

PROGRAMME SPECIFICATION

Bachelor of Science with Honours in Food Development and Nutrition

Awarding institution	Liverpool John Moores University
Teaching institution	LJMU
UCAS Code	D690
JACS Code	D600
Programme Duration	Full-Time: 3 Years, Sandwich Thick: 4 Years
Language of Programme	All LJMU programmes are delivered and assessed in English
Subject benchmark statement	Agricultural, Forestry, Agricultural Science, Food Sciences and Consumer Sciences (2009)
Programme accredited by	
Description of accreditation	
Validated target and alternative exit awards	<p>Bachelor of Science with Honours in Food Development and Nutrition</p> <p>Bachelor of Science with Honours (SW) in Food Development and Nutrition</p> <p>Diploma of Higher Education in Food Development and Nutrition</p> <p>Diploma in Higher Education (SW) in Food Development and Nutrition</p> <p>Certificate of Higher Education in Food Development and Nutrition</p>
Programme Leader	Wendy Johnston

Educational aims of the programme

To prepare students for employment and/or further academic study via a comprehensive understanding of the interdisciplinary nature of Food Development and Nutrition.

To provide opportunity for its students to achieve full academic potential through honours degree level study which encourages a high degree of initiative, independent judgement, self-motivation, critical self-awareness and reflective practice.

To develop students' abilities in selection, organisation, analysis and evaluation which can be fully utilised in application of their skills and competencies within the field of Food Development and Nutrition.

To facilitate the development of graduates with an understanding of social, technological, environmental, global, sustainable and economic issues that affect the food industry.

To prepare graduates to be able to function competently as communicators and professionals within their chosen fields.

To encourage students to engage with the development of employability skills by completing a self-awareness statement.

Alternative Exit/ Interim Award Learning Outcomes - Certificate of Higher Education

A student who is eligible for this award will be able to:

Demonstrate knowledge of the underlying concepts and principles associated with the study of Food development and Nutrition and demonstrate an ability to evaluate and interpret these within context.

Recognise the appropriateness of different approaches to solving problems related to Food Development and Nutrition

Communicate the results of study accurately and reliably, and with structured and coherent arguments.

Undertake training and develop new skills within a structured and managed environment.

Demonstrate the qualities and transferable skills necessary for employment in the area of Food Development and Nutrition .

Use a range of established techniques to initiate and undertake analysis of information, and to propose solutions to problems arising from that analysis.

Alternative Exit/ Interim Award Learning Outcomes - Diploma of Higher Education

A student who is eligible for this award will be able to:

Apply knowledge and critical understanding of the well-established principles of Food Development and Nutrition, and of the way in which they have developed.

Apply underlying concepts and principles outside the context in which they were first studied, including, where appropriate, the application of those principles in an employment context.

Analyse the main methods of enquiry in Food Development and Nutrition and the ability to critically evaluate the appropriateness of different approaches to solving problems.

Effectively communicate information, arguments, and analysis, in a variety of forms, to specialist and non-specialist audiences, and deploy key techniques of Food Development and Nutrition effectively.

Undertake further training, develop existing skills, and acquire new competences that will enable them to assume significant responsibility within a Food Development and Nutrition organisation.

Apply the qualities and transferable skills necessary for employment requiring the exercise of personal responsibility and decision-making.

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 Food Development and Nutrition .

Critically evaluate the role and influences of the food industry.

A student who successfully completes a placement year will be eligible for the sandwich award and will, in addition to the above, be able to demonstrate the professional and personal skills necessary for effective employment within a professional environment

Target award Learning Outcomes - Bachelor of Science with Honours

A student successfully completing the programme of study will have acquired the following subject knowledge and understanding as well as skills and other attributes.

A student who is eligible for this award will be able to:

1. Appreciate the scientific, economic and technological paradigms which underpin the interdisciplinary nature of Food Development and Nutrition
2. Recognise how food businesses understand and use consumer behaviour to market and promote their products
3. Understand key principles of nutrition, food science and technology which underpin the development of food and drink products within the global market place
4. Critically evaluate the production, supply and consumption of food and drink products
5. Understand the structure of the global food industry and current trends, innovation and issues driving change in this sector
6. Develop the necessary skills to function effectively within the food sector, including the application of theoretical perspectives to practical situations and to the work environment
7. Analyse, synthesise, summarise and evaluate information
8. Reason and discriminate critically
9. Identify and solve problems individually and/or co-operatively
10. Integrate lines of evidence from a range of sources to support findings or hypotheses
11. Demonstrate and exercise independent thinking
12. Demonstrate reflective skills

13. Analyse, design and use various research methodologies
14. Search for, select and interpret information from a variety of sources and report results using appropriate communication skills
15. Develop appropriate practical skills relevant to the programme of study
16. Develop appropriate numerical skills including statistical analysis
17. Apply appropriate concepts from social science and management discourse
18. To recognise and apply safe professional working practices
19. Communicate effectively to audiences in written, graphical and verbal forms
20. Manage time and work to deadlines
21. Participate constructively in groups
22. Exploit ICT tools and resources efficiently and effectively
23. Manage a responsible, adaptable and flexible approach to study and work
24. Recognise, explain and evaluate the moral and ethical issues associated with the subject

Teaching, Learning and Assessment

The methods used to enable outcomes to be achieved and demonstrated are as follows:

The acquisition of knowledge and skills are gained through a range of teaching and learning experiences depending on the nature of the subject matter and level of study e.g. structured lectures, practical classes, workshops and seminars. Group exercises and presentations ensure that students gain an understanding and experience of teamwork.

