet UK expectations. In other words, the University meets national requirements for standards and quality. The QAA's report can be accessed at: <http://www.qaa.ac.uk/reviews-and-reports/provider?UKPRN=10007147#.V-KHajXy0nE>

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## G. Entry requirements

The normal entry requirements for the programme are:

96 UCAS points from three A2s studied at one sitting, including Biology at Grade C (32 points) and Chemistry at Grade C (32 points)\* plus 32 points from other AS and/or A2 subjects excluding General Studies. A pass in the practical element of the science A level is required.

In addition, a minimum of five GCSEs taken at one sitting including English, Mathematics and Science (chemistry or dual award science) at Grade 4 or above.

*\*We may consider applicants without A level Chemistry. Applicants that do not have Chemistry A level will be asked to study an additional Chemistry module in Year 1. IB offer ie 96 points from a minimum of 2 Higher level subjects at H4 or above to include biology and preferably chemistry - applicants without chemistry will be asked to study additional Chemistry module in Year 1 (with the remaining points to come from a combination of Higher level, Standard Level and Core)*

Science Foundation / Extended Degree - A minimum of a pass of 60% in all individual subjects and a pass of 60% in Biology and a pass of 60% in Chemistry.

Access to Science Diploma - A pass of 60 credits overall with a minimum of 45 credits at level 3 of which 15 credits at level 3 should include Chemistry at merit level, 15 credits in Biology at merit level and 15 credits in one other science subject at merit level. 15 further credits should be gained at a minimum of level 2.

BTEC QCF qualifications:

- Extended Diploma/Diploma in Applied Sciences: DMM/ D\*D\*. Students will also typically need to have an additional A level in Biology or Chemistry.
- 90 credit diploma: D\*D\*. Students will typically need to have two additional A levels in Biology and Chemistry at grade C.
- Subsidiary Diploma in Applied Sciences: D\*. Students will typically need to have two additional A levels in Biology and Chemistry at grade C.
- Other BTEC which may be considered include Health and Social Care or Sports or Sports and Exercise Science. Students will also typically need to have an additional A level in Biology or Chemistry at a grade C. Offers will be made at 96 UCAS points.

All BTEC offers may be subject and grade specific particularly in the science subjects.

Irish Higher Leaving Certificate- 96 points from 5 subjects at higher level including B2 grades in Chemistry and B2 in Biology.

International Baccalaureate -24 points including Chemistry and Biology at higher level grade 5. A minimum IELTS score of 6.5 is required for those for whom English is not their first language with no additional component less than 6.0.

Relevant Science undergraduate / postgraduate degrees -Should be in a related subject area i.e. Science, Health or Sports Science. Typically minimum of 2.2 level of achievement.

Equivalent international qualifications will be judged on a case-by-case basis.

**In addition**

- Students who do not have English as their first language are required to demonstrate an overall IELTS (International English Language Testing) score of 6.5 with no individual components scoring less than 6.0. This is a requirement of the Association for Nutrition.
- Students undertaking placements may be required to undergo DBS and/or occupational health clearance.

The programme is subject to the University's Principles, Policies and Regulations for the Admission of Students to Undergraduate and Taught Postgraduate Programmes (in [UPR SA03](#)), along with associated procedures. These will take account of University policy and guidelines for assessing accredited prior certificated learning (APCL) and accredited prior experiential learning (APEL).

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If you would like this information in an alternative format please contact:  
Helen Bristow, Student Administrator [h.bristow@herts.ac.uk](mailto:h.bristow@herts.ac.uk)

If you wish to receive a copy of the latest Programme Annual Monitoring and Evaluation Report (AMER) and/or the External Examiner's Report for the programme, please email a request to [aqo@herts.ac.uk](mailto:aqo@herts.ac.uk)

## BSc (Hons) Nutrition

Table 2: Development of Intended Programme Learning Outcomes in the Constituent Modules

This map identifies where the programme learning outcomes are assessed in the constituent modules. It provides (i) an aid to academic staff in understanding how individual modules contribute to the programme aims (ii) a checklist for quality control purposes and (iii) a means to help students monitor their own learning, personal and professional development as the programme progresses.

