



LEEDS
BECKETT
UNIVERSITY

Course

Specification

BSc (Hons) Dietetics

Course Code: DIETT

2024/25

leedsbeckett.ac.uk

BSc (Hons) Dietetics (DIETT)

Applicant Course Specification for 2024/25 Undergraduate Entrants

Confirmed at November 2023

General Information

Award	Bachelor of Science with Honours Dietetics
Contained Awards (non-professional)	Bachelor of Science with Honours Nutritional Studies (Level 6) Bachelor of Science Nutritional Studies (Level 6) Diploma of Higher Education Nutritional Studies (Level 5) Certificate of Higher Education Nutritional Studies (Level 4)
Awarding Body	Leeds Beckett University
Level of Qualification and 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 and Standard Timescales	Start dates will be notified to learners via their offer letter. The length and mode of delivery of the course are: <ul style="list-style-type: none">• 3 years, full time, campus based. Delivery outside standard academic year: This professional course operates outside of the standard academic calendar to accommodate practice-based learning (placement) opportunities.
Locations of Delivery	The majority of teaching will be at City campus but on occasion may be at Headingley campus, plus location of placements.
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/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 one are made available to students during induction week via:

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

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

Policies, Standards and Regulations

<https://www.leedsbeckett.ac.uk/our-university/public-information/academic-regulations/>

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

Assessments and passing modules

Learners must obtain at least 40% in each module. In addition, learners 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.

Attendance

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 Health and Care Professions Council (HCPC) Standards for Education and Training, section 3.15. Learners 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.

Fitness to Practise

The course is authorised to use the University Fitness to Practise Policy and Procedure. Details can be found [here](#). Learners are expected to always act in a professional manner in line with the Policy.

Contained awards

Students who do not achieve the minimum performance required for the target award shall be recommended for the conferment of a contained award with a different title in line with the Regulations. The contained awards do not provide eligibility to register with the HCPC and are not accredited by the British Dietetic Association (BDA):

- BSc (Hons) Nutritional Studies: 120 credits at Level 6 with failure in practice placement.
- BSc Nutritional Studies: 60 credits at Level 6.
- Diploma HE Nutritional Studies: 120 credits at level 5.
- Certificate HE Nutritional Studies: 120 credits at level 4.

Your Key Contacts

Course Director	Linsey King
Academic Advisor	Confirmed at induction
Course Administrator	Claire McCann, c.mccann@leedsbeckett.ac.uk

Placement Information

Summary

Learners must successfully complete all practice-based learning 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

Learners may be placed in various geographical locations within the placement provision for the university. This may change based on practice based learning (placement) availability, learner numbers and newly negotiated practice based learning (placement) provision.

Professional Accreditation or Recognition Associated with the Course

Regulatory body

Health and Care Professions Council (HCPC) - <https://www.hcpc-uk.org/standards/meeting-our-standards/>

Professional Body

British Dietetic Association (BDA) - <https://www.bda.uk.com/>

Accreditation/ Recognition Summary

The course is approved by the Health and Care Professions Council (HCPC). 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.

The course is accredited by the British Dietetic Association (BDA).

Course Overview

Aims

The course aims 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.

We aim to develop the learners' 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.

The course aims to enable learners to engage in continuing professional development and prepare for lifelong learning.

Graduates should possess strong communication, presentation, and IT skills to function effectively and efficiently within the varied and demanding places of work. Additionally, graduates should possess the necessary research skills to contribute and further develop the evidence base for nutrition and dietetics.

On qualification the new graduate should be capable of contributing to clinical governance through the delivery of evidence-based, client-centred healthcare. The provision of healthcare 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, learners 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 practise 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

This course requires in person attendance on campus for all modules at all levels. There is an 80% minimum attendance requirement across all modules and a 90% minimum attendance requirement for all professional modules at all levels.

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, learner 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.

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

Problem solving exercises and case studies enable learners 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-based learning, students will be required to develop portfolios and learning logs of work experience.

Your Modules

This information is correct for learners progressing through the programme within standard timescales. Learners 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. All modules are core.

Semester 1	Semester 2
Level 4	
Human Physiology (20 credits)	Nutritional Biochemistry (10 credits)
Personal Development and Communication Skills for Dietitians (20 credits)	Personal Development and Communication Skills for Dietitians continues
Nutrition (30 credits)