Students will be taught in different sized groups depending on the nature of the activity. Practical activities will be supported and supplemented by theoretical sessions to ensure a rounded and comprehensive understanding of the subjects studied

Work related learning placements enable students to apply theory to real life practical situations and offers the students the opportunity to work within outside agencies. Such placements are an integral part of the programme and offers the students a chance to engage in a placement of their choice and to create their own connections and networks. The programme emphasise student-centred learning, involving students in task-based activities followed by discussion, feedback and a wider application of the concepts. Guest lectures will involve the delivery of current initiatives and practices plus personal reflections of practitioners.

Through personal tutor groups, PDP, by examining current issues, work based learning and dissertation, students will plan their own goals and be encouraged to be pro-active in moving towards their future career.

Independent study is encouraged throughout and is supported by formal lectures, workshops and tutorial sessions. Students are encouraged to use a variety of ICT and media to broaden their understanding of the subject.

Guidance for the production of coursework; essays, oral presentations, and dissertations, are provided at modular level.

Criteria for assessment accompany individual assignments. Indicative and essential sources accompany course outlines. Deadlines across modules on the programme are monitored carefully to minimise bunching and promote effective time management. Support is given to develop independent skills.

Formal evaluation of knowledge and understanding is through seen and unseen written examinations, assessed coursework such as essays and reports and presentations and projects based on individual research and group work. Assessment is increasingly being facilitated by ICT.

Verbal and written feedback foster reflective awareness and independent learning.

Programme structure - programme rules and modules

The placement year will follow Level 5 and students will be enrolled on a 480 credit honours sandwich programme. The Level 5 mean for the final award mark will be calculated upon the 240 credits at Level 5. The programme will offer an extended period of work experience (5121SSLN Sandwich year module) at an approved partner that will complement their programme of study at LJMU. This will give the students the opportunity to develop professional skills relevant to their programme of study, as well as attitude and behaviours necessary for employment in a diverse and changing environment.

Students will be offered the opportunity of study abroad at Level 5.

The programme will offer the opportunity of 60 credits of study at Level 5. Students will be enrolled on a 360 credit honours with study abroad programme. A 60 credit Level 5 study abroad module 5123SSLN will normally replace the semester 2 modules on the standard programme. This study abroad should cover the same learning outcomes as the modules being replaced. The modules to be studied in the host institution must be agreed in advance. The Level 5 mean for the final award mark will be calculated based upon the 120 credits at Level 5.

Students not undertaking a placement year are registered on the non-sandwich version of the programme and will have the opportunity of an additional study year abroad following Level 5. Students will be enrolled on a 480 credit honours with study abroad programme. Of those 480 credits, 120 will be taken via a Level 5 study abroad module 5122SSLN. The modules to be studied in the host institution must be agreed in advance. The Level 5 mean for the final award mark will be calculated based upon the 240 credits at Level 5.

Level 6	Potential Awards on completion	Bachelor of Science with Honours
Core	Option	Award Requirements
6100SSLN Research Project (40 credits) 6101SSLN Product Development (20 credits) 6102SSLN Work Related Learning (20 credits) 6104SSLN Food Biotechnology and Advanced Food Science (20 credits) 6114SSLN Advanced Topics in Sport, Food & Nutrition for Health (20 credits)		120 core credits at level 6 0 option credits at level 6

Level 5	Potential Awards on completion	
Core	Option	Award Requirements
5102SSLN Nutrition in the Lifecycle (20 credits) 5103SSLN Food and the Media (20 credits) 5104SSLN Product Development 1 (20 credits) 5105SSLN Food Safety & Quality (20 credits) 5108SSLN Food and Health Politics and Policy (20 credits) 5469SSLN Methods of Enquiry (20 credits)		120 core credits at level 5 0 option credits at level 5

Level 4	Potential Awards on completion	
Core	Option	Award Requirements
4100SSLN Introduction to Food Product Development (20 credits) 4101SSLN Advanced Learning Skills (20 credits) 4102SSLN Introduction to Food & Nutritional Science (20 credits) 4105SSLN Principles of Human Nutrition (20 credits) 4110SSLN Society, Health & Behaviour (20 credits) 4115SSLN Food Web (20 credits)		120 core credits at level 4 0 option credits at level 4

