

Course Specification

Course Summary Information		
1	Course Title	MSc Dietetics
2	BCU Course Code	PT1109
3	Awarding Institution	Birmingham City University
4	Teaching Institution(s) (if different from point 3)	
5	Professional Statutory or Regulatory Body (PSRB) accreditation (if applicable)	The British Dietetic Association (BDA) The Health and Care Professions Council (HCPC)

6	Course Description
	<p>As the only qualified health professionals to assess, diagnose and deliver interventions for diet and nutrition-related problems, there has never been a greater demand for qualified, knowledgeable dietitians to contribute to improving the health and wellbeing of individuals and the wider public. Our MSc in Dietetics will provide you with the knowledge, skills and professional approach needed for practice in a contemporary healthcare environment.</p> <p>What's covered in the course?</p> <p>On this postgraduate degree in Dietetics, you will gain knowledge in food science, applied nutrition, clinical pathology and pharmacology, social science and therapeutic dietetics. Development of key skills including communication, research and professionalism will enable you to become a compassionate and competent practitioner who can deliver effective, evidence-based and quality-driven care. You'll learn in specially built clinical skills rooms, with specialist space so you can get the best training possible.</p>

7	Course Awards		
7a	Name of Final Award	Level	Credits Awarded
	Master of Science Dietetics	7	180
7b	Exit Awards and Credits Awarded		
	Postgraduate Certificate of Studies in Health	7	60
	Postgraduate Diploma of Studies in Health	7	120

8	Derogation from the University Regulations
	<ol style="list-style-type: none"> 1. For modules with more than one item of assessment, all items of assessment must be passed in order to pass the module 2. Compensation of marginally failed modules is not permitted 3. Condonement of failed modules is not permitted 4. Students must pass Year 1 practice placement modules before undertaking Year 2 practice placement modules

9	Delivery Patterns		
	Mode(s) of Study	Location(s) of Study	Duration of Study
	Full Time	City South	2 years
			Code(s)
			PT1109

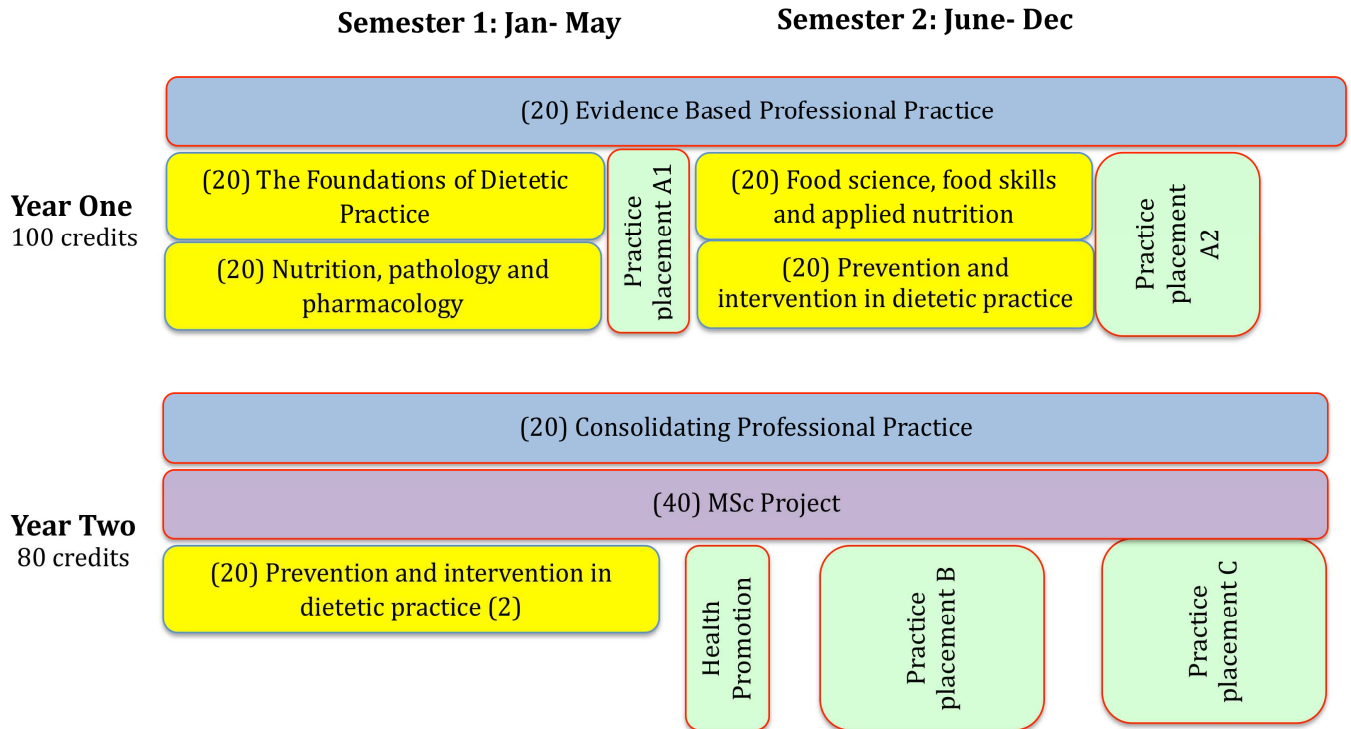
10	Entry Requirements
	<p>The admission requirements for this course are stated on the course page of the BCU website at https://www.bcu.ac.uk/.</p>

