

# BSc (Hons) Human Nutrition

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Awarding institution	Bath Spa University
Teaching institution	Bath Spa University
School	School of Sciences
Main campus	Newton Park
Other sites of delivery	None
Other Schools involved in delivery	None
Name of award(s)	<b>Human Nutrition</b>
Qualification (final award)	BSc (Hons)
Intermediate awards available	CertHE, DipHE, BSc
Routes available	Single
Professional Placement Year	Optional
Duration of award	3 years full-time or 4 years with Professional Placement Year 6 years part time
Modes of delivery offered	Campus-based
Regulatory Scheme <sup>[1]</sup>	Undergraduate Academic Framework
Exemptions from regulations/framework[2]	N/A

Professional, Statutory and Regulatory Body accreditation	Association for Nutrition
Date of most recent PSRB approval (month and year)	April 2021
Renewal of PSRB approval due (month and year)	January 2026
UCAS code	B400
Route code (SITS)	HNSPSIN
Relevant QAA Subject Benchmark Statements (including date of publication)	Biosciences (November 2015)
Date of most recent approval	February 2018
Date specification last updated	March 2024

<sup>[1]</sup> This should also be read in conjunction with the University's Qualifications Framework

[2] See section on 'Exemptions'

## Exemptions

There are no exemptions

## Programme Overview

This course provides an approach to nutrition that is based on the scientific and academic principles of biology, biochemistry, social and public health aspects of human nutrition as well as the principles of food resources, food development and safety. In recent times consumers have become increasingly interested in the food they eat and how it influences their health and/or the environment. The health of an individual is linked to eating habits, environment, genetics, social circumstances, beliefs and lifestyle. It is important that we take a synergistic approach to the delivery of human nutrition as a subject. There has never been a greater need for us to understand the integration of these factors and the crucial role of public health and health promotion initiatives.

At the start of the course you will be introduced to a broad range of subjects that underpin the study and understanding of nutrition. Emphasis will be given to key skills, problem solving and the use of a range of laboratory and ICT techniques, including specialist diet analysis software. As the course progresses you will build on your knowledge and apply it to aspects of human nutrition investigating the role of dietary intake and exercise on health. Importantly you will gain an understanding of the ethical and professional framework you will work within as a graduate of a human nutrition degree. You will be trained in research methodology, and increasingly you will become an independent and autonomous learner. Throughout the course you will also have the opportunity to take optional modules that will allow you to specialise in areas of interest to you.

You should find this programme enjoyable, rewarding, interesting and challenging and by the end of the programme you will be equipped with the essential skills required to work within the varied area of nutrition or related fields.

The BSc (Hons) Human Nutrition degree has been accredited by The Association for Nutrition, the professional organisation for Nutritionists in the UK. Upon graduation students automatically have the right to apply for direct entry at Registered Associate level to the UKVRN (UK

Voluntary Register of Nutritionists), which would then entitle you to use the letters *ANutr* after your name. This will help you stand out in the job market and it will show employers that you are serious about a career in nutrition and you have met the criteria they require of a human nutrition graduate.

## Programme Aims

1. To provide you with a relevant, interesting and challenging programme that allows development of the practical and creative skills required of a human nutrition graduate
2. To enable your understanding of the complexity and diversity of life processes, the structure and function of the human body and the effect of key nutrients on health in different population groups. It is also important that there is recognition of the food supply chain and global issues in the production, distribution and consumption of food
3. To develop your research skills giving you the opportunity to use your intellectual and practical skills to employ a variety of methods to plan, conduct, analyse and report on investigations in the laboratory and/or in the field in a responsible, safe and ethical manner
4. To encourage your critical and creative thinking by giving you the opportunity to think independently, set tasks and solve problems and a recognise that statements should be tested and that evidence is subject to assessment and critical evaluation
5. To develop your communication skills through the collection and integration of evidence and the application of a balanced and reasoned argument
6. To prepare you for a career in nutrition recognising the moral and ethical issues of investigations and appreciating the need for ethical standards and professional codes of conduct
7. To improve your career opportunities by offering choice throughout the programme and encouraging engagement with external organisations to include volunteer and placement work

