



LEEDS
BECKETT
UNIVERSITY

Course Specification

BSc (Hons) Dietetics

Course Code: DIETT

2021/22

leedsbeckett.ac.uk

BSc (Hons) Dietetics DIETT

Applicant Facing Course Specification for 2021/22 Undergraduate Entrants

Updated at 23/09/21

General Information

Award	Bachelor of Science (with Honours) Dietetics
Contained Awards	Bachelor of Science (with Honours) Nutritional Studies Bachelor of Science Nutritional Studies Diploma of Higher Education Nutritional Studies Certificate of Higher Education Nutritional Studies
Awarding Body	Leeds Beckett University
Level of Qualification & Credits	Level 6 of the Framework for Higher Education Qualifications, with 120 credit points at each of Levels 4, 5 and 6 of the UK Credit Framework for Higher Education (360 credits in total).
Course Lengths & Standard	
Timescales	Start dates will be notified to students via their offer letter. The length of the course is confirmed below and modes of delivery will be confirmed prior to the start date in line with Government guidance: <ul style="list-style-type: none">• 3 years (full time, campus based)
Exception to Standard Delivery:	
The following elements are delivered outside the standard undergraduate academic calendar:	
<ul style="list-style-type: none">• This course has an approved exception from the standard delivery calendar to accommodate placements.• There are also modules that span both semesters at level 4, 5 and 6.	
Location(s) of Delivery	City Campus, Leeds (plus location of work placement)
Entry Requirements	Admissions criteria are confirmed in your offer letter. Details of how the University recognises prior learning and supports credit transfer are located here: www.leedsbeckett.ac.uk/studenthub/recognition-of-prior-learning . Admissions enquiries may be directed to: AdmissionsEnquiries@leedsbeckett.ac.uk .

Course Fees

Course fees and any additional course costs are confirmed in your offer letter. Fees enquiries may be directed to Fees@leedsbeckett.ac.uk.

Timetable Information

Timetables will be made available to students during induction week via:

- i) The Student Outlook Calendar
- ii) The Student Portal (MyBeckett)
- iii) The Leeds Beckett app

Any difficulties relating to timetabled sessions may be discussed with your Course Administrator.

Policies, Standards and Regulations (www.leedsbeckett.ac.uk/public-information)

Course regulations will comply with University Assessment Regulations with the following exceptions; to comply with the requirements of the BDA the following will apply:

- Students must obtain at least 40% in each module. In addition students must obtain at least 35% in each component of assessment within a module. A mark of between 35% and 39% may be compensated by the other components of assessment within the module.
- 80% attendance is required for all modules, except Professional Development modules where 90% attendance is expected, to comply with Professional Expectations and in line with HCPC Standards for Education and Training, section 3.15. Students will be expected to retrieve any attendance below these requirements through reflective pieces of work which will be evidenced in their portfolios at each level within the Personal and Professional Development modules.

To comply with Health and Care Professions Council (HCPC) Standards of Education and Training the university have explicit effective student complaints procedures (<http://www.leedsbeckett.ac.uk/studenthub/complaints.htm>) including appeal about an academic decision

As this is a professional course students are expected to act in a professional manner at all times in line with the university policy, regulations and procedures relating to professional suitability or fitness to practice

<http://www.leedsbeckett.ac.uk/public-information/student-regulations/>

Key Contacts

Your Course Director

Linsey King

Your Academic Advisor

An academic advisor drawn from the Course Team will be allocated to you at induction.

Sandwich or Other 'In Year' Work Placement Information

Summary

Students must successfully complete all practice placement elements of the course in order to achieve the target award.

Length	Practice Placement A is at the end of Year 1 (3 weeks)
	Practice Placement B in year 2 (13 weeks)
	Practice Placement C in year 3 (12 weeks)

Location

Students may be placed in various geographical locations within the placement provision for the university. This may change based on placement availability, students numbers and newly negotiated placement provision.

Professional Accreditation or Recognition Associated with the Course

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Professional Bodies	British Dietetic Association (BDA)
	The Health and Care Professions Council (HCPC)

How is Accreditation/ Recognition Achieved?

The Course is approved by the Health and Care Professions Council (HCPC) and accredited with the British Dietetic Association (BDA)

How is Accreditation/ Recognition Achieved?

Successful completion of this course provides eligibility to apply for registration with the HCPC. It is a legal requirement that anyone who wishes to practise using the title Dietitian is on the HCPC register.

Course Overview

Aims

The aims of the programme are to:

1. To provide a progressive and cohesive programme of applied learning enabling students to understand the relationship between nutrition and health and apply this knowledge practically for the benefit of the individual and the community. The course of study will lead to eligibility to apply for registration in Dietetics with the HCPC.

2. We aim to develop the students' ability to critically evaluate dietetic practice based on current best evidence and participate in multi-disciplinary work and to develop to a high level the professional skills and competencies essential for graduates in the rapidly changing environment of health provision.
3. The course aims to enable students to engage in continuing professional development and prepare for lifelong learning.
4. Graduates should possess strong communication, presentation and IT skills in order to function effectively and efficiently within the varied and demanding places of work. Additionally, graduates should possess the necessary research skills in order to contribute and further develop the evidence base for nutrition and dietetics.
5. On qualification the new graduate should be capable of contributing to clinical governance through the delivery of evidence-based, client-centred health-care. The provision of health-care is no longer the sole responsibility of the NHS, therefore graduates also need to be familiar with working within multi-agency settings such as local authorities and voluntary organisations.

