BSc (Hons) Human 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	None
Name of award(s)	**Human Nutrition**
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 [1]	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	January 2025

[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

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

	Programme Intended Learning Outcomes (ILOs) On Achieving Level 6	On Achieving Level 5	On Achieving Level 4
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

	Programme Intended Learning Outcomes (ILOs) On Achieving Level 6	On Achieving Level 5	On Achieving Level 4
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

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 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	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	BIO6704-20	Applied Sports and Exercise Nutrition	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	BIO6707-20	Anatomy, Physiology and Metabolism for Physical Activity	20	O	
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

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 have the opportunity to take the Work Placement module (OMO5120-20) or the Summer Placement (OMO6105-20). 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 Exchange programmes. These allow you to spend one semester studying abroad in one of our partner institutions.

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. Gradually increasing the levels of independence of learning and assessment through the programme.
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. Providing the opportunity for students to work together in small groups, support each other and engage with learning collectively to provide peer support.
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. Assessing group work via BIO5002-20 Research Skills for Human Nutrition. Enabling multidisciplinary group working opportunities throughout the course, including working in the lab, working with colleagues and sharing resources. Collaborative projects with external organisations and alumni, in BIO6107-20 Food and Nutrition in Practice.
Adaptable Innovator	Embrace challenges, taking risks where needed and applying individual and collective problem solving.	Embedding problem solving tasks at all levels across the curriculum. Providing project management opportunities, including the final year empirical Dissertation project. Providing real world collaborative projects with external organisations that require creative approaches to problem solving.

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 Levels 5 and 6. Encouraging the questioning of previous studies and assessing their strengths and 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. Providing the opportunity for students to manage their own time appropriately and meet deadlines with enough time to take advantage of support opportunities so they can achieve the highest quality of work they are capable of. Assessment deadlines are provided at the start of the Semester to enable sufficient planning to take place.
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 Association for Nutrition Ethics, Conduct and Performance; GDPR and data protection; and informed consent. Ensuring students have an ethical awareness of issues within nutrition and the Biosciences, for example in the fields of genetics and healthcare. Providing opportunities to be course reps and student ambassadors.
Responsible Self-Starter	Be accountable for my actions and decisions while demonstrating creativity, proactivity, and a focus on solutions.	Providing numerous resources through the VLE to support learning and 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. Enabling supportive skills development from Level 4 through to Level 6. Academic Advisor meetings support self-assessment of progress. Providing students with clear guidance on how to approach assessments, so they can demonstrate independence. Ensuring students gain progressively more autonomy as they move through the course.
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.
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. Providing standard and specialised computing resources. Alongside Microsoft Office, students are introduced to specialist software within several modules, including statistical analysis software, such as R and JASP, and subject specific resources, for example Nutritics. Adobe Creative Suite is available to all students and is used in assessments in key modules. Ethical use of AI is also embedded, and clear guidance provided on how this can be used for each assessment.

Modifications

Module-level modifications

Code	Title	Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO6104-20	Plants and People	Change to assessment	03 April 2019, CoLA Learning, Teaching Quality Subcommittee	2019/20
BIO5102-20	Biology Work Placement	Change to assessment	Approved via Chair's action 01/12/2020	2021/22
PSY6100-20	Child and Adolescent Neuropsychology	Assessment change	Approved via Chair's action 01/12/2020	2021/2022
PSY6107-20	Advanced Topics in Psychology	New Module	SQMC 08 March 2022	2022/2023
PSY6100-20	Child and Adolescent Neuropsychology	Module Deleted	SQMC 08 March 2022	2022/2023
PSY6105-20	Applied Behavioural Psychology	Module Deleted	SQMC 08 March 2022	2022/2023
PSY6101-20	Evolutionary Neuroscience and the Origin of the Human Mind	Module Deleted	SQMC 08 March 2022	2022/2023
BIO4102-20	Global Food Issues	Module Deleted	SQMC November 2022	2023/2024
BIO4103-20	Food, Nutrition and Health	Module Deleted	SQMC November 2022	2023/2024
BIO4002-20	Human Biology	Module Deleted	SQMC November 2022	2023/2024
BIO4204-20	Food and Nutrition	New Module	SQMC November 2022	2023/2024
BIO4205-20	Nutrition and Exercise for Health	New Module	SQMC November 2022	2023/2024
BIO4201-20	Anatomy and Physiology	New Module	SQMC November 2022	2023/2024
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
PSY6107-20	Advanced Topics in Psychology	Assessment change	Sciences SQMC March 2024	2024/2025
BIO4000-20	Biological Techniques	Updates to Assessment	Curriculum Approval Panel Chair's Action August 2024	2024/2025
BIO4100-20	The Microbial World	Updates to Outline Syllabus	Curriculum Approval Panel Chair's Action August 2024	2024/2025
BIO6101-20	Epidemiology and public health	Semester change	Curriculum Approval Panel December 2024	2025/26
BIO6107-20	Food and Nutrition in Practice	Semester change	Curriculum Approval Panel December 2024	2025/26
BIO5002-20	Research Skills for Human Nutrition	Updates to description and ILOs	SQMC November 2024	2025/26

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	Curriculum Approval Panel December 2023	2024/25
BIO5102-20 Biology Work Placement deleted	Curriculum Approval Panel December 2024	2025/26
BIO6004-20 Nutrition and Exercise Science – deleted	Curriculum Approval Panel December 2024	2025/26
BIO6704-20 Applied Sports and Exercise Nutrition – added	Curriculum Approval Panel December 2024	2025/26
PSY6107-20 Advanced Topics in Psychology – deleted	Curriculum Approval Panel December 2024	2025/26
BIO6707-20 Anatomy, Physiology and Metabolism for Physical Activity – added	Curriculum Approval Panel December 2024	2025/26