		Programme Learning Outcomes (as identified in section 1 and the following page)																							
		Knowledge & Understanding						Intellectual Skills					Practical Skills				Transferable Skills								
Module Title		Module Code	A1	A2	A3	A4	A5	A6	B1	B2	B3	B4	B5	C1	C2	C3	C4	D1	D2	D3	D4	D5	D6		
Level 4	Human Physiology (Nutrition and Dietetics)	4LMS0118			x						x					x		x							
	Introduction to Biochemistry and Metabolism (Nutrition and Dietetics)	4LMS0051			x						x					x		x							
	Professional Practice in Nutrition	4LMS0053		x									x						x						
	Cell Biology	4LMS0143			x						x					x		x							
	Foundations in Human Nutrition	4AHP1006					x					x				x		x							
	Food Science, Safety, and Systems	4LMS0144					x				x					x		x							
	Psychology and Sociology	4LMS0145	x								x									x					
Level 5	Chemistry for Biological Sciences	4LMS0004			x						x					x		x							
	Food Service Management for Nutritionists	5LMS0105					x					x				x		x	x						
	Food Quality Assurance	5AHP1004					x					x				x		x	x						
	Pathophysiology and Pharmacology	5LFS1015				x						x				x		x	x						
	Nutrition, Health, and Disease	5LMS0076					x	x	x			x	x	x		x		x	x						
	Biochemistry and Metabolism II	5LMS0078			x	x						x	x	x		x		x	x						
	Nutrition Medicine and Methods	5LMS0079				x	x					x	x	x					x						
Level 6	Research Methods for Nutrition	5AHP1034		x								x		x	x		x		x	x					
	Nutrition Placement Module	6LMS0075		x				x				x	x			x		x	x	x			x		
	Nutrition Year Abroad	6LMS0074		x				x				x	x	x		x		x	x	x			x		
	Nutrition Research	6AHP1040		x			x		x	x	x	x	x	x	x	x	x	x	x		x				
	Work Experience in Nutrition	6AHP1010		x				x				x							x	x	x				
	Sports and Performance Nutrition	6LMS0044					x		x					x		x		x	x						
	Applied Public Health Nutrition I	6LMS0090						x		x									x	x					
Applied Public Health Nutrition II	6LMS0091						x		x									x	x						
Behaviour Change	6LMS0117	x							x										x	x					
Contemporary Topics in Nutrition	6LFS1010					x	x	x	x	x	x	x	x	x		x		x	x						

## KEY TO PROGRAMME LEARNING OUTCOMES

### Knowledge and Understanding

- A1. Behavioural sciences that aid understanding of the dynamics of health, illness and food choice and the impact these factors can have on clients' response to and management of their health status and related treatment
- A2. The ethical, legal, organisational and professional framework within which nutritionists operate
- A3. Biochemical sciences that act as a platform for problem-solving, recognising the abnormal from the normal
- A4. Clinical sciences that aid the understanding of pathophysiology and resulting clinical features of conditions usually encountered by public health nutritionists
- A5. Nutritional sciences as in relation to food production, supply, analysis, food and drug interactions, food choice and appropriate modification of diet
- A6. Public health nutrition, health promotion and education

### Intellectual Skills

- B1. Recognise and apply nutritional theories, paradigms, concepts or principles
- B2. Analyse, synthesise and summarise information critically, including published research or reports
- B3. Obtain and integrate several lines of subject-specific evidence to formulate and test hypotheses
- B4. Apply nutritional knowledge and understanding to address familiar and unfamiliar problems
- B5. Recognise the moral and ethical issues of investigations and appreciate the need for ethical standards and professional codes of conduct

### Practical Skills

- C1. Undertake practical work to ensure competence in the basic experimental skills in nutritional sciences
- C2. Design, plan, conduct and report on investigations, involving primary and/or secondary data through an individual project
- C3. Obtain, record, collate and analyse data using appropriate techniques in the field and laboratory, working individually and in a group
- C4. Undertake field and/or laboratory investigations of living systems in a responsible, safe and ethical manner including undertaking relevant risk assessment, noting relevant health and safety regulations, issues relating to animal welfare and procedures for obtaining informed consent

### Transferable Skills

- D1. Demonstrate numeracy skills
- D2. Demonstrate communication, presentation and information technology skills
- D3. Demonstrate interpersonal and team working skills
- D4. Demonstrate Self-management and professional development skills
- D5. Demonstrate independent learning in an unfamiliar overseas context
- D6. Demonstrate independent practice in a work environment

## Section 2

### Programme management

**Relevant QAA subject benchmarking statements**

**Type of programme**

**Date of validation/last periodic review**

**Date of production/ last revision of PS**

**Relevant to level/cohort**

**Administrative School**

**Biomedical Sciences (2015)**

Undergraduate

October 10

Feb 2017

Level 4 September 2018

School of Life and Medical Sciences

Table 3 Course structure

Course details					
Course code		Course description			JACS
HHNUT		BSc (Hons) Nutrition			B400
Course Instances					
Instances code	Intake	Stream	Instances Year	Location :	Mode of study
NUT1S	A	Nutrition	1	Hatfield	Full-time/sandwich
NUT2S	A	Nutrition	2	Hatfield	Full-time/sandwich
NUT3S	A	Nutrition	3	Hatfield	Sandwich Placement/Study Abroad
NUT3F	A	Nutrition	3	Hatfield	Full-time
NUT4S	A	Nutrition	4	Hatfield	Sandwich