

Course Specification

Course Summary Information			
1	Course Title		BSc (Hons) Food and Nutrition
2	BCU Course Code	UCAS Code	US0627 DB64
3	Awarding Institution		
4	Teaching Institution(s) (if different from point 3)		
5	Professional Statutory or Regulatory Body (PSRB) accreditation (if applicable)		

6	Course Description
	<p>Overview</p> <p>Our BSc (Hons) Food and Nutrition degree has been designed to provide you with the knowledge and skills to evaluate and analyse food in respect of nutrition, quality and safety, as well as protecting and promoting the health of the global population – which can lead to jobs as a nutritionist or food scientist. This course is taught at our newly extended £71 million campus in Edgbaston, Birmingham with state-of-the-art labs and kitchens, where you'll explore topics such as food science, food safety and food production.</p> <p>What's covered in the course?</p> <p>The course encompasses three distinctive themes:</p> <ol style="list-style-type: none"> 1. Food science, technology and analysis 2. Food safety and quality 3. Nutrition <p>This enhances the career prospects of our students so they are well placed to consider employment in many aspects of food industry and food and nutrition research.</p> <p>This will ensure that the needs of the local, national and international communities, food industry and public health sectors are addressed. In addition, our students will be well equipped for a career in the global and applied field of food and nutrition, where they will be required to deliver a professional, effective, innovative, competent and confident service to individuals, populations, industry and the public health sector.</p> <p>These skills and competencies development are embedded in all the modules and are core to the learning and teaching strategies of this course. We are placing great emphasis in supporting our students to develop their academic, professional and interpersonal skills in preparation for employment.</p> <p>Evidence-based practical experience is embedded throughout the course at all 3 levels. Such practical experience allows students to explore key insights into the discipline and gain relevant experimental and analytical skills important for food and nutrition scientists. In addition, a range of assessment methods across the course will challenge and address their understanding as well as help develop a range of communication and professional skills developments.</p>

7	Course Awards		
7a	Name of Final Award	Level	Credits Awarded
	Bachelor of Science with Honours Food and Nutrition	6	360
7b	Exit Awards and Credits Awarded		
	Certificate of Higher Education Food and Nutrition	4	120
	Diploma of Higher Education Food and Nutrition	5	240
	Bachelor of Science Food and Nutrition	6	300

8	Derogation from the University Regulations		
	Not applicable		

9	Delivery Patterns		
	Mode(s) of Study	Location(s) of Study	Duration of Study
	Full Time	City South	3 years
			Code(s)
			US0627

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/ or may be found by searching for the course entry profile located on the UCAS website.</p>

11	Course Learning Outcomes
1	Reflect on your experience and practice and identify opportunities for learning and developing competencies required for prospective professional career as food and nutrition scientists.
2	Demonstrate understanding and scholarship of the diverse subjects comprising food and nutrition sciences fields from food production, processing and preservation, food analysis and evaluation, quality control, assurance and regulation, together with understanding of the nutritional requirements of individuals and populations.
3	Embrace and adapt to the constantly changing shifts in priorities in the sector and the demand from government, regulatory bodies, industry and consumers.
4	Be competent, well equipped to support, design and implement changes in nutritional practices for individuals and population and give creative advices and solution to the industry, using the professional code of conduct for the profession.
5	Demonstrate the hands-on practical knowledge and experiences, facilitating theoretical understanding in the applied field of food and nutrition.
6	Competently demonstrate expertise in a range of new and emerging nutritional and dietary assessment techniques, microbiology, food safety, sensory, quality control, wet chemistry and analytical instrumental analysis of food products.

7	Demonstrate the skills and knowledge to design, plan and execute products, intervention and creative health promotion and protection solutions influenced by the adaptability, creativity, passion and enthusiasm.
8	Develop professional conduct and interpersonal skills, helping you to communicate effectively with a range of people and organisations and demonstrate competencies using different oral and visual methods for disseminating information to a range of multidisciplinary audiences.
9	Demonstrate collaborative skills and knowledge related to shared roles and responsibilities across the food and nutrition sciences community, public health sector and global food supply chain.
10	Work in collaboration and partnership with colleagues, service users, individuals, communities, the industry and the public health sector to promote health and influence the change in our modern world.
11	Demonstrate a wide-range of reflective practices, interpersonal, transferable skills (e.g. communication & literacy, problem solving, numerical techniques, independent learning & working, teamwork etc.) which are relevant to the profession to appropriately prepare you for employment.
12	Demonstrate self-awareness, creativity, passion, commitment and a desire to continue your professional development, personal development, learning and career planning.
13	To satisfy professional, core competencies and requirements of the Association for Nutrition and Institute of Food Science and Technology, adhering to ethical standards, confidentiality and modes of effective communication.
14	To acquire a sound scientific knowledge, the technical approach, practical and analytical skills that will enable them to maintain and improve the quality and safety of the food that we process and consume.
15	Demonstrate an awareness of the current world-wide health issues, consumer trends and the emerging technologies in food and nutrition and across the global food supply chain.
16	Establish an appreciation of the world economically, politically, socially, culturally, technologically and environmentally and our global role as food and nutrition scientists to address, contribute, influence and impact communities and societies across the globe.
17	Able to adapt and integrate professionally in the global perspective of food and nutrition and when interacting with the diverse range of cultures and communities; prompting inclusivity and equality.