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**
Core Modules	
BIO4000-20 Biological Techniques	BIO4205-20 Nutrition and Exercise for Health
BIO4101-20 Introduction to Biochemistry	BIO4201-20 Anatomy and Physiology
BIO4204-20 Food and Nutrition	BIO4100-20 The Microbial World
Rule Notes: N/A	
Level 5	
Core Modules	
BIO5002-20 Research Skills for Human Nutrition	BIO5005-20 Human Pathophysiology and Nutrition
BIO5101-20 Human Nutrition	BIO5100-20 Food Analysis
Optional Modules	

Single Honours	
BIO5103-20 Future Food - Food and Nutrition in the 21st Century BIO5109-20 Microbial Applications and Biotech BMA5100-20 The Marketing Business	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
Rule Notes: N/A	
Optional Professional Placement Year 120 credits	
Level 6	
Core Modules	
BIO6400-20 Human Nutrition Dissertation Planning BIO6101-20 Epidemiology and Public Health	BIO6401-20 Human Nutrition Dissertation Publication BIO6704-20 Applied Sports and Exercise Nutrition
Optional Modules	
BIO6100-20 Food Safety BIO6107-20 Food and Nutrition in Practice BIO6104-20 Plants and People BIO6002-20 Environmental Practice BIO6707-20 Anatomy, Physiology and Metabolism for Physical Activity	BIO6106-20 Global Trends in Food, Preservation and Packaging BIO6107 Food and Nutrition in Practice BIO6003-20 Medical Biology PUB6001-20 Publishing Industry Project BMA6114-20 Successful Freelancing
Rule Notes: 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 21st 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	x
5	BIO5006-20	Environmental Management	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	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	x
6	BIO6401-20	Human Nutrition Dissertation Publication	C					x	x	x	x	x	x		x	x
6	BIO6704-20	Applied Sports and Exercise Nutrition	C	x	x	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	
6	BIO6106-20	Global Trends in Food, Preservation and Packaging	O		x					x	x	x	x	x	x	
6	BIO6107-20	Food and Nutrition in Practice	O					x	x	x	x	x	x	x	x	
6	BIO6003-20	Medical Biology	O	x						x	x	x	x	x	x	
6	BIO6104-20	Plants and People	O		x					x	x	x	x	x	x	
6	BIO6002-20	Environmental Practice	O					x	x	x	x	x	x	x	x	x
6	BIO6707-20	Anatomy, Physiology and Metabolism for Physical Activity	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
6	BMA6114-20	Successful Freelancing	O					x	x	x	x	x	x	x	x	x

[4] 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 study	Case study	Report/article	Essay	Review	Proposal	Poster	Group Project	Dissertation	Practical report	Scientific publication	Practical project	Practical skills	Dietary analysis	Data analysis	Laboratory portfolio	Viva	Presentation	Timed assessment	In-class test (unseen)
4	BIO4002-20	Biological Techniques	C		1x													1x							
4	BIO4203-20	Nutrition and Exercise for Health	C					x1											x1							
4	BIO4204-20	Food and Nutrition	C											x1								x1			
4	BIO4101-20	Introduction to Biochemistry	C											1x											1x
4	BIO4201-20	Anatomy and Physiology	C													1x								x1	
4	BIO4107-20	The Microbial World	C						1x								1x								
5	BIO5002-20	Research Skills for Human Nutrition	C				1x															1x			
5	BIO5005-20	Human Pathophysiology and Nutrition	C																1x				1x		
5	BIO5101-20	Human Nutrition	C			1x												1x							
5	BIO5105-20	Food Analysis	C																	1x			1x		
5	BIO5103-20	Future Food: Food and Nutrition in the 21st Century	O				1x															1x			
5	BIO5204-20	Food Product Development for Quality, Health and Exercise	O				1x															1x			
5	BIO5106-20	Microbial Applications and Biotech	O						1x												1x				
5	BIO5005-20	Environmental Management	O				1x															1x			

5	BMA5100-20	The Marketing Business	O							1x		1x													
5	PUB5103-20	Science Journalism and Publishing	O	1x	1x																				
5	SOC5102-20	Health: mind, body, society	O					2x																	
5	PPY5100-120	Professional Placement Year	D	1x																			1x		
6	BIO6409-20	Human Nutrition Dissertation Planning	C						1x	1x															
6	BIO6401-20	Human Nutrition Dissertation Publication	C										1x										1x		
6	BIO6704-20	Applied Sports and Exercise Nutrition	C			1x	1x																		
6	BIO6103-20	Epidemiology and Public Health	C				1x																1x		
6	BIO6707-20	Anatomy, Physiology and Metabolism for Physical Activity	O				1x					1x													
6	BIO6106-20	Food Safety	O											2x											
6	BIO6105-20	Global Trends in Food, Preservation and Packaging	O			1x									1x										
6	BIO6107-20	Food and Nutrition in Practice	O											1x									1x		
6	BIO6003-20	Medical Biology	O	2x																					
6	BIO6104-20	Plants and People	O		1x						1x														
6	BIO6002-20	Environmental Practice	O											1x									1x		
6	PUB6001-20	Publishing Industry Project	O	1x																					

6	BMA6134-20	Successful Freelancing	O						1x													1x				

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