

BSc (Hons) Food with Nutrition

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| | |
|---|---|
| Awarding institution | Bath Spa University |
| Teaching institution | Bath Spa University |
| School | School of Sciences and Social Sciences |
| Main campus | Newton Park |
| Other sites of delivery | None |
| Other Schools involved in delivery | School of Education |
| | |
| Name of award(s) | Food with Nutrition |
| Qualification (final award) | BSc (Hons) |
| Intermediate awards available | CertHE, DipHE, BA |
| Routes available | Single Honours |
| Professional Placement Year | Optional |
| Duration of award | 3 years full-time 4 years full time with Professional Placement Year |
| Modes of delivery offered | Campus Based |
| Regulatory Scheme ^[1] | Undergraduate Academic Framework |
| Exemptions from regulations /framework[2] | N/A |

| | |
|---|---|
| Professional, Statutory and Regulatory Body accreditation | Our students are eligible to become Institute of Food Science and Technology (IFST) student members and Graduates from this programme can go on to secure professional membership with IFST |
| Date of most recent PSRB approval (month and year) | N/a |
| Renewal of PSRB approval due (month and year) | N/a |
| | |
| UCAS code | D6B4 |
| Route code (SITS) | FWNSPS |
| Relevant QAA Subject Benchmark Statements (including date of publication) | Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences (February 2016); Biosciences (November 2015). |
| Date of most recent approval | March 2018 |
| Date specification last updated | June 2019 |

^[1] This should also be read in conjunction with the University's Qualifications Framework

[2] See section on 'Exemptions'

Exemptions

There are no exemptions

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Programme Overview

The focus of this course is on the food supply chain and relates to the activities and organisations which link primary producers (agriculture, fisheries) to consumers and the controls that exist to ensure food is nutritious and safe to eat. You will study the sometimes controversial ways in which food is produced, distributed and consumed; we aim for you to develop a balanced view of issues such as ethical food production, product design and manufacture, food safety, food composition and the nutritional impact of food on individuals and society. As you progress through the course you will be able to select and study modules that are of particular interest to you.

We make the science associated with the food supply chain relevant, accessible and understandable by non-scientists; the majority of students studying this programme do not have a traditional science background. For example, you will develop skills and understanding of: microbiology in the context of food safety; food analysis as applied to food quality and nutrition; interaction of ingredients in product and process development. Our intention is for you to develop an appreciation of the role of science and technology in the food supply chain, and for you to be able to facilitate communication between scientists, food businesses and the general public.

The food supply chain is one of the largest employers in the UK. Graduates who can demonstrate good professional skills are in demand. In addition to gaining an understanding of the food supply chain, your award will train and prepare you for professional life, developing skills and knowledge that will get you started on a career and, as you gain experience, progress into more senior posts.

The course has been accredited by the Institute of Food Science and Technology (IFST) UK for its student membership purposes.

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Programme Aims

1. To provide you with an academic and vocationally oriented experience giving a holistic view of the impact of food provision.
2. To enable you to apply the principles of quality and safety as applied to food provision.
3. To ensure that you are familiar and practised in the scientific principles and laboratory techniques used in the production, examination and analysis of food.
4. To provide you with an understanding of the role of nutrition on health.
5. To enable you to examine the systems legal and otherwise, which seek to control the production of food and protect the interests of the consumer and foster an informed attitude to ethical and environmental concerns associated with food production.
6. To provide you with opportunities to develop skills and knowledge in areas allied to food and nutrition such as business and enterprise, environmental management, and science/food writing.

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Programme Intended Learning Outcomes (ILOs)