## Programme Intended Learning Outcomes (ILOs)

### A Subject-Specific Skills and Knowledge

	<b>Programme Intended Learning Outcomes (ILOs)</b>	<b>On Achieving Level 5</b>	<b>On Achieving Level 4</b>
	<b>On Achieving Level 6</b>		
A1	Critical evaluation of the science underpinning the complex and diverse processes of the human body and the interrelationships between them and their environment	Theoretical and practical aspects of the nutritional requirements including the understanding of food in a social or behavioural context, at all stages of the life-course	Knowledge of the human body and its functions, from the molecular to whole body system
A2	A theoretically informed engagement with the factors that affect individuals, communities' and population groups nutritional needs and critical analysis of the practices that impact on food, nutrition and health	A critical knowledge and understanding of global issues related to food and its impact on food choice	A sound knowledge of the science that underpins the study of human nutrition and factors that impinge on human health

A3	A systematic knowledge and critical understanding of the complex nature of energy balance and how nutritional needs, and health, will change with physical activity	A critical knowledge of the biological mechanisms underlying a range of diseases and the interaction of diet and other factors in the development and/or treatment of disease	An understanding of the role of nutrients in the body and how they might change with age, gender or lifestyle
A4	A critical evaluation of the scientific principles of nutrition underlying the promotion of health and wellbeing of individuals, groups and populations in maintaining and driving public health agendas	A critical understanding of the well-established principles of nutrition and health. Including dysfunction and pathology	A recognition of common health conditions that require dietary manipulation
A5	Critical engagement and reflection upon the Professional Conduct and the Association for Nutrition's Ethics, Conduct and Performance	An ability to apply food, nutrition or health concepts including the application of these within a professional context, with reference to ethical and professional frameworks	An understanding of food, nutrition and health policies at a global, national and local level

### **B Cognitive and Intellectual Skills**

	<b>Programme Intended Learning Outcomes (ILOs) On Achieving Level 6</b>	<b>On Achieving Level 5</b>	<b>On Achieving Level 4</b>
B1	Plan, conduct and report on a programme of original research recognising the moral and ethical issues of investigations and appreciating the need for ethical standards and professional codes of conduct	Undertake further training, develop existing skills, and acquire new competences that enable significant responsibility within organisations	An ability to present, evaluate, and interpret qualitative and quantitative data, to develop lines of argument and make sound judgements in accordance with basic theories and concepts of nutrition, food and health
B2	The ability to think independently, set tasks and solve problems. Preparing, processing, interpreting and presenting data, using appropriate qualitative and quantitative techniques, statistical programmes, spreadsheets and programs for presenting data visually	Use a range of established techniques to initiate and undertake critical analysis of information and propose solutions to problems arising from that analysis	Evaluate the appropriateness of different approaches to solving problems related to nutrition, food or health
B3	The ability to use critical and analytical skills to recognise that statements should be tested and that evidence is subject to assessment and critical evaluation, collecting and integrating several lines of evidence and applying them in a balanced way in an argument	Effectively communicate information, arguments and analysis in a variety of forms to specialist and non-specialist audiences and deploy key techniques commonly used in nutrition effectively	Communicate the results of study/work accurately and reliably, and with structured and coherent arguments

B4	The ability to recognise strengths and weaknesses in dietary, nutrition and health research methods, integrate knowledge and understanding from a variety of sources to formulate ideas and opinions and identify or propose solutions to familiar and unfamiliar problems, such as the improvement of human health or food production and sustainability	Accept responsibility and accountability when working independently or as a member of a team to determine and achieve personal and/or group outcomes	Work independently, or as a member of a team, to obtain and evaluate data and/or information
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### **C Skills for Life and Work**

	<b>Programme Intended Learning Outcomes (ILOs)</b>  <b>On Achieving Level 6</b>	<b>On Achieving Level 5</b>	<b>On Achieving Level 4</b>
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