12	Course Requirements																																																			
12a	<p>Level 4:</p> <p><i>In order to complete this course a student must successfully complete all the following CORE modules (totalling 120 credits):</i></p> <table border="1"> <thead> <tr> <th>Module Code</th> <th>Module Name</th> <th>Credit Value</th> </tr> </thead> <tbody> <tr> <td>HSC4097</td> <td>Principles of Nutritional, Biochemistry and Metabolism</td> <td>20</td> </tr> <tr> <td>HSC4093</td> <td>Introduction to Food Production</td> <td>20</td> </tr> <tr> <td>HSC4096</td> <td>Principles of Human Physiology and Nutrition</td> <td>20</td> </tr> <tr> <td>HSC4095</td> <td>Introduction to Food Safety and Microbiology</td> <td>20</td> </tr> <tr> <td>HSC4092</td> <td>Skills and Competencies Development</td> <td>20</td> </tr> <tr> <td>HSC4094</td> <td>Food Chemistry and Analysis</td> <td>20</td> </tr> </tbody> </table> <p>Level 5:</p> <p><i>In order to complete this course a student must successfully complete all the following CORE modules (totalling 120 credits):</i></p> <table border="1"> <thead> <tr> <th>Module Code</th> <th>Module Name</th> <th>Credit Value</th> </tr> </thead> <tbody> <tr> <td>HSC5107</td> <td>Applied Human Nutrition</td> <td>20</td> </tr> <tr> <td>HSC5105</td> <td>Food Rheology and Material Sciences</td> <td>20</td> </tr> <tr> <td>HSC5112</td> <td>Food Safety Regulations and Microbiology</td> <td>20</td> </tr> <tr> <td>HSC5109</td> <td>Advanced Skills and Competencies Development</td> <td>20</td> </tr> <tr> <td>HSC5106</td> <td>Nutrition and Development</td> <td>20</td> </tr> <tr> <td>HSC5108</td> <td>Advances in Food Technology and Processing</td> <td>20</td> </tr> </tbody> </table> <p><u>Sandwich Year Option</u></p> <p><i>In order to complete this course a student must successfully complete at least 60 credits from the following indicative list of OPTIONAL modules.</i></p> <table border="1"> <thead> <tr> <th>Module Code</th> <th>Module Name</th> <th>Credit Value</th> </tr> </thead> <tbody> <tr> <td>HSC5111</td> <td>Professional Sandwich Year (Work Placement)</td> <td>60</td> </tr> <tr> <td>HSC5110</td> <td>Professional Sandwich Year (Study Abroad)</td> <td>60</td> </tr> </tbody> </table>	Module Code	Module Name	Credit Value	HSC4097	Principles of Nutritional, Biochemistry and Metabolism	20	HSC4093	Introduction to Food Production	20	HSC4096	Principles of Human Physiology and Nutrition	20	HSC4095	Introduction to Food Safety and Microbiology	20	HSC4092	Skills and Competencies Development	20	HSC4094	Food Chemistry and Analysis	20	Module Code	Module Name	Credit Value	HSC5107	Applied Human Nutrition	20	HSC5105	Food Rheology and Material Sciences	20	HSC5112	Food Safety Regulations and Microbiology	20	HSC5109	Advanced Skills and Competencies Development	20	HSC5106	Nutrition and Development	20	HSC5108	Advances in Food Technology and Processing	20	Module Code	Module Name	Credit Value	HSC5111	Professional Sandwich Year (Work Placement)	60	HSC5110	Professional Sandwich Year (Study Abroad)	60
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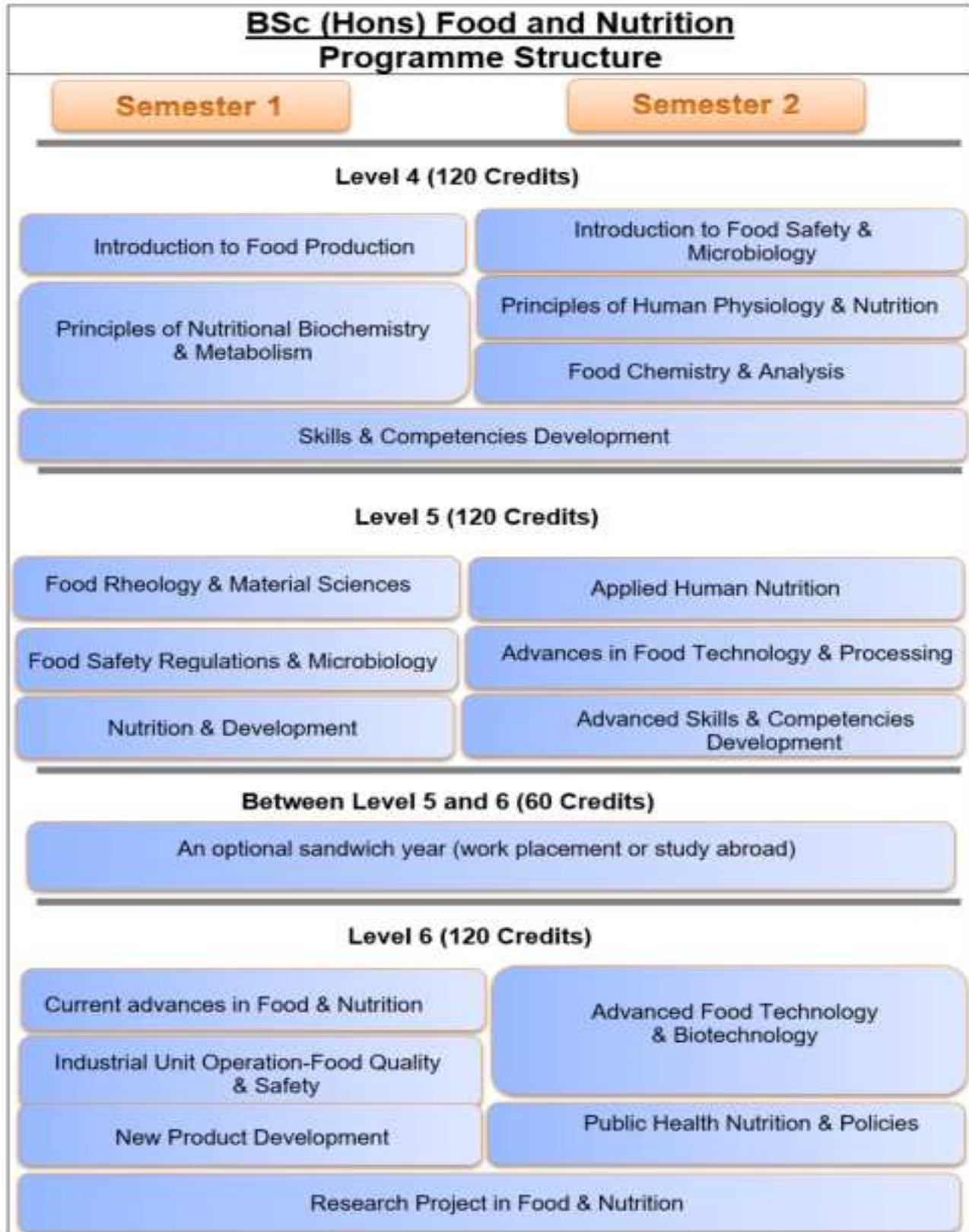
Level 6:

In order to complete this course a student must successfully complete all the following CORE modules (totalling 120 credits):

Module Code	Module Name	Credit Value
HSC6000	Current Advances in Food and Nutrition Sciences	20
HSC6003	Advanced Food Technology and Biotechnology	20
HSC6001	Industrial Unit Operation - Food Quality and Safety	20
HSC6004	Public Health Nutrition and Policies	20
HSC6005	Research Project in Food and Nutrition	20
HSC6002	New Product Development	20

12b Structure Diagram

Please note list of optional modules is indicative only. Students' choice will not be guaranteed for optional modules but a fair and transparent process will be adopted and shared with students.



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 4

Workload

% time spent in timetabled teaching and learning activity

Activity	Number of Hours
Scheduled Learning	318
Directed Learning	413
Private Study	469
Total Hours	1200

Balance of Assessment

Assessment Mode	Percentage
Coursework	33%
Exam	17%
In-Person	50%

Level 5

Workload

% time spent in timetabled teaching and learning activity

Activity	Number of Hours
Scheduled Learning	293
Directed Learning	377
Private Study	530
Total Hours	1200

Balance of Assessment

Assessment Mode	Percentage
Coursework	83%
Exam	17%
In-Person	0

Sandwich Year Option

Workload

% time spent in timetabled teaching and learning activity

Activity	Number of Hours
Scheduled Learning	30
Directed Learning	60
Private Study	510
Total Hours	600

Balance of Assessment

Assessment Mode	Percentage
Coursework	70%
Exam	0
In-Person	30%

Level 6

Workload

% time spent in timetabled teaching and learning activity

Activity	Number of Hours
Scheduled Learning	247
Directed Learning	249
Private Study	704
Total Hours	1200

Balance of Assessment

Assessment Mode	Percentage
Coursework	33%
Exam	0
In-Person	66%