A Subject-Specific Skills and Knowledge

| | Programme Intended Learning Outcomes (ILOs) On Achieving Level 6 | On Achieving Level 5 | On Achieving Level 4 |
|----|--|---|---|
| A1 | Conceptual understanding of food science, food technology and nutrition, including coherent and detailed knowledge, drawn from the most recent research in the discipline | Sound knowledge and critical understanding of food science, food technology and nutrition with reference to its application in the food and nutrition sector globally | Understanding of the fundamental concepts of biology, food science and nutrition and understand the role of the consumer within the food system |
| A2 | Coherent knowledge and critical understanding of established techniques of analysis and enquiry within the discipline | Effective practical skills for the analysis of the composition of foods | Practical skills in the analysis of foods |
| A3 | A conceptual understanding that enables you to devise and sustain arguments, and/or to solve problems, using ideas and techniques, some of which are at the forefront of this discipline | Sound knowledge of the main methods of enquiry in the subject area and an ability to critically evaluate the appropriateness of different approaches to solving problems globally | Knowledge and skills with reference to the investigation of primary food production, with particular reference to nutritional, environmental and ethical issues |
| A4 | The consolidated ability to evaluate critically particular aspects of current research or equivalent advanced scholarship, in Food with Nutrition. | Critical understanding of current research in Food with Nutrition | Knowledge of the underlying role of nutrition in human health and disease and the role of public health strategies |
| A5 | Systematic understanding of complex factors influencing the manufacturing and marketing of food products in a global context | Knowledge and critical understanding of commercial factors influencing the manufacturing and marketing of food products | Knowledge of the food supply chain with respect to product development and evaluation of food products |
| A6 | Conceptual understanding of moral and ethical issues and professional codes of conduct in nutrition, food and health | Sound knowledge of the ethical and professional framework to work within, specifically those set within the Institute of Food Science and Technologists' Code of Professional Conduct | Knowledge of underlying principles of nutrition and of ethical, environmental and health issues that relate to food provision and consumption |

B Cognitive and Intellectual Skills

| | Programme Intended Learning Outcomes (ILOs) On Achieving Level 6 | On Achieving Level 5 | On Achieving Level 4 |
|----|--|--|--|
| B1 | Systematic understanding and detailed knowledge of approaches to data in order to present arguments and judgements and solve problems in the subject | Knowledge and critical understanding of approaches to presenting, evaluating and interpreting qualitative and quantitative data to develop arguments and judgements in the subject | An ability to present, evaluate, and interpret qualitative and quantitative data, to develop lines of argument and make sound judgements |
| B2 | A consolidated ability to think independently, solve problems, interpret and present data, using appropriate techniques | The ability to use a range of established techniques to initiate and undertake critical analysis of information | Ability to evaluate the appropriateness of different approaches to solving problems related to nutrition, food or health |
| B3 | The consolidated ability to use critical and analytical skills to test statements and to subject evidence to assessment and critical evaluation | The ability to communicate information, arguments and analysis effectively in a variety of forms to specialist and non-specialist audiences | The ability to communicate the results of study accurately and reliably, and with structured and coherent arguments |
| B4 | Systematic management of your own learning, and a conceptual understanding of the uncertainty, ambiguity and limits of knowledge via critical analysis of the scientific evidence published in peer reviewed sources | The ability to manage your own learning and to analyse critically research sources appropriate to the subject | The ability to identify and interpret research sources appropriate to the subject |

C Skills for Life and Work

| | Programme Intended Learning Outcomes (ILOs) On Achieving Level 6 | On Achieving Level 5 | On Achieving Level 4 |
|----|---|--|---|
| C1 | Autonomous learning[3] (including time management) that shows the exercise of initiative and personal responsibility and enables decision-making in complex and unpredictable contexts. | Autonomous learning (including time management) as would be necessary for employment requiring the exercise of personal responsibility and decision-making such that significant responsibility within organisations could be assumed. | Autonomous learning (including time management) as would be necessary for employment requiring the exercise of personal responsibility. |
| C2 | Team working skills necessary to flourish in the global workplace with an ability both to work in and lead teams effectively. | Team work as would be necessary for employment requiring the exercise of personal responsibility and decision-making for effective work with others such that significant responsibility within organisations could be assumed. | Team work as would be necessary for employment requiring the exercise of personal responsibility for effective work with others. |
| C3 | | | |

| | | | |
|----|---|--|---|
| | Communication skills that ensure information, ideas, problems and solutions are communicated effectively and clearly to both specialist and non-specialist audiences. | Communication skills commensurate with the effective communication of information, arguments and analysis in a variety of forms to specialist and non-specialist audiences in which key techniques of the discipline are deployed effectively. | Communication skills that demonstrate an ability to communicate outcomes accurately and reliably and with structured and coherent arguments. |
| C4 | IT skills and digital literacy that demonstrate core competences and are commensurate with an ability to work at the interface of creativity and new technologies. | IT skills and digital literacy that demonstrate the development of existing skills and the acquisition of new competences. | IT skills and digital literacy that provide a platform from which further training can be undertaken to enable development of new skills within a structured and managed environment. |

[3] i.e. the ability to review, direct and manage one's own workload

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Programme Content

This programme comprises the following modules.

