

PROGRAMME SPECIFICATION

Bachelor of Science with Honours (Fnd) in Nutrition

Awarding institution	Liverpool John Moores University
Teaching institution	LJMU
UCAS Code	H518
JACS Code	D600
Programme Duration	Full-Time: 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) (CS); Health Studies (2008) (H).
Programme accredited by	
Description of accreditation	
Validated target and alternative exit awards	Bachelor of Science with Honours (Fnd) in Nutrition Bachelor of Science with Honours (SW) (Fnd) in Nutrition Diploma of Higher Education (Fnd) in Nutrition Diploma in Higher Education (SW) (Fnd) in Nutrition Certificate of Higher Education (Fnd) in Nutrition
Programme Leader	Lucinda Richardson

Educational aims of the programme

To prepare students for a career and/or further academic study within the health and/or community sector.

To provide interdisciplinary study drawing upon the nutritional, health, social and political sciences, to facilitate the development of knowledge, understanding and skills in relation to nutrition.

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

To produce graduates who are able to function in a professional capacity, who are aware of the scientific, cultural, social and political factors which impact on food choice and health in the community and who have the ability to act competently as communicators and professionals within the community in a variety of social / health/ public / voluntary settings.

To encourage students to engage with the development of employability skills.

For students choosing the sandwich option: To provide students with an extended period of work experience at an approved partner that will complement their programme of study at LJMU. This will give 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.

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

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 Nutrition, and demonstrate an ability to evaluate and interpret these within context.

Recognise different approaches to solving problems related to 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 qualities and transferable skills necessary for employment in the area of Nutrition requiring the

exercise of some personal responsibility.

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 in Higher Education (SW) (Fnd)

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

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.

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

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

Apply knowledge and critical understanding of the well-established principles of Nutrition, and of the way in which these principles 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 Nutrition and develop the ability to evaluate critically the appropriateness of different approaches to solving problems.

Effectively communicate information, arguments, and analysis, in various forms to a variety of audiences.

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

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.

Target award Learning Outcomes - Bachelor of Science with Honours (Fnd)

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. Demonstrate an understanding of the fundamental knowledge and principles (scientific, sociological & commercial) as applied to the field of nutrition within the context of the food web (CS, H)
2. Describe and evaluate the scientific, social, political and cultural influences on the nutritional health and welfare of individuals and communities (CS, H)
3. Assess the importance of project design (e.g. research, evaluation, audit) to investigate areas of Nutrition and Community Health in depth (CS, H)
4. Apply theoretical perspectives to practical situations, including the work environment (CS, H)
5. Demonstrate an understanding of the holistic nature of food and nutrition in the community (CS, H)
6. Assess the provision, and use, of resources and publicly provided services available to individuals, families and communities (CS,H)
7. Analyse, synthesise, summarise and evaluate information (CS)
8. Reason and discriminate critically (CS)
9. Identify and solve problems individually and/or co-operatively (CS)
10. Integrate lines of evidence from a range of sources to support findings or hypotheses (CS)
11. Demonstrate and exercise independent thinking (CS)
12. Demonstrate reflective skills (CS)
13. Analyse, design and use various research methodologies (CS)
14. Search for, select and interpret information from a variety of sources and report results using appropriate communication skills (CS)
15. Develop appropriate practical skills relevant to the programme of study (CS)
16. Develop appropriate numerical skills including statistical analysis (CS)
17. Apply appropriate concepts from the natural and social sciences (CS)
18. Recognise and apply safe professional working practices (CS)

19. Communicate effectively to audiences in written, graphical and verbal forms (CS)
20. Manage time and work to deadlines (CS)
21. Participate constructively in groups (CS)
22. Exploit ICT tools and resources efficiently and effectively (CS)
23. Manage a responsible, adaptable and flexible approach to study and work (CS)
24. To recognise, explain and evaluate the moral and ethical issues associated with the subject (CS)

Alternative target awards

A student who is eligible for the following awards will be able to:

Bachelor of Science with Honours (SW) (Fnd) in Nutrition -

Teaching, Learning and Assessment

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

The acquisition of the learning outcomes will be gained through a range of teaching and learning approaches that will be used depending on the nature of the subject matter, the student learning experience and the level of study. Including lectures, practical classes, workshops and seminars. Group exercises and presentations ensure that students gain an understanding and experience of teamwork. Work related learning placements enable students to apply theory to real practical situations. The programme emphasise student-centred learning, involving students in task-based activities followed by discussion, feedback and a wider application of the concepts. Independent study is encouraged 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. Support is given to develop independent skills. Group work is encouraged through task-based discussions and workshops. 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.