## **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 Human Nutrition				Status	
Level	Code	Title	Credits	Single	Joint
4	BIO4000-20	Biological Techniques	20	C	N/A
4	BIO4101-20	Introduction to Biochemistry	20	C	N/A
4	BIO4204-20	Food and Nutrition	20	C	N/A
4	BIO4205-20	Nutrition and Exercise for Health	20	C	N/A
4	BIO4201-20	Anatomy and Physiology	20	C	N/A
4	BIO4100-20	The Microbial World	20	C	N/A
5	BIO5002-20	Research Skills for Human Nutrition	20	C	N/A
5	BIO5101-20	Human Nutrition	20	C	N/A
5	BIO5005-20	Human Pathophysiology and Nutrition	20	C	N/A
5	BIO5100-20	Food Analysis	20	C	N/A
5	BIO5103-20	Future Food: Food and Nutrition in the 21st Century	20	O	N/A
5	BIO5104-20	Food Product Development	20	O	N/A
5	BIO5109-20	Microbial Applications and Biotech	20	O	N/A
5	BIO5006-20	Environmental Management	20	O	N/A
5	BIO5102-20	Biology Work Placement	20	O	N/A
5	SOC5102-20	Health: mind, body, society	20	O	N/A
5	BMA5100-20	The Marketing Business	20	O	N/A
5	PUB5103-20	Science Journalism and Publishing	20	O	N/A
5	PPY5100-120	Professional Placement Year	120	O	N/A
6	BIO6400-20	Human Nutrition Dissertation Planning	20	C	N/A
6	BIO6004-20	Nutrition and Exercise Science	20	C	N/A
6	BIO6401-20	Human Nutrition Dissertation Publication	20	C	N/A

6	BIO6101-20	Epidemiology and Public Health	20	C	N/A
6	BIO6100-20	Food Safety	20	O	N/A
6	BIO6106-20	Global Trends in Food, Preservation and Packaging	20	O	N/A
6	BIO6107-20	Food and Nutrition in Practice	20	O	N/A
6	BIO6003-20	Medical Biology	20	O	N/A
6	BIO6104-20	Plants and People	20	O	N/A
6	BIO6002-20	Environmental Practice	20	O	N/A
6	PUB6001-20	Publishing Industry Project	20	O	N/A
6	BMA6114-20	Successful Freelancing	20	O	N/A
6	PSY6107-20	Advanced Topics in Psychology	20	O	N/A

## 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 (appendix 3) in order to pass that module.

## Work experience and placement opportunities

Human 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. Students that would like to seek a placement experience related to their course have the opportunity to take the Work Placement module (BIO5102-20) in the second year. Staff are able to help with this, through their industry and community contacts. Many of our students have undertaken work experience and voluntary work in such areas as MEND programmes (Mind, Exercise, Nutrition...Do it), NHS, Sirona Health Care, School Food Trust, schools, youth groups, The Stroke Association, British Heart Foundation, Julian House, local charity organisations and action groups.

At level 6, the 20 credit (optional) Food and Nutrition in Practice module (FNU6101-20) 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.

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 dietitians.
- 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 include:

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

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

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.

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

## Additional Costs Table

There are no additional costs associated with this course.

Module Code & Title	Type of Cost	Cost

## Graduate Attributes

	Bath Spa Graduates...	In Human 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	By engaging students with the professional demands of being a registered nutritionist as required by The Association for Nutrition (AfN). The competencies set by AfN were in conjunction with relevant employees and include subject specific and generic skills that will enhance career prospects.  Students will work collaboratively at all levels and will be encouraged to undertake work experience and exchange opportunities.



2	Will be able to understand and manage complexity, diversity and change	By introducing our students to topical issues within nutrition and health. Students will have to understand and interpret the complex, sometimes changing and often opposing evidence.
3	Will be creative: able to innovate and to solve problems by working across disciplines as professional or artistic practitioners	By developing our students understanding of creativity and giving them the opportunity for their creative skills to flourish through problem solving and working with others.
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 Human Nutrition course are taught the digital literacy 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>Students will have to use specialist software for dietary and data analysis throughout the programme.</p>
5	Will be internationally networked: either by studying abroad for part of the their programme, or studying alongside students from overseas	<p>By encouraging our students to take opportunities to study abroad e.g. BSU's Global Citizenship Award), and by using our internationally-relevant curriculum to build their confidence to do so.</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>By giving students opportunities to think creatively and imaginatively in their interpretation and presentation of scientific information. 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 workplace. 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>By setting assessments that allow students to develop their creative skills within the context of nutrition. 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 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>There are clear ethical and professional codes of conduct that students studying Human Nutrition must adhere to and these are covered within modules and assessed.</p>

