BSc (Hons) Food with Nutrition

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	School of Education, Bath Business School
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 6 years part time

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	Accredited by the Institute of Food Science and technology (IFST), the UK's leading professional body for those involved in all aspects of food science and technology.
Date of most recent PSRB approval (month and year)	21 January 2020
Renewal of PSRB approval due (month and year)	This accreditation will last for 5 years until March 2025
UCAS code	D6B4
Route code (SITS)	FwN
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	March 2025

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[1] 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

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.

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.

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 Technologist's 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

	On achieving Level 6 you will be able to:	**On achieving Level 5 you will be able to:**	**On achieving Level 4 you will be able to:**
C1	**Work Independently** Exercise initiative, independence and personal responsibility to manage your own learning and time.	**Work Independently** Exercise independence and personal responsibility to manage your own learning and time.	**Work Independently** Manage your own learning and time.

C2	**Work with Others** Work collaboratively with others to achieve individual and common goals, solve problems creatively and build interpersonal relationships to flourish in a global workplace.	**Work with Others** Work collaboratively with others to achieve individual and common goals, solve problems creatively.	**Work with Others** Work collaboratively with others.
C3	**Communicate with Impact** Communicate clearly, effectively and impactfully with specialist and non-specialist audiences.	**Communicate with Impact** Communicate clearly and effectively with others.	**Communicate with Impact** Communicate accurately and reliably with others.
C4	**Demonstrate Digital Fluency** Use digital skills productively, critically and ethically to enhance creativity and communication.	**Demonstrate Digital Fluency** Use digital skills productively, critically and ethically.	**Demonstrate Digital Fluency** Use digital skills productively.

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	Joint
4	BIO4000-20	Biological Techniques	20	C	
4	BIO4100-20	The Microbial World	20	C	
4	BIO4204-20	Food and Nutrition	20	C	
4	BIO4205-20	Nutrition and Exercise for Health	20	C	
4	BIO4104-20	Communicating Science	20	C	
4	GEO4101-20	Sustainability in Life and Work	20	C	
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	BIO5204-20	Food Product Development for Quality, Health and Exercise	20	C	
5	BIO5109-20	Microbial Applications and Biotech	20	O	
5	BIO5103-20	Future Food: Food and Nutrition in the 21st Century	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	EDU6105-20	Health and Wellbeing in Education	20	O	
6	PUB6001-20	Publishing Industry Project	20	O	

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.

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 – Work placement module (open module) and Level 6 – Summer placement module (open 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 'MyCareer', 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 GoGlobal study abroad 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.

Additional Costs Table

There are no additional costs associated with this course.

Module Code & Title	Type of Cost	Cost

Graduate Attributes

Graduate Attribute	**While at Bath Spa, I will develop my ability to:**	**This programme will help me to do this through:**
Confidently Self-Aware	Reflect on and recognise my unique skills, strengths, and values and be able to apply and articulate them in a range of different contexts.	Embedding reflective practice, and skills self-audit starting at Level 4. Providing regular feedback on progress, through both formative and summative assessment to foster confidence. Ensuring students are aware of where support is available.
Emotionally Attuned	Be mindful of how my actions and emotions impact those around me so I can better navigate difficult situations and build effective interpersonal relationships.	Enabling frequent within-programme interactions with other students, for example in practical or fieldwork settings. Facilitating in class discussion and debate within agreed boundaries. Encouraging a supportive student community both within and outside of taught sessions. Scaffolding of learning and assessment and increasing level of independence.
Inclusive Collaborator	Contribute independently to collaborative projects while working effectively with others, valuing diversity and respecting individual differences.	Embedding group working opportunities and teaching students how to work effectively within a team. Enabling multidisciplinary group working opportunities. Providing the opportunity to work with industry collaborator to plan and execute a project brief.