Key:

Core = C

Required = R

Required* = R*

Optional = O

Not available for this status = N/A

If a particular status is greyed out, it is not offered for this programme.

| BSc (Hons) Food with Nutrition | | | | Status | | | |
|--------------------------------|-------------|---|---------|--------|-------|-------|-------|
| Level | Code | Title | Credits | Single | Major | Joint | Minor |
| 4 | BIO4000-20 | Biological Techniques | 20 | C | | | |
| 4 | BIO4100-20 | The Microbial World | 20 | C | | | |
| 4 | BIO4102-20 | Global Food Issues | 20 | C | | | |
| 4 | BIO4103-20 | Food, Nutrition and Health | 20 | C | | | |
| 4 | BIO4002-20 | Human Biology | 20 | O | | | |
| 4 | BIO4101-20 | Introduction to Biochemistry | 20 | O | | | |
| 4 | BMA4000-20 | The Business Environment | 20 | O | | | |
| 4 | BMA4001-20 | Organisational Behaviour and Management | 20 | O | | | |
| 5 | BIO5101-20 | Human Nutrition | 20 | C | | | |
| 5 | BIO5100-20 | Food Analysis | 20 | C | | | |
| 5 | BIO5007-20 | Research Skills for Food with Nutrition | 20 | C | | | |
| 5 | BIO5104-20 | Food Product Development | 20 | C | | | |
| 5 | BIO5004-20 | Applied Microbiology | 20 | O | | | |
| 5 | BIO5103-20 | Future Food: Food and Nutrition in the 21st Century | 20 | O | | | |
| 5 | BIO5102-20 | Biology Work Placement | 20 | O | | | |
| 5 | BIO5006-20 | Environmental Management | 20 | O | | | |
| 5 | SOC5102-20 | Health: Mind, Body, Society | 20 | O | | | |
| 5 | PUB5103-20 | Science Journalism and Publishing | 20 | O | | | |
| 5 | EDU5108-20 | Understanding Classrooms | 20 | O | | | |
| 5 | PPY5100-120 | Professional Placement Year | 120 | O | | | |

| | | | | | | | |
|---|------------|---|----|---|--|--|--|
| 6 | BIO6500-20 | Dissertation Planning for Food with Nutrition | 20 | C | | | |
| 6 | BIO6501-20 | Dissertation Publication for Food with Nutrition | 20 | C | | | |
| 6 | BIO6100-20 | Food Safety | 20 | C | | | |
| 6 | BIO6106-20 | Global Trends in Food, Preservation and Packaging | 20 | C | | | |
| 6 | BIO6104-20 | Plants and People | 20 | O | | | |
| 6 | BIO6002-20 | Environmental Practice | 20 | O | | | |
| 6 | BIO6003-20 | Medical Biology | 20 | O | | | |
| 6 | BIO6101-20 | Epidemiology and Public Health | 20 | O | | | |
| 6 | BIO6107-20 | Food and Nutrition in Practice | 20 | O | | | |
| 6 | BMA6103-20 | Enterprise: Creating Your Own Business | 20 | O | | | |
| 6 | EDU6102-20 | Creativity and Digital Technologies in Education | 20 | O | | | |
| 6 | PUB6001-20 | Publishing Industry Project | 20 | O | | | |

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Assessment methods

A range of summative assessment tasks will be used to test the Intended Learning Outcomes in each module. These are indicated in the attached assessment map which shows which tasks are used in which modules.

Students will be supported in their development towards summative assessment by appropriate formative exercises.

Please note: if you choose an optional module from outside this programme, you may be required to undertake a summative assessment task that does not appear in the assessment grid here in order to pass that module.

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Work experience and placement opportunities

Food with Nutrition students are not required to undertake formal work experience or placements as part of their course programme. However, we recognise the value of such experience to career development, and increasingly our students are keen to take this option. Significant number of students do the Level 5 – Biology Work placement module.

At level 6, the 20 credit (optional) Food and Nutrition in Practice module also allows students to undertake work to a brief developed with an external organisation/industry. These projects are sourced by the subject and matched to the student based on career aspirations post-graduation. Marshfield Bakery continues to award a Graduation prize for the Best Marshfield Bakery Project.