## Modifications

### Module-level modifications

Code	Title	Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO61 04-20	Plants and People	Change to assessment	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
BIO51 02-20	Biology Work Placement	Change to assessment	Approved via Chair's action 01/12 /2020	2021/22
PSY6 100-20	Child and Adolescent Neuropsychology	Assessment change	Approved via Chair's action 01/12 /2020	2021/2022

PSY6 107- 20	Advanced Topics in Psychology	New Module	SQMC 08 March 2022	2022/2023
PSY6 100- 20	Child and Adolescent Neuropsychology	Module Deleted	SQMC 08 March 2022	2022/2023
PSY6 105- 20	Applied Behavioural Psychology	Module Deleted	SQMC 08 March 2022	2022/2023
PSY6 101- 20	Evolutionary Neuroscience and the Origin of the Human Mind	Module Deleted	SQMC 08 March 2022	2022/2023
BIO41 02-20	Global Food Issues	Module Deleted	SQMC November 2022	2023/2024
BIO41 03-20	Food, Nutrition and Health	Module Deleted	SQMC November 2022	2023/2024
BIO40 02-20	Human Biology	Module Deleted	SQMC November 2022	2023/2024
BIO42 04-20	Food and Nutrition	New Module	SQMC November 2022	2023/2024
BIO42 05-20	Nutrition and Exercise for Health	New Module	SQMC November 2022	2023/2024
BIO42 01-20	Anatomy and Physiology	New Module	SQMC November 2022	2023/2024
BIO51 00-20	Food Analysis	Updates to description and assessment change	Sciences SQMC March 2024	2024/25
BIO51 01-20	Human Nutrition	Updates to description, syllabus, ILOs and assessment change	Sciences SQMC March 2024	2024/25
BIO61 06-20	Global Trends in Food, Preservation and Packaging	Assessment change	Sciences SQMC March 2024	2024/25
BIO61 07-20	Food and Nutrition in Practice	Updates to description, syllabus, ILOs and change to assessment weightings	Sciences SQMC March 2024	2024/25
PSY6 107- 20	Advanced Topics in Psychology	Assessment change	Sciences SQMC March 2024	2024/2025

Programme-level modifications

Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO5004-20 Applied Microbiology replaced with BIO5109-20 Microbial Applications and Biotech	Curriculum Approval Panel December 2023	2024/25
BIO5104-20 Food Product Development replaced with BIO5204-20 Food Product Development for Quality, Health and Exercise	TBC	TBC

**Attached as appendices:**

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

## Appendix 1: Programme Structure Diagram - BSc (Hons) Human Nutrition

Single Honours	
Level 4	
Semester 1	Semester 2
<b>Core Modules</b>	
BIO4000-20 Biological Techniques BIO4101-20 Introduction to Biochemistry BIO4204-20 Food and Nutrition	BIO4205-20 Nutrition and Exercise for Health BIO4201-20 Anatomy and Physiology BIO4100-20 The Microbial World
<b>Rule Notes:</b> N/A	
Level 5	
<b>Core Modules</b>	

<b>Single Honours</b>	
BIO5002-20 Research Skills for Human Nutrition BIO5101-20 Human Nutrition	BIO5005-20 Human Pathophysiology and Nutrition BIO5100-20 Food Analysis
<b>Optional Modules</b>	
BIO5102-20 Biology Work Placement BIO5103-20 Future Food - Food and Nutrition in the 21st Century BIO5109-20 Microbial Applications and Biotech BMA5100-20 The Marketing Business	BIO5102-20 Biology Work Placement BIO5204-20 Food Product Development for Quality, Health and Exercise BIO5006-20 Environmental Management SOC5102-20 Health: mind, body, society PUB5103-20 Science Journalism and Publishing
<b>Rule Notes:</b> N/A	
<b>Optional Professional Placement Year 120 credits</b>	
<b>Level 6</b>	
<b>Core Modules</b>	
BIO6400-20 Human Nutrition Dissertation Planning BIO6004-20 Nutrition and Exercise Science	BIO6401-20 Human Nutrition Dissertation Publication BIO6101-20 Epidemiology and Public Health
<b>Optional Modules</b>	
BIO6100-20 Food Safety BIO6107-20 Food and Nutrition in Practice BIO6104-20 Plants and People BIO6002-20 Environmental Practice PSY6107-20 Advanced Topics in Psychology	BIO6106-20 Global Trends in Food, Preservation and Packaging BIO6003-20 Medical Biology PUB6001-20 Publishing Industry Project BMA6114-20 Successful Freelancing
<b>Rule Notes:</b> N/A	

