Course Specification

Course Summary Information		
1	**Course Title**	MSc Dietetics (pre-registration)
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**
	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. **What's covered in the course?** 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.

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

8	Variations from the University Academic Regulations
	This course has approved variations to the University's Academic Regulations. These can be accessed via the student contract page: https://www.bcu.ac.uk/student-info/student-contract.

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

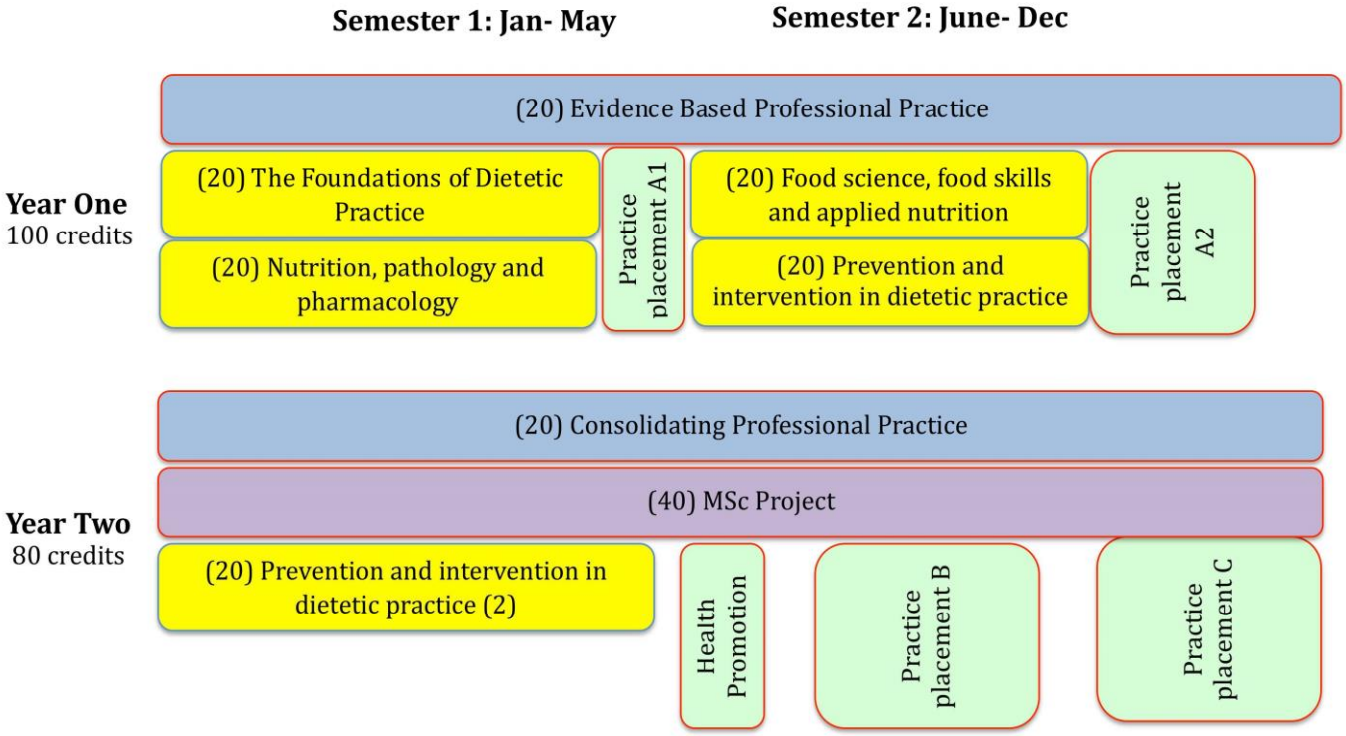
10	Entry Requirements
	The admission requirements for this course are stated on the course page of the BCU website at https://www.bcu.ac.uk/.

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:** ***In order to complete this course a student must successfully complete all the following CORE modules (totalling 180 credits):***

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

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%