Examples of projects include:

- Developing healthy eating recipes for the Birdseye website
- Working with local NHS to develop a tool for analysing weight loss phone apps and healthy eating resources for dieticians.
- Developing recipe cards for Heart UK
- Developing an interactive food hygiene resource for schools with BANES
- Developing hygiene guidance for home catering businesses with BANES Environmental Health Department (now in use across South West England)
- Developing a white chocolate lemon meringue bar for Marshfield Bakery
- Developing a salsa dip for Tracklements (now in production)

Examples of organisations that have provided projects are listed in the table below:

Examples of placement providers for level 6 Food and Nutrition in Practice module

| | | |
|----------------------------|------------------------------|------------------------------|
| Heart UK | Sirona Health Care | NHS |
| Marshfield Bakery | BirdsEye (Igloo) Foods | Boots UK |
| BANES Environmental Health | Wyke Farms | The Thoughtful Bread Company |
| Prune Board | Marston Foods | Dow AgroScience |
| BSU Student Union | Health Education Trust (HET) | Apetito |
| Fish 4 Life | Sandridge Farmhouse Bacon | Tracklements |

At level 6, it is not uncommon for dissertations to be undertaken in collaboration with external organisations and /or practitioners to contribute to student dissertations. All of these opportunities can make great additions to a student's CV and enable them to network with people and organisations allied to their career ambitions.

There's also a number of voluntary roles, plus other opportunities available to students. As part of the careers service, Bath Spa University runs a '[Job Shop](#)', which helps undergraduates find temporary work whilst studying. However, it can also provide help with finding work experience and placements that best align with a student's academic interests.

This programme can also be taken as a 'Sandwich' degree, which is studied over 4 years and includes a year-long work placement in a sector of your choice. The placement year is completed between years 2 and 3 of your degree and counts for 120 Level 5 credits. During this time you will be able to utilise knowledge gained as part

of your studies in a real work environment to gain 'hands on' experience. The University has a dedicated Careers & Employability team to help you find and prepare for a placement. Following your placement year, you will return to University to complete your final year of study.

Erasmus or Exchange programmes

In addition to any work placements, all Biology students have the opportunity to participate in either the Erasmus or Exchange programmes. These allow students to spend one semester studying abroad in either a European University or in one of our partner institutions further afield.

Study abroad will ideally take place in the first semester of the second year of a student's degree. Once they completed their placement, and earned the right number of credits, their study abroad period will be counted towards their Bath Spa University degree.

Studying abroad is an amazing opportunity to experience education in a different country, provides students the opportunity to immerse themselves in a different culture, learn a new language or develop their current language skills. It may also allow students to study environments or topics not available at Bath Spa University. In the current job market it is also an experience that is highly valued by employers.

Professional Placement Year

The following outline plan proposal has been approved by stakeholders and the VC:

- BSc (Hons) Biology with year in professional placement
- BSc (Hons) Biology (Human Biology) with year in professional placement
- BSc (Hons) Biology (Conservation Biology) with year in professional placement
- BSc (Hons) Environmental Science with year in professional placement
- BSc (Hons) Food with Nutrition with year in professional placement
- BSc (Hons) Human Nutrition with year in professional placement

The establishment of a sandwich year across all awards in Biology, builds on current strengths and contributes to the realisation of the Subject, Department, School and University strategic plan. It strengthens the provision in that a year-long placement will aid students to build networks and give them the opportunity to meet and work with potential employers after graduation. In addition it will enable students to put theory into practice from their first two years of study. The organisation of time and work that students will need to invest in a work placement will prepare them for their final year.

The only difference in the sandwich programmes and the three year full time programme is a Year-long professional placement between years 2 (Level 4) and 3 (Level 5).

Students registered on the sandwich programmes, would take "a single 120-credit module, mapping to Level 5 of the Framework for Higher Education Qualifications but marked as Pass/Fail only, and which would not contribute to the degree algorithm. As such, students registered on a programme with a sandwich year would

need to take and pass 480 credits, including the 120-credit 'sandwich' module; if the sandwich year was not passed, the student's registration would be switched to the equivalent non-sandwich programme with the standard 360 credits" (D450 – Undergraduate Frameworks Review – Section 2.4.2).

Academic Board has agreed that the institutional Professional Placement ("Sandwich") Year module would be approved for all programmes that wished to offer it in 2017/18.

This means that any current Year 2 (Level 5) (2016-2017) students on any of the aforementioned programmes will be able to undertake a yearlong placement in 2017-2018 and return to their studies in 2018-2019 with a view to graduating in July 2019.

