



LEEDS
BECKETT
UNIVERSITY

Course Specification

MSc Nutrition in Practice

MSCNP

2022/23

leedsbeckett.ac.uk

Award & Title

MSc Nutrition in Practice MSCNP

Applicant Facing Course Specification for 2022/23 Postgraduate Entrants

Confirmed at 11/04/22

General Information

Award

MSc Nutrition in Practice MSCNP

Contained Awards

PG Certificate Nutrition Studies 60 credits*

PG Diploma Nutrition Studies 120 credits*

*Credits taken across the course. These awards are not accredited by the AfN

Awarding Body

Leeds Beckett University

Level of Qualification & Credits

Level 7 of the Framework for Higher Education Qualifications, with 180 credit points at Level 7 of the Higher Education Credit Framework for England.

Course Lengths & Standard Timescales

Start dates will be notified to students via their offer letter. The length and mode of delivery of the course is confirmed below:

Length	FT/PT	Mode
1 year	Full time	Campus based
2 years	Part time	Campus based/Distance Learning

Part Time Study

PT delivery is usually at half the intensity of the FT equivalent course. Some modules may be delivered in a different sequence to that defined within this information set but the modules offered within each level are consistent.

Location(s) of Delivery

City Campus, Leeds/ Distance Learning option for part time students.

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: <https://www.leedsbeckett.ac.uk/student-information/course-information/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 for Semester 1 will be made available to students during induction week via:

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

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

For students on the distance learning route online materials are provided for you to work through in your own time.

Policies, Standards and Regulations (www.leedsbeckett.ac.uk/academicregulations)

Fitness to Practice

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/>

Pre-requisite modules:

Students must successfully complete Research Methods for Nutrition 20 credit module prior to undertaking the Research and Practice Development 40 credit module.

Formal recognition and confirmation of the marks awarded for the Research Methods for Nutrition module will be confirmed by Examination Committee at the end of semester 1 of a student's first year (FT) or second year (PT).

Progression to placement:

Students must successfully complete the Nutrition Advances in Practice module (20 credits) and Lifestyle Disease and Social Context module (20 credits) in order to be eligible for placement. Formal recognition and confirmation of the marks awarded for the aforementioned modules are confirmed at the Exam Committee at the end of semester 1 of a student's first year. The earliest students will be eligible to go on placement

would be June following Semester 2 of the first year (FT) or second year (PT). Students must also successfully complete the relevant mandatory training in advance of placement.

Key Contacts

Your Course Director	Kate Austin
Your Academic Advisor	TBC
Your Course Administrator	Claire McCann C.Mccann@leedsbeckett.ac.uk

Sandwich or Other 'In Year' Work Placement Information

Summary Optional 4-week placement.

Length 4 weeks

4 week (June – September) 4-week placement F/T. However, placements are flexible in order to ensure students gain the most out of their placement experience and students might choose to do the equivalent of 20-days placement over a longer period of time - provided this does not interfere with scheduled teaching and/or assessment at the University.

Location

Students have the opportunity to undertake an optional 4-week placement in a nutrition-related environment (e.g. Food Industry, research, clinical practice, public health). Practice Placements are approved, quality assured and allocated within arrangements established by the Health and Social Care Practice Learning Team (PLT). Placement is optional and successful completion of a placement is not required in order to achieve the target award. Students wishing to take up the opportunity of a work placement can do so in a variety of settings: primary care, secondary care, industry, public health and local authority settings across the UK and abroad. Placements can be offered both face to face and virtually.

Professional Accreditation or Recognition Associated with the Course

Professional Body

Accreditation/ Recognition Summary

This course is accredited by the Association for Nutrition (AfN) professional body and holds the UK Voluntary Register of Nutritionists (UKVRN), the only register of qualified nutritionists recognised by Public Health England and NHS Careers (further information may be found on our online prospectus).

Course Overview

Aims

The aims of the programme are to:

1. To enable students to systematically analyse and evaluate the evidence-based relationship between food, nutrition and health, applying knowledge creatively to benefit groups, communities and populations.
2. To develop skills in the analysis, interpretation and presentation of nutritional data, accounting for social and economic determinants, current and future healthcare policy.
3. To critically appraise a breadth of research design and apply knowledge in the formulation, implementation and evaluation of original nutritional research.
4. To develop the professional skills of leadership, collaboration and communication required to effect nutritional change within health and food industry settings

Course Learning Outcomes

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

1. Integrate, analyse and synthesise knowledge, theories and concepts from a range of disciplines in the analysis of food and nutrition, to determine 'best practice' in Nutrition according to the evidence and apply this knowledge to emerging, complex scenarios.
2. Apply problem-solving approaches, critical evaluation, reflective and creative skills in the interpretation and evaluation of existing nutrition related interventions, and demonstrate originality and creativity in developing novel nutrition interventions
3. Demonstrate effective communication techniques for a range of lay and professional audiences, through application of communication/behaviour change techniques with developed presentation, facilitation and report writing skills, being flexible and reactive to unpredictable situations
4. Demonstrate the ability to analyse nutritional intakes, trends, and behaviours, evaluating complex data according to health, social and economic determinants, using relevant IT skills and statistical methods
5. Analyse, evaluate and synthesise a range of quantitative and qualitative research methodologies, applying your knowledge in evaluating the strength of the research base and in the design of original research which contributes to the evidence base.
6. Demonstrate self-direction in establishing a professional approach to learning, through analysis, reflection, and evaluation of your development, and apply learning within the context of leadership, collaborative and cross-sector working.