## Appendix 2: Map of Intended Learning Outcomes

Level	Module Code	Module Title	Status (C,R,R*,O) [4]	Programme Intended Learning Outcomes													
				Subject-specific Skills and Knowledge					Cognitive and Intellectual Skills				Skills for Life and Work				
				A1	A2	A3	A4	A5	B1	B2	B3	B4	C1	C2	C3	C4	
4	BIO4000-20	Biological Techniques	C	x						x		x	x	x		x	x
4	BIO4205-20	Nutrition and Exercise for Health	C		x	x	x	x		x	x	x	x	x	x	x	x

4	BIO4101-20	Introduction to Biochemistry	C	x		x				x	x	x	x	x		x	x
4	BIO4201-20	Anatomy and Physiology	C	x	x					x	x	x	x	x		x	
4	BIO4204-20	Food and Nutrition	C						x		x	x	x	x		x	
4	BIO4100-20	The Microbial World	C		x					x	x	x	x	x		x	
5	BIO5002-20	Research Skills for Human Nutrition	C						x	x	x	x	x	x	x	x	x
5	BIO5005-20	Human Pathophysiology and Nutrition	C	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
5	BIO5100-20	Food Analysis	C		x					x	x	x	x	x		x	
5	BIO5103-20	Future Food: Food and Nutrition in the 21 <sup>st</sup> Century	O		x					x		x	x	x		x	
5	BIO5204-20	Food Product Development for Quality, Health and Exercise	O						x	x	x	x	x	x	x	x	x
5	BIO5109-20	Microbial Applications and Biotech	O								x	x			x	x	x
5	BIO5006-20	Environmental Management	O						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
5	SOC5102-20	Health: mind, body, society	O						x		x	x			x		x
5	BMA5100-20	The Marketing Business	O						x	x	x	x	x	x	x	x	x
5	PUB5103-20	Science Journalism and Publishing	O						x						x	x	x
5	PPY5100-120	Professional Placement year	O						x	x	x	x	x	x	x	x	x
6	BIO6400-20	Human Nutrition Dissertation Planning	C							x	x	x	x	x	x		x
6	BIO6401-20	Human Nutrition Dissertation Publication	C							x	x	x	x	x	x		x
6	BIO6004-20	Nutrition and Exercise Science	C	x		x				x	x	x	x	x	x	x	x
6	BIO6101-20	Epidemiology and Public Health	C		x		x			x	x	x	x	x		x	x
6	BIO6100-20	Food Safety	O		x						x	x	x	x	x	x	x
6	BIO6106-20	Global Trends in Food, Preservation and Packaging	O		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
6	BIO6003-20	Medical Biology	O	x							x	x	x	x	x	x	x
6	BIO6104-20	Plants and People	O		x						x	x	x	x	x	x	x
6	BIO6002-20	Environmental Practice	O							x	x	x	x	x	x	x	x
6	PUB6001-20	Publishing Industry Project	O							x	x	x	x	x	x		x
6	BMA6114-20	Successful Freelancing	O							x	x	x	x	x	x	x	x
6	PSY6107-20	Advanced Topics in Psychology	O	x	x	x	x				x	x	x			x	x

<sup>[4]</sup> C = Core; R = Required; R\* = Required\*; O = Optional

### 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	Case study	Report/article	Essay	Review	Proposal	Poster	Dissertation	Practical report	Scientific publication	Practical project	Practical skills	Dietary analysis	Data analysis	Laboratory portfolio	Viva	Presentation	Written examination	Seen exam	In-class test (unseen)
4	BIO4000-20	Biological Techniques	C		1x																1x			
4	BIO4205-20	Nutrition and Exercise for Health	C						x1															
4	BIO4204-20	Food and Nutrition	C								x1											x1		
4	BIO4101-20	Introduction to Biochemistry	C																					1x