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Graduate Attributes

| | Bath Spa Graduates... | In Food with Nutrition we enable this... |
|---|--|---|
| 1 | Will be employable: equipped with the skills necessary to flourish in the global workplace, able to work in and lead teams | We promote awareness of and strategies for, the development of subject-specific and generic skills that will enhance students' career prospects |
| 2 | Will be able to understand and manage complexity, diversity and change | We transmit knowledge with the goal that emphasises the development of the individual student. We provide students the opportunity to study inter-disciplinary modules that enable students to acquire knowledge from different disciplines |
| 3 | Will be creative: able to innovate and to solve problems by working across disciplines as professional or artistic practitioners | The curriculum for the Food with Nutrition programme includes regular and diverse modes of teaching and assessment. It provides students the opportunities which encourages them to innovate and to solve problems by working across disciplines |
| 4 | Will be digitally literate: able to work at the interface of creativity and technology | <p>Our curriculum includes regular and diverse interaction with digital technology that develops skills and nuanced understanding. We provide opportunities for students to write for different audiences with different needs and interests using different digital communication vehicles.</p> <p>Students registered on the food with nutrition course are taught the digital literary skills that are required to conduct the activities (writing scientific papers, creating multimedia presentations, online discussion fora etc) that form part of the daily university life.</p> <p>We aim to continue to innovate and work across subjects within CoLA and the University to enhance the digital literacy skills of our students to ensure that our students will be digitally literate in a socially digital world.</p> |
| 5 | Will be internationally networked: either by studying abroad for part of the their | In addition to any work placements, all Biology students have the opportunity to participate in either the Erasmus or Exchange programmes. These allow students to spend one semester studying abroad in either a European University or in one of our partner institutions further afield. |

| | | |
|---|--|--|
| | programme, or studying alongside students from overseas | <p>We encourage students to work alongside students from overseas where this is possible.</p> <p>We endeavour to ensure that our graduates are culturally aware and are able to connect with communities both here in the UK, Europe and abroad and make a valuable contribution to the world economy. We equip our students with the knowledge and skills to work in the UK, Europe and abroad.</p> |
| 6 | Will be creative thinkers, doers and makers | <p>As part of the curriculum our students explore and reflect on different methods of solving problems and generating ideas. Students will be equipped with a toolkit of strategies and will be able to select and use them to deliver results in appropriate contexts. The programme has developed assessments that mimic what happens in the work place. This provides students with a portfolio of work that they can show to potential employers.</p> <p>At level 6, the 20 credit (optional) Food and Nutrition in Practice module also allows students to undertake work to a brief developed with an external organisation/industry</p> |
| 7 | Will be critical thinkers: able to express their ideas in written and oral form, and possessing information literacy | <p>Our students will be able to operate in complex and unpredictable contexts demanding the selection and application from a wide range of innovative or standard techniques. They will be able to</p> <p>work independently to plan and manage work. They will also have the ability to be a member of a team and accept responsibility for determining and achieving personal and/or group outcomes. They will also have an awareness of the different methods of communication and an ability to choose the most appropriate method for a given situation.</p> |
| 8 | Will be ethically aware: prepared for citizenship in a local, national and global context | <p>Our students on graduation will have the ability to exercise intellectual skills including applying subject knowledge and understanding, to address familiar and unfamiliar problems and appreciating the need for ethical standards and professional codes of conduct.</p> <p>We endeavour to ensure that our graduates are culturally aware and are able to connect with communities both here in the UK, Europe and abroad and make a valuable contribution to the world economy. We equip our students with the knowledge and skills to work in the UK, Europe and abroad.</p> |

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Modifications

Module-level modifications

| Code | Title | Nature of modification | Date(s) of approval and approving bodies | Date modification comes into effect |
|----------------|--|------------------------|---|-------------------------------------|
| BIO41 04-20 | Communicating Science | Module deleted | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| EDU4 000-20 | Education for Change | Module deleted | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| EDU4 001-20 | Changing Education | Module deleted | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| PSY40 00-20 | Introduction to comparative and cognitive Neuroscience | Module deleted | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| PSY40 01-20 | Introduction to developmental and social psychology | Module deleted | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| EDU5 108-20 | Understanding Classrooms | New module | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| PSY51 01-20 | Health Psychology | Module deleted | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| SOC5 102-20 | Health : Mind, Body, Society | New module | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |
| BIO61 04-20 | Plants and People | Change to assessment | 03 April 2019, CoLA Learning, Teaching Quality Subcommittee | 2019/20 |

Programme-level modifications

| Nature of modification | Date(s) of approval and approving bodies | Date modification comes into effect |
|------------------------|--|-------------------------------------|
| | | |
| | | |
| | | |
| | | |

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Attached as appendices:

1. Programme structure diagram
2. Map of module outcomes to level/programme outcomes
3. Assessment map
4. Module descriptors

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Appendix 1: Programme Structure Diagram - BSc (Hons) Food with Nutrition

This programme comprises the following modules.