Adaptable Innovator	Embrace challenges, taking risks where needed and applying individual and collective problem solving.	Embedding problem solving tasks at all levels. Providing project management opportunities, including the final year Dissertation project. Encourage creative approaches to problem solving. Encourage autonomous planning of projects and completion of project to deadlines.
Critical Thinker	Keep an open mind, ask curious questions and think creatively to gain a deeper and broader understanding of global perspectives and the world around me.	Including critical thinking in multiple assessments and specifically teaching and assessing this component at Level 5 and 6. Encourage questioning of previous research within the area of food, nutrition and health and assessing their limitations.
Forward Thinker	Set goals, plan ahead and utilise resources to support my personal ambitions and achieve my own version of success.	Supporting the development of planning skills from Level 4. Assessing specific project planning skills within a group at level 5 and individually at Level 6. Regularly providing students with opportunities to assess their progress and get support when needed. Assessment deadlines are provided at the start of the Semester to enable sufficient planning to take place. Students produce timelines for extended projects. Wide range of teaching subject including the global challenges associated with ethical, sustainable production, processing and manufacture of food commodities, supply of consumer services and relevant approaches to promote supply chain resilience and mitigate impact.

Ethical Leader	Act with empathy, making decisions grounded in ethical principles while advocating for sustainability and positive social change.	Covering key professional and legal frameworks such as the Food System Framework by Institute for Food Science and Technology (IFST). Ensuring students have an ethical awareness of issues within the area of food, nutrition and health. Encourage student participation as course representative and student ambassador.
Responsible Self-Starter	Be accountable for my actions and decisions while demonstrating creativity, proactivity, and a focus on solutions.	Providing students with clear guidance on how to approach assessments, so they can demonstrate independence. Enabling supportive skills development from Level 4 through to Level 6, and ensuring students gain progressively more autonomy as they move through the course. Students are provided with numerous resources through the VLE to support their learning, and they are encouraged to make use of these. Support is available where needed but students will need to be proactive to take advantage of this, both within the programme itself and also utilising the central support provided by the University. Academic Advisor meetings support self-assessment of students progress.

Compassionately Resilient	Respond to setbacks with a reflective and positive attitude, flexibility and a self-caring approach.	Providing students with opportunities to reflect on progress. Ensuring students know where and how to get the relevant support, so ensure they are confident within themselves. Providing very clear guidance on expectations as clarity fosters positivity and the ability to be flexible. Students are made aware of and encouraged to seek support from wider central services to further support their wellbeing.
Digitally Resourceful	Utilise and responsibly leverage existing and emerging technologies to solve problems and communicate.	Building confidence in use of digital resources including specialist software and communication tools. Developing and then assessing students' ability to use fundamental digital skills to collect, analyse and display data. Specialised software and subject specialised resources such as Adobe Creative Suite, R, JASP and Nutritics, alongside with standard computing resources eg. Microsoft Office.

Modifications

<u>Module-level modifications</u>

Code	Title	Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO4104-20	Communicating Science	Module deleted	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
EDU4000-20	Education for Change	Module deleted	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
EDU4001-20	Changing Education	Module deleted	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
PSY4000-20	Introduction to comparative and cognitive Neuroscience	Module deleted	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
PSY4001-20	Introduction to developmental and social psychology	Module deleted	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
EDU5108-20	Understanding Classrooms	New module	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20

PSY5101-20	Health Psychology	Module deleted	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
SOC5102-20	Health : Mind, Body, Society	New module	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
BIO6104-20	Plants and People	Change to assessment	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
BIO4002-20	Human Biology	Delete module	Curriculum Committee (fixed Level 4 project) June 2020	2021/22
BIO4101-20	Introduction to Biochemistry	Delete module	Curriculum Committee (fixed Level 4 project) June 2020	2020/21
BMA4001-20	Organisational Behaviour and Management	Delete module	Curriculum Committee (fixed Level 4 project) June 2020	2020/21
BMA4000-20	The Business Environment	Change of status	Curriculum Committee (fixed Level 4 project) June 2020	2020/21