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

Each module credit represents 10 hours of study; therefore a 20 credit module would be equivalent to 200 hours of study. At each level of study 120 credits are required to complete the year, each level is made up of core modules.

The placement year will follow Level 5 and students will be enrolled on a 600 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 (5118SSLN 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 480 credit honours with study abroad programme. A 60 credit Level 5 study abroad module 5120SSLN 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 aim is to provide students with an extended period of work experience 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. 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 600 credit honours with study abroad programme. Of those 600 credits, 120 will be taken via a Level 5 study abroad module 5119SSLN. 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 (Fnd)
Core	Option	Award Requirements
6100SSLN Research Project (40 credits) 6102SSLN Work Related Learning (20 credits) 6114SSLN Advanced Topics in Sport, Food & Nutrition for Health (20 credits) 6117SSLN Nutrition - Future Challenges (20 credits) 6118SSLN Contemporary Practice in Nutrition (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) 5107SSLN Nutrition & Exercise Biochemistry (20 credits) 5108SSLN Food and Health Politics and Policy (20 credits) 5109SSLN Physiology & Nutrition for Performance (20 credits) 5110SSLN Eating Behaviours & Appetite (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
4101SSLN Advanced Learning Skills (20 credits) 4102SSLN Introduction to Food & Nutritional Science (20 credits) 4105SSLN Principles of Human Nutrition (20 credits) 4106SSLN Nutrition Today (20 credits) 4108SSLN Nutrition & Exercise Physiology (20 credits) 4110SSLN Society, Health & Behaviour (20 credits)		120 core credits at level 4 0 option credits at level 4
Level 3	Potential Awards on completion	
Core	Option	Award Requirements
3001SPS Skills and Practice in Sport (20 credits) 3002SPS Health and Wellbeing (20 credits) 3003SPS Practical Delivery in Sport (20 credits) 3004SPS Behaviours in Sport and Physical Activity (20 credits) 3005SPS Human Anatomy and Physiology (20 credits) 3006SPS Projects in Sport and Nutrition (20 credits)		120 core credits at level 3 0 option credits at level 3

Information about assessment regulations

All programmes leading to LJMU awards operate within the University's Academic Framework.

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

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. dietetics, sports nutrition, health promotion, food-clubs, the food industry, etc.). However, students are also able to work on suitable projects within relevant departments within the University. The BSc(Hons) Nutrition degree has a range of activities that enable students to engage with industry and employers and experience the world of work. Students have the opportunity to be involved in a number of paid and voluntary initiatives through Food Start, which promotes nutrition 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 'Work related learning' 6102SSLN. 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 programme also has an optional 48 week Professional Training (sandwich) year (between Levels 5 & 6).

Criteria for admission

A/AS Level

UCAS tariff points required: 64

NB: Tariff points may differ for International Baccalaureate qualifications.

Requirements: 64 UCAS points from A2 (6 unit) or 12 unit awards from a minimum of 18 units (any combination of VCE units/A level units).

Is General Studies acceptable: Yes.

Are AS level awards acceptable: Acceptable only when combined with other qualifications.

AS Double Award: Acceptable.

BTEC National Diploma

BTEC certificate:

Acceptability: acceptable only when combined with other qualifications.

BTEC 90 credit Diploma:

Acceptability: yes.

Grades/subjects required: equivalent to 64 points.

BTEC Diploma (QCF):

Acceptability: acceptable on its own.

BTEC Extended Diploma:

Acceptability: yes.

Grades/subjects required: equivalent to 64 points from a subject-related BTEC.

BTEC Level 3:

Acceptability: acceptable on its own and combined with other qualifications.

AVCE

Double Award - 64 UCAS tariff points. AVCE Single Award is accepted if gained in addition to A2s.

Irish Leaving Certificate

Acceptability: acceptable on its own and combined with other qualifications.

Grades/subjects required: 64 points from Higher Level.

Scottish Higher

Acceptability: Advanced Higher: acceptable on its own and combined with other qualifications.

Grades/subjects required: 64 points from Higher Level.

International Baccalaureate

Acceptability: acceptable on its own and combined with other qualifications.

Additional Information: 64 points.

Access

Additional information: 64 points.

Other

Candidates are expected to hold a minimum of English Language and Maths GCSE at grade C or above or equivalent.

Mature entry

Mature applicants with sufficient relevant experience will be invited to attend interview.

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) score of 6.0 overall with a minimum of 5.5 in each element.

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.