Level 4

| Level 4, Code and Credits | Title | Semester | BSc Food with Nutrition |
|--|---|------------|-------------------------|
| BIO4000-20 | Biological Techniques | Semester 1 | C |
| BIO4100-20 | The Microbial World | Semester 2 | C |
| BIO4102-20 | Global Food Issues | Semester 1 | C |
| BIO4103-20 | Food, Nutrition and Health | Semester 2 | C |
| Choose 40 Credits (two 20 credit options) from the following modules: | | | |
| BIO4002-20 | Human Biology | Semester 2 | O |
| BIO4101-20 | Introduction to Biochemistry | Semester 1 | O |
| BMA4000-20 | The Business Environment | Semester 1 | O |
| BMA4001-20 | Organisational Behaviour and Management | Semester 2 | O |

Level 5

| Level 5, Code and Credits | Title | Semester | BSc Food with Nutrition |
|--|---|----------------|-------------------------|
| BIO5101-20 | Human Nutrition | Semester 1 | C |
| BIO5100-20 | Food Analysis | Semester 2 | C |
| BIO5007-20 | Research Skills for Food with Nutrition | Semester 1 | C |
| BIO5104-20 | Food Product Development | Semester 2 | C |
| PPY5100-120 | Professional Practice year | All year | O |
| Choose 40 Credits (two 20 credit options) from the following modules: | | | |
| BIO5004-20 | Applied Microbiology | Semester 2 | O |
| BIO5103-20 | Future Food: Food and Nutrition in the 21 st Century | Semester 1 | O |
| BIO5102-20 | Biology Work Placement | Semester 1 & 2 | O |
| BIO5006-20 | Environmental Management | Semester 2 | O |

| Level 5, Code and Credits | Title | Semester | BSc Food with Nutrition |
|---------------------------|-----------------------------------|------------|-------------------------|
| SOC5102-20 | Health: Mind, Body, Society | Semester 2 | O |
| PUB5103-20 | Science Journalism and Publishing | Semester 2 | O |
| EDU5108-20 | Understanding Classrooms | Semester 1 | O |

Optional Placement Year takes place between level 5 and level 6

| | | | |
|-------------|-----------------------------|----------|---|
| PPY5100-120 | Professional Placement Year | All year | O |
|-------------|-----------------------------|----------|---|

Level 6

| Level 6 Code and Credits | Title | Semester | BSc Food with Nutrition |
|--|---|------------|-------------------------|
| BIO6500-20 | Dissertation Planning for Food with Nutrition | Semester 1 | C |
| BIO6501-20 | Dissertation Publication for Food with Nutrition | Semester 2 | C |
| BIO6100-20 | Food Safety | Semester 1 | C |
| BIO6106-20 | Global Trends in Food, Preservation and Packaging | Semester 2 | C |
| Choose 40 Credits (two 20 credit options) from the following modules: | | | |
| BIO6104-20 | Plants and People | Semester 1 | O |
| BIO6002-20 | Environmental Practice | Semester 1 | O |
| BIO6003-20 | Medical Biology | Semester 2 | O |
| BIO6101-20 | Epidemiology and Public Health | Semester 2 | O |
| BIO6107-20 | Food and Nutrition in Practice | Semester 1 | O |
| BMA6103-20 | Enterprise: Creating Your Own Business | Semester 1 | O |
| EDU6102-20 | Creativity and Digital Technologies in Education | Semester 1 | O |
| PUB6001-20 | Publishing Industry Project | | O |

| | | | |
|--|--|---------------|--|
| | | Semester 2 | |
|--|--|---------------|--|