Course Learning Outcomes

At the end of the course, students will be able to:

1. Integrate theoretical concepts from biological, clinical, nutritional and social sciences with practical application to moderate food and nutritional habits to apply the science of nutrition to individuals and groups by translating theoretical concepts and principles into relevant nutritional advice.
2. Develop strong interpersonal skills to enable effective communication through varying media, including the use of information technology, to a wide diversity of individuals and groups while adhering to the HCPC Standards of Performance, Conduct and Ethics and practice within legal and ethical boundaries.
3. Demonstrate a scientific and critical approach to the application of diet therapy in practice to maintain and enhance health both through the treatment of disease by diet and the promotion of good nutrition
4. Critically reflect, self-evaluate and commit to the use of research in the evaluation and improvement of practice whilst recognising the potential and limitations of nutritional sciences as a practice based discipline.
5. Understand the educational skills and qualities that enable the practitioner to empower individuals to take control of their food choice in relation to their health whilst appreciating their diverse backgrounds.
6. Use Enterprising skills to assess, advise and enable individuals and groups to make appropriate and safe food provision.

Teaching and Learning Activities

Summary

Teaching takes place in multi-purpose rooms with additional specialised facilities for technical, clinical and interpersonal skills development. In addition the course has access to a purpose built catering laboratory.

Teaching approaches include: staff-led lectures and workshops, student led seminars and workshops, practical work, study packs, tutorials, clinically-based teaching; case studies, problem solving exercises; reflective learning techniques, computer-assisted learning, simulated practice and inter-personal group skills.

Hand-outs/booklets are sometimes used however, we do utilise a more diverse range of online tools to support student learning. We use a considerable amount of computer-based learning, which enriches the versatility of the delivery.

Problem solving exercises and case studies enable students to integrate their knowledge and increase their interest in the subject matter. Oral communication and the ability to work effectively in groups are developed by assignments such as group presentations and seminars. Interpersonal skills and interviewing techniques are developed in workshops.

During the practice placements, students will be required to develop portfolios and learning logs of work experience.

Your Modules

This information is correct for students progressing through the programme within standard timescales. Students who are required to undertake repeat study may be taught alternate modules which meet the overall course learning outcomes. Details of module delivery will be provided in your timetable.

Level 4 Core Modules

Semester 1	Core (Y)	Semester 2	Core (Y)
Human Physiology (20)	Y	Nutritional Biochemistry (10)	Y
Personal Development and Communication Skills for Dietitians (20)	Y	Personal Development and Communication Skills for Dietitians (20)	Y
Nutrition (30)	Y	Nutrition (30)	Y
Food and Food Science (20)	Y	Food and Society (20)	Y
Practice Placement A (3 weeks)	Y	Practice Placement A (3 weeks)	Y

Level 5 Core Modules

Semester 1	Core (Y)	Semester 2	Core (Y)
Nutrition Support (20)	Y	Applied Clinical Dietetics (20)	Y
Genetics and Lifestyle Related Conditions (20)	Y		
Professional Development for Dietitians (20)	Y	Professional Development for Dietitians (20)	Y
Research Methodology, Statistics and Evaluation (20)	Y	Research Methodology, Statistics and Evaluation (20)	Y
Human Metabolism (10)	Y		
Social Sciences (10)	Y		
		Practice Placement B (13 weeks)	Y

Level 6 Core Modules

Semester 1	Core (Y)	Semester 2	Core (Y)
Clinical Effectiveness and Outcomes (20)	Y		
		Practice Placement C (12 weeks)	Y
Research Project (40)	Y	Research Project (40)	Y
Competent Practitioner (20)	Y	Competent Practitioner (20)	Y
Mental Health in Practice (10)	Y	Nutrition Strategies (20)	Y
Paediatrics in Practice (10)	Y		

Assessment Balance and Scheduled Learning and Teaching Activities by Level

The assessment balance and overall workload associated with this course are calculated from core modules undertaken by students on the course. They have been reviewed and confirmed as representative by the Course Director.

A standard module equates to 200 notional learning hours, which may be comprised of teaching, learning and assessment, any embedded placement activities and independent study. Modules may have more than one component of assessment.

Assessment

Level 4 is assessed by examinations predominately, with some coursework and practical assessments.

Level 5 is assessed by a broadly even mix of coursework and examinations, with some practical assessments.

Level 6 is assessed by coursework predominately, with an examination, practical assessments and group work.

Learning Support

If you have a question or a problem relating to your course, your Course Administrator is there to help you. Course Administrators work closely with academic staff and can make referrals to teaching staff or to specialist professional services as appropriate. They can give you a confirmation of attendance letter, and a transcript. You may also like to contact your Course Rep or the Students' Union Advice team for additional support with course-related questions.

If you have any questions about life at our University in general, call into or contact the Student Advice Hub on either campus. This team, consisting of recent graduates and permanent staff, are available to support you throughout your time here. They will make sure you have access to and are aware of the support, specialist services, and opportunities our University provides. There is a Student Advice Hub on the ground floor of the Rose Bowl at City Campus and one in Campus Central at Headingley. You can also find the team in the Gateway in the Leslie Silver Building at City Campus. Email enquiries may be directed to studentadvicehub@leedsbeckett.ac.uk.

Within MyBeckett you will see two tabs (Support and Opportunities) where you can find online information and resources for yourselves. The Support tab gives you access to details of services available to give you academic and personal support. These include Library Services, the Students' Union, Money advice, Disability advice and support, Wellbeing, International Student Services and Accommodation. There is also an A-Z of Support Services, and access to online appointments/registration.

The Opportunities tab is the place to explore the options you have for jobs, work placements, volunteering, and a wide range of other opportunities. For example, you can find out here how to get help with your CV, prepare for an interview, get a part-time job or voluntary role, take part in an international project, or join societies closer to home.