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: interactive online lectures, video demonstrations, practical work, student-led online discussions, case studies, problem solving exercises, reflective learning technique and group work.

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.

For students accessing the course via Distance learning, there is an expectation that students will use their own kitchen to carry out practical sessions associated with the modules. In terms of distance learning students can evidence having engaged with these activities through photo or video evidence (from 2021).

The development of distance learning modules is a collaboration between the Module Leader, and an Academic Instructional Designer based in the Distance Learning Unit (DLU). When building the modules, the DLU ensure that all modules follow the same look and feel to ensure a clear and consistent structure across the course, in order to provide the best possible student experience. (from 2021)

As the entire course is delivered via the VLE it is used to present all module content. A typical module consists of a module home page, module introduction, student virtual meeting space, teaching units and assessment section. Within each teaching unit there is 'core' content provided for the students:

- Unit introduction - overview, learning outcomes, for the unit and a study timetable
- Online lecture presentation (interactive presentation with audio) and videos
- Core reading - Specific chapters or articles (available as e-texts via the Library)
- Formative activities – examples include: video, short answer questions, discussion activities, quizzes, reflective journals, further reading
- Student meeting space via collaborate online platform

Your Modules

This information is correct for students progressing through the programme within standard timescales. Option modules listed are indicative of a typical year. There may be some variance in the availability of option modules. 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 7 (Full-time), Face-to-face					
Semester 1	Core	Semester 2	Core	Semester 3	Core
Nutrition Advances in Practice (20 credits)	Y	Nutritional Epidemiology (20 credits)	Y	4-week placement (Optional) <i>June - September</i>	N
Lifestyle Disease and Social Context (20 credits)	Y	Enterprise in Public Health Nutrition (20 credits)	Y		
Research Methods for Nutrition (20 credits)	Y	Food Systems and Policy (20 credits)	Y		
Semester 1 & 2					
Professional and Collaborative Practice (20 credits)			Y		
			Semester 2 & 3		
			Research and Practice Development (40 credits)		Y

Level 7 (Part-time, year 1), Face-to-face or via Distance learning			
Semester 1	Core	Semester 2	Core
Nutrition Advances in Practice (20 credits)	Y	Nutritional Epidemiology (20 credits)	Y
Research Methods for Nutrition (20 credits)	Y	Enterprise in Public Health Nutrition (20 credits)	Y
Professional and Collaborative Practice (20 credits)			Y

Level 7 (Part-time, year 2), Face-to-face or via Distance learning					
Semester 1	Core	Semester 2	Core	Semester 3	Core
Lifestyle Disease and Social Context (20 credits)	Y	Food Systems and Policy (20 credits)	Y	4-week placement (Optional) <i>June - September</i>	N
Semester 1 & 2					
Professional and Collaborative Practice (20 credits)			Y		
			Semester 2 & 3		Core
			Research and Practice Development (40 credits)		Y

Level 7 Option Modules (delivery years as per Level 7 core modules above)

4-week placement (Optional) June - September

The 4-week placement demonstrates our commitment to support students in identifying relevant work and preparing them for post-graduate careers. Whilst there is no academic credit awarded for the optional placement module it enables those students without relevant work experience the opportunity to gain

practice placement experience. Those students who undertake the optional placement will also have the opportunity to reflect on what they have learnt in their e-portfolio for the 'Professional and Collaborative Practice' module.

Assessment Balance and Scheduled Learning and Teaching Activities

The assessment balance and overall workload associated with this course are calculated from core modules and typical option module choices undertaken by students on the course. They have been reviewed and confirmed as representative by the Course Director but applicants should note that the specific option choices students make may influence both assessment and workload balance.

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

On this course students will be assessed predominantly by coursework with some examinations. At the end of the course, students undertake a dissertation which contributes 40 credits to the target award.

Workload

The number of hours of workload generally equates to 1800 for Masters programmes, 1200 for PG Diplomas and 600 for PG Certificates, corresponding to the national standard of 10 notional hours of learning for each UK HE credit point.

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.

Student Services

If you have any questions about life at University, call into our Student Services Centre at either campus or contact Student Advice directly. This team, consisting of trained officers and advisers 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. They also work on a wide range of projects throughout the year all designed to enhance your student experience and ensure you make the most of your time with us. Student Advice are located in the Student Services Centre in the Leslie Silver Building at City Campus and on the ground floor of the Priestley Building at Headingley Campus. The team can also be contacted via email at studentadvice@leedsbeckett.ac.uk, telephone on 0113 812 3000, or by accessing our online chat link, available on the student homepage.

Support and opportunities

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.

FINAL SIGN OFF		 LEEDS BECKETT UNIVERSITY	
To be used for Validation & Re-validation			
Approved by Validation Panel on		DD/MM/ YYYY	
RECORD OF CHANGE		 LEEDS BECKETT UNIVERSITY	
To be used subsequent to appropriate Consent for Change processes			
Consent Change on: DD/MMM/YY	for Granted	Detail of modification (Provide a brief description of the modification and where the Course Specification has been updated)	Term Effective (Indicate the academic year of entry and course level(s) to which the modification will apply)
May 2022		Lifestyle Disease and Social Context (for distance learning students only)- Move from S1 year 1 to S1 year 2	Sept 2022
		Research Methods for Nutrition (for distance learning students only) – Move from S1 year 2 to S1 year 1	
		Professional and Collaborative Practice (for distance learning students only) Change from being delivered across year 2 only to delivery across the whole 2 year programme.	