Information about assessment regulations

All programmes leading to LJMU awards operate within the University's Academic Framework.
<https://www.ljmu.ac.uk/about-us/public-information/academic-quality-and-regulations/academic-framework>

Opportunities for work-related learning (location and nature of activities)

All work related learning (WRL) learning activity within the programme enables students to work away from campus in an area of the industry of their choosing (e.g. food product development, consumer marketing, market research, quality assurance, the media, etc.). However, students are also able to work on suitable projects within relevant departments within the University. The BSc (Hons) Food Development and Nutrition degree has a range of activities within modules such as 5103SSLN and 6101SSLN that enable students to engage with industry and employers and experience the world of work. Students also have the opportunity to be involved in a number of paid and voluntary initiatives , which promotes 'food' related work experience in partnership with local organisations. All students will have to complete a compulsory 20 day placement within an organisation for the Level 6 module 6102SSLN Work Related Learning . In addition to the above, guest lecturers and industry professionals are used throughout the programme to enhance and enrich the learning experience. The students will negotiate agreed personal and professional learning outcomes with their LJMU WRL tutor and placement mentor and produce a learning agreement.

The optional sandwich placement is available to all students.

Sandwich placements are beneficial for a number of reasons: they offer an excellent opportunity to gain valuable relevant paid work experience; the host employer may offer sponsorship to support the student during the final year of study and is often followed by a job offer; the year out boosts confidence and may help the student achieve a better degree result; the experience and personal contacts gained may help to secure a job after graduation

Criteria for admission

A/AS Level

104 UCAS tariff points (applicants should have or expect to have at least 2 A Levels or equivalent).

BTEC National Diploma

An appropriate National Diploma achieved

Irish Leaving Certificate

104 UCAS tariff points, three of which must be at Higher Level.

Scottish Higher

104 UCAS tariff points, two of which must be at Advanced Higher Level.

Other

Prior to starting the programme applicants must have obtained grade 4 or grade C or above in English Language and Mathematics GCSE or an approved alternative qualification

Mature entry

Enquires are encouraged from students without formal academic qualifications or from non-traditional academic backgrounds who can demonstrate motivation and potential to complete their chosen programme of study.

Mature students are encouraged to apply early in order that proper consideration and academic guidance can be given. Mature applicants are invited for interview, and acceptance onto the programme may be based on the interview and/or submission of written work or its equivalent.

Overseas qualifications

For undergraduate courses please apply through UCAS, applicants will be considered in line with normal entry requirements. International applicants must possess a minimum IELTS (or equivalent) of 6.0.

External Quality Benchmarks

All programmes leading to LJMU awards have been designed and approved in accordance with the UK Quality Code for Higher Education, including the Framework for Higher Education Qualifications in the UK (FHEQ) and subject benchmark statements where applicable.

The University is subject to periodic review of its quality and standards by the Quality Assurance Agency (QAA) Published review reports are available on the QAA website at www.qaa.ac.uk

Programmes which are professionally accredited are reviewed by professional, statutory and regulatory bodies (PSRBs) and such programmes must meet the competencies/standards of those PSRBs.

Support for students and their learning

The University aims to provide students with access to appropriate and timely information, support and guidance to ensure that they are able to benefit fully from their time at LJMU. All students are assigned a Personal Tutor to provide academic support and when necessary signpost students to the appropriate University support services.

Students are able to access a range of professional services including:

- Advice on practical aspects of study and how to use these opportunities to support and enhance their personal and academic development. This includes support for placements and careers guidance.
- Student Advice and Wellbeing Services provide students with advice, support and information, particularly in the areas of: student funding and financial matters, disability, advice and support to international students, study support, accommodation, health, wellbeing and counselling.
- Students studying for an LJMU award at a partner organisation will have access to local support services

Methods for evaluating and improving the quality and standards of teaching and learning

Student Feedback and Evaluation

The University uses the results of student feedback from internal and external student surveys (such as module evaluations, the NSS and PTES), module evaluation questionnaires and meetings with student representatives to improve the quality of programmes.

Staff development

The quality of teaching is assured through staff review and staff development in learning, teaching and assessment.

Internal Review

All programmes are reviewed annually and periodically, informed by a range of data and feedback, to ensure quality and standards of programmes and to make improvements to programmes.

External Examining

External examiners are appointed to programmes to assess whether:

- the University is maintaining the threshold academic standards set for awards in accordance with the FHEQ and applicable subject benchmark statements
- the assessment process measures student achievement rigorously and fairly against the intended outcomes of the programme(s) and is conducted in line with University policies and regulations
- the academic standards are comparable with those in other UK higher education institutions of which external examiners have experience
- the achievement of students are comparable with those in other UK higher education institutions of which the external examiners have experience

and to provide informative comment and recommendations on:

- good practice and innovation relating to learning, teaching and assessment observed by external examiners
- opportunities to enhance the quality of the learning opportunities provided to students

Please note:

This specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. More detailed information on the learning outcomes, content, teaching, learning and assessment methods of each module can be found in module and programme guides.