GEO4101-20	Sustainability in Life and Work	New module	Curriculum Committee (fixed Level 4 project) June 2020	2020/21
BIO5102-20	Biology Work Placement	Change to assessment	Approved via Chair's action 01/12/2020	2021/22
BIO5100-20	Food Analysis	Updates to description and assessment change	Sciences SQMC March 2024	2024/25
BIO5101-20	Human Nutrition	Updates to description, syllabus, ILOs and assessment change	Sciences SQMC March 2024	2024/25
BIO6106-20	Global Trends in Food, Preservation and Packaging	Assessment change	Sciences SQMC March 2024	2024/25
BIO6107-20	Food and Nutrition in Practice	Updates to description, syllabus, ILOs and change to assessment weightings	Sciences SQMC March 2024	2024/25
BIO4000-20	Biological Techniques	Updates to Assessment	Curriculum Approval Panel Chair's Action August 2024	2024/25
BIO4100-20	The Microbial World	Updates to Outline Syllabus	Curriculum Approval Panel Chair's Action August 2024	2024/25
BIO6101-20	Epidemiology and Public Health	Change of Semester	Curriculum Approval Panel December 2024	2025/26

BIO6107-20	Food and Nutrition in Practice	Change of Semester	Curriculum Approval Panel December 2024	2025/26
BIO5007-20	Research Skills for Food and Nutrition	Updates to ILOs	SQMC November 2024	2025/26
BIO6106-20	Global Trends in Food, Preservation and Packaging	Update to formative assessment	SQMC November 2024	2025/26
SOC5102-20	Health - Mind, Body, Society	Updates to description/syllabus/ILOs/assessment	SQMC March 2025	2025/26

<u>Programme-level modifications</u>

Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO4102-20 Global Food Issues replaced with BIO4204-20 Food and Nutrition	Curriculum Committee December 2022	2023/24
BIO4103-20 Food, Nutrition and Health replaced with BIO4205-20 Nutrition and Exercise for Health	Curriculum Committee December 2022	2023/24
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
BMA4000 -20 The Business Environment deleted	Curriculum Approval Panel December 2024	2025/26
BIO4104-20 Communicating Science added	Curriculum Approval Panel December 2024	2025/26
BIO5102-20 Biology Work Placement deleted	Curriculum Approval Panel December 2024	2025/26

EDU6102-20 Creativity and Digital Technologies in Education deleted	Curriculum Approval Panel December 2024	2025/26
EDU6105-20 Health and Wellbeing in Education added	Curriculum Approval Panel December 2024	2025/26
EDU5116-20 Macro to Micro: Places and Spaces in Schooling and Education – to be added for 26/27	Curriculum Approval Panel December 2024	2026/27
EDU5108-20 Understanding Classroom - to be deleted for 26/27	Curriculum Approval Panel December 2024	2026/27

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) Food with Nutrition

Single Honours	
Level 4	
Semester 1	**Semester 2**
Core Modules	

Single Honours	
BIO4000-20 Biological Techniques BIO4204-20 Food and Nutrition BIO4104-20 Communicating Science	BIO4100-20 The Microbial World BIO4205-20 Nutrition and Exercise for Health GEO4101-20 Sustainability in Life and Work
Rule Notes: N/A	
Level 5	
Core Modules	
BIO5101-20 Human Nutrition BIO5007-20 Research Skills for Food with Nutrition	BIO5100-20 Food Analysis BIO5204-20 Food Product Development for Quality, Health and Exercise
Optional Modules	
BIO5103-20 Future Food: Food and Nutrition in the 21st Century BIO5109-20 Microbial Applications and Biotech EDU5108-20 Understanding Classrooms	BIO5006-20 Environmental Management SOC5102-20 Health: Mind, Body, Society PUB5103-20 Science Journalism and Publishing
Rule Notes: N/A	
Optional Professional Placement Year 120 credits	
Level 6	
Core Modules	
BIO6500-20 Dissertation Planning for Food with Nutrition BIO6100-20 Food Safety	BIO6501-20 Dissertation Publication for Food with Nutrition BIO6106-20 Global Trends in Food, Preservation and Packaging
Optional Modules	