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Appendix 2: Map of Intended Learning Outcomes

| Level | Module Code | Module Title | Status (C,R,R*,O) ^[4] | Intended Learning Outcomes | | | | | | | | | | | | | | |
|-------|-------------|---|----------------------------------|---------------------------------------|----|----|----|----|----|-----------------------------------|----|----|----|--------------------------|----|----|----|---|
| | | | | Subject-specific Skills and Knowledge | | | | | | Cognitive and Intellectual Skills | | | | Skills for Life and Work | | | | |
| | | | | A1 | A2 | A3 | A4 | A5 | A6 | B1 | B2 | B3 | B4 | C1 | C2 | C3 | C4 | |
| 4 | BIO4000-20 | Biological Techniques | C | x | x | | | | | | | x | x | x | x | | x | x |
| 4 | BIO4103-20 | Food, Nutrition & Health | C | x | x | x | x | x | x | | | x | x | x | x | x | x | x |
| 4 | BIO4102-20 | Global Food Issues | C | x | | x | | x | | x | x | x | x | x | | x | | |
| 4 | BIO4100-20 | The Microbial World | C | x | x | | | x | x | x | x | x | x | x | | x | | |
| 4 | BIO4002-20 | Human Biology | O | x | | | | | | x | x | x | x | | x | x | x | |
| 4 | BIO4101-20 | Introduction to Biochemistry | O | x | x | | | | | x | x | x | x | | x | x | x | |
| 4 | BMA4000-20 | The Business Environment | O | | | | | x | | x | x | x | x | | x | x | x | |
| 4 | BMA4001-20 | Organisational Behaviour and Management | O | | | | | x | | x | x | x | x | x | x | x | x | |
| 5 | BIO5006-20 | Research Skills for Food with Nutrition | C | x | x | x | | | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5100-20 | Food Analysis | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5104-20 | Food Product Development | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5101-20 | Human Nutrition | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5004-20 | Applied Microbiology | O | x | x | x | x | x | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5103-20 | Future Food: Food and Nutrition in the 21st Century | O | x | | x | | x | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5102-20 | Biology Work Placement | O | x | | | | | x | x | x | x | x | x | x | x | x | |
| 5 | BIO5006-20 | Environmental Management | O | | | x | x | x | x | x | x | x | x | x | x | x | x | |
| 5 | SOC5102-20 | Health: Mind, Body, Society | O | x | x | | | x | x | x | x | | x | x | | x | | |
| 5 | PUB5103-20 | Science Journalism and Publishing | O | | | | | x | | x | x | x | x | x | x | x | x | |
| 5 | EDU5108-20 | Understanding Classrooms | O | | x | x | x | | | | x | | x | x | x | | | |
| 5 | PPY5100-120 | Professional Placement Year | O | | | | | x | | x | x | x | x | x | x | x | x | |
| 6 | BIO6500-20 | Dissertation Planning for Food with Nutrition | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | |
| 6 | BIO6501-20 | Dissertation Publication for Food with Nutrition | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | |

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|---|------------|--|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 6 | BIO6100-20 | Food Safety | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BIO6106-20 | Global Trends in Food Preservation and Packaging | C | x | x | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BIO6104-20 | Plants and People | O | | x | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BIO6002-20 | Environmental Practice | O | | | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BIO6003-20 | Medical Biology | O | | x | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BIO6101-20 | Epidemiology and Public Health | O | x | x | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BIO6107-20 | Food and Nutrition in Practice | O | x | x | x | x | x | x | x | x | x | x | x | x | x | x | x |
| 6 | BMA6103-20 | Enterprise: Creating Your Own Business | O | | | x | | | | x | x | x | x | x | x | x | x | x |
| 6 | EDU6102-20 | Creativity and Digital Technologies in Education | O | | | x | | | | x | x | x | x | x | x | x | x | x |
| 6 | PUB6001-20 | Publishing Industry Project | O | | x | | x | x | | x | x | x | x | x | x | x | x | x |

^[4] C = Core; R = Required (ie required for this route); R* = Required*; O = Optional

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Appendix 3: Map of Summative Assessment Tasks by Module

| Level | Module Code | Module Title | Status (C,R,R*,O) ^[5] | Assessment method | | | | | | | | | | | | | | |
|-------|-------------|---|----------------------------------|-------------------|------------------------|----------------|--------|----------|--------------|------------------|-------------------|------------------|------------------|---------------|--------------|---------------------|------------------------|--|
| | | | | Coursework | | | | | | Practical | | | | | | Written Examination | | |
| | | | | Portfolio | Scientific paper/Essay | Report/Article | Review | Proposal | Dissertation | Practical report | Practical project | Practical skills | Dietary analysis | Data analysis | Presentation | Examination | In-class test (unseen) | |
| 4 | BIO400 0-20 | Biological Techniques | C | | 1x | | | | | | | | | | | | 1x | |
| 4 | BIO410 3-20 | Food, Nutrition and Health | C | | | | | | | 1x | | | 1x | | | | | |
| 4 | BIO410 2-20 | Global Food Issues | C | | | 1x | | | | | | | | | | | 1x | |
| 4 | BIO410 0-20 | The Microbial World | C | | | | 1x | | | | | 1x | | | | | | |
| 4 | BIO400 2-20 | Human Biology | O | | | | | | | 1x | 1x | | | | | | | |
| 4 | BIO410 1-20 | Introduction to Biochemistry | O | | | | | | | 1x | | | | | | | 1x | |
| 4 | BMA40 00-20 | The Business Environment | O | | | | 1x | | | | | | | | | | 1x | |
| 4 | BMA40 01-20 | Organisational Behaviour and Management | O | | | 1x | | | | | | | | | 1x | | | |
| 5 | BIO500 7-20 | Research Skills for Food with Nutrition | C | | | | | | | | 1x | | | | 1x | | | |
| 5 | BIO510 1-20 | Human Nutrition | C | | | | | | | | | | 1x | | | | 1x | |
| 5 | BIO510 0-20 | Food Analysis | C | | | | | | | 1x | | | | | | | 1x | |
| 5 | BIO510 4-20 | Food Product Development | C | | | | | | | | 1x | | | | 1x | | | |
| 5 | BIO500 4-20 | Applied Microbiology | O | | 1x | | | | | 1x | | | | | | | | |

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|---|-----------------|---|---|----|----|----|--|----|----|----|----|----|--|----|----|--|
| 5 | BIO510 3-20 | Future Food: Food and Nutrition in the 21 st Century | O | | | 1x | | | | | | | | 1x | | |
| 5 | BIO510 2-20 | Biology Work Placement | O | | | 1x | | | | | | | | 1x | | |
| 5 | BIO500 6-20 | Environmental Management | O | | | 1x | | | | | | | | 1x | | |
| 5 | SOC51 02-20 | Health: Mind, Body, Society | O | | 1x | | | | | | | | | | 1x | |
| 5 | PUB51 03-20 | Science Journalism and Publishing | O | 1x | | 1x | | | | | | | | | | |
| 5 | EDU51 08-20 | Understanding Classrooms | O | | | | | | 1x | | | | | 1x | | |
| 5 | PPY510 0-120 | Professional Placement Year | O | 1x | | | | 1x | | | | | | | | |
| 6 | BIO650 0-20 | Dissertation Planning for Food with Nutrition | C | | | | | 1x | | | | | | 1x | | |
| 6 | BIO650 1-20 | Dissertation Publication for Food with Nutrition | C | | | | | | 1x | | | | | | | |
| 6 | BIO610 6-20 | Global Trends in Food Preservation and Packaging | C | | | | | | 1x | | | | | | 1x | |
| 6 | BIO610 0-20 | Food Safety | C | | | | | | 2x | | | | | | | |
| 6 | BIO610 4-20 | Plants and People | O | | 1x | | | | | | 1x | | | | | |
| 6 | BIO600 2-20 | Environmental Practice | O | | | 1x | | | | | | | | 1x | | |
| 6 | BIO600 3-20 | Medical Biology | O | | | | | | 1x | 1x | | | | | | |
| 6 | BIO610 1-20 | Epidemiology and Public Health | O | | | | | | | | | 1x | | 1x | | |
| 6 | BIO610 7-20 | Food and Nutrition in Practice | O | | | 1x | | | | | | | | 1x | | |
| 6 | BMA61 03-20 | Enterprise: Creating Your Own Business | O | | | | | 1x | | | | | | | 1x | |
| 6 | EDU61 02-20 | Creativity and Digital Technologies in Education | O | 1x | | 1x | | | | | 1x | | | | | |

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| 6 | PUB60 01-20 | Publishing Industry Project | O | 1x | | | | | | | | | | | | | |
|---|----------------|-----------------------------|---|----|--|--|--|--|--|--|--|--|--|--|--|--|--|

^[5] C = Core; R = Required (ie required for this route); R* = Required*; O = Optional

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