11	Course Learning Outcomes
1	Be a reflective, critical, evaluative and evidence-based dietetic practitioner.
2	Embrace the demands of the changing role of the dietitian, whilst leading and inspiring others to adapt to the needs of a dynamic healthcare environment.
3	Conduct yourself in a manner that is consistent with the values of the profession.
4	Demonstrate the profession-specific expertise and attributes required to manage service users with identified dietary needs.
5	Be able to use the transferable skills that underpin your dietetic practice to influence and innovate in both traditional and emerging settings.
6	Demonstrate collaborative skills and knowledge related to shared roles and responsibilities across healthcare.
7	Take an holistic partnership approach to your dietetic practice.
8	Work effectively as part of inter-professional teams and with the wider community, embracing and leading change.
9	Be able to meet the HCPC Standards of Proficiency and eligible to apply for registration with the HCPC as a Dietitian.
10	Work autonomously, applying effective time management, organisational, prioritisation and influencing skills in a diversity of dietetic practice settings.
11	Demonstrate commitment and a desire to continue your professional development, personal development, and career planning beyond registration.

12	Be able to integrate a global perspective on nutrition and dietetic issues into your professional practice.
13	Demonstrate cultural competency and sensitivity in an ever changing practice environment.

12	Course Requirements																												
12a	Level 7: <i>In order to complete this course a student must successfully complete all the following CORE modules (totalling 180 credits):</i>																												
	<table border="1"> <thead> <tr> <th>Module Code</th> <th>Module Name</th> <th>Credit Value</th> </tr> </thead> <tbody> <tr> <td>HSC7004</td> <td>Evidence Based Professional Practice</td> <td>20</td> </tr> <tr> <td>HSC7005</td> <td>The Foundations of Dietetic Practice</td> <td>20</td> </tr> <tr> <td>HSC7006</td> <td>Nutrition, Metabolism, Pathology and Pharmacology</td> <td>20</td> </tr> <tr> <td>HSC7007</td> <td>Food Science, Food Skills and Applied Nutrition</td> <td>20</td> </tr> <tr> <td>HSC7008</td> <td>Prevention and Intervention in Dietetic Practice 1</td> <td>20</td> </tr> <tr> <td>HSC7018</td> <td>Consolidating Professional Practice (Dietetics)</td> <td>20</td> </tr> <tr> <td>HSC7010</td> <td>Prevention and Intervention in Dietetic Practice 2</td> <td>20</td> </tr> <tr> <td>HSC7011</td> <td>MSc Healthcare Professional Project</td> <td>40</td> </tr> </tbody> </table>	Module Code	Module Name	Credit Value	HSC7004	Evidence Based Professional Practice	20	HSC7005	The Foundations of Dietetic Practice	20	HSC7006	Nutrition, Metabolism, Pathology and Pharmacology	20	HSC7007	Food Science, Food Skills and Applied Nutrition	20	HSC7008	Prevention and Intervention in Dietetic Practice 1	20	HSC7018	Consolidating Professional Practice (Dietetics)	20	HSC7010	Prevention and Intervention in Dietetic Practice 2	20	HSC7011	MSc Healthcare Professional Project	40	
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HSC7010	Prevention and Intervention in Dietetic Practice 2	20																											
HSC7011	MSc Healthcare Professional Project	40																											

12b Structure Diagram



Key:

Numbers in brackets indicate module credits

- Shared module with MSc Physiotherapy
- Dietetic specific module
- Practice Placement Blocks
- 40 credit Project module

13 Overall Student Workload and Balance of Assessment

Overall student *workload* consists of class contact hours, independent learning and assessment activity, with each credit taken equating to a total study time of around 10 hours. While actual contact hours may depend on the optional modules selected, the following information gives an indication of how much time students will need to allocate to different activities at each level of the course.

- *Scheduled Learning* includes lectures, practical classes and workshops, contact time specified in timetable
- *Directed Learning* includes placements, work-based learning, external visits, on-line activity, Graduate+, peer learning
- *Private Study* includes preparation for exams

The *balance of assessment* by mode of assessment (e.g. coursework, exam and in-person) depends to some extent on the optional modules chosen by students. The approximate percentage of the course assessed by coursework, exam and in-person is shown below.

Level 7

Workload

% time spent in timetabled teaching and learning activity

Activity	Number of Hours
Scheduled Learning	372
Directed Learning*	722
Private Study	706
Total Hours	1800

***Please note, in addition to this, students will complete a minimum of 1000 hours of practice placement learning (BDA, 2013)**

Balance of Assessment

Assessment Mode	Percentage
Coursework	58.75%
Exam	25%
In-Person	16.25%