Single Honours	
BIO6107-20 Food and Nutrition in Practice BIO6101-20 Epidemiology and Public Health BIO6104-20 Plants and People BIO6002-20 Environmental Practice BMA6103-20 Enterprise: Creating Your Own Business EDU6105-20 Health and Wellbeing in Education	BIO6107-20 Food and Nutrition in Practice BIO6003-20 Medical Biology PUB6001-20 Publishing Industry Project
Rule Notes: N/A	

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	BIO4205-20	Nutrition and Exercise for Health	C	x	x	x	x	x	x			x	x	x	x	x	x
4	BIO4204-20	Food and Nutrition	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	BIO4104-20	Communicating Science	C	x						x	x	x	x	x	x	x	
4	GEO4101-20	Sustainability in Life and Work	C		x	x	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	BIO5109-20	Microbial Applications and Biotech	O								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	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	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
6	BIO6100-20	Food Safety	C	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

6	BIO6104-20	Plants and People	O		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
6	BIO6003-20	Medical Biology	O		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
6	BIO6107-20	Food and Nutrition in Practice	O	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
6	EDU6105-20	Health and Wellbeing in Education	O	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

[4] C = Core; R = Required (ie required for this route); 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	Case study	Scientific paper/Essay	Report/Article	Review	Proposal	Dissertation	Practical report	Scientific publication	Practical project	Practical skills	Dietary analysis	Data analysis	Laboratory portfolio	Presentation	Viva	Examination	In-class test (unseen)
4	BIO4000-20	Biological Techniques	C			1x								1x							
4	BIO4205-20	Nutrition and Exercise for Health	C			1x									1x						
4	BIO4204-20	Food and Nutrition	C								1x							1x			

4	BIO4100-20	The Microbial World	C					1x						1x							
4	BIO4104-20	Communicating Science	C	1x												1x					
4	GEO4101-20	Sustainability in Life and Work	C										1x								2x
5	BIO5007-20	Research Skills for Food with Nutrition	C										1x					1x			
5	BIO5101-20	Human Nutrition	C		1x										1x						
5	BIO5100-20	Food Analysis	C														1x			1x	
5	BIO5104-20	Food Product Development	C										1x					1x			

5	BIO5109-20	Microbial Applications and Biotech	O					1x											1x		
5	BIO5103-20	Future Food: Food and Nutrition in the 21st Century	O				1x											1x			
5	BIO5006-20	Environmental Management	O				1x											1x			
5	SOC5102-20	Health: Mind, Body, Society	O										1x								
5	PUB5103-20	Science Journalism and Publishing	O	1x			1x														

5	EDU 5108 -20	Understanding Classrooms	O								1x							1x			
5	PPY 5100 -120	Professional Placement Year	O	1x					1x												
6	BIO6 500-20	Dissertation Planning for Food with Nutrition	C					1x	1x									1x			
6	BIO6 501-20	Dissertation Publication for Food with Nutrition	C							1x								1x			

6	BIO6106-20	Global Trends in Food Preservation and Packaging	C		1x							1x									
6	BIO6100-20	Food Safety	C								2x										
6	BIO6104-20	Plants and People	O			1x							1x								
6	BIO6002-20	Environmental Practice	O				1x											1x			
6	BIO6003-20	Medical Biology	O								1x		1x								
6	BIO6101-20	Epidemiology and Public Health	O												1x			1x			

6	BIO6107-20	Food and Nutrition in Practice	O				1x											1x			
6	BMA6103-20	Enterprise: Creating Your Own Business	O						1x									1x			
6	EDU6105-20	Health and Wellbeing in Education	O				1x											1x			
6	PUB6001-20	Publishing Industry Project	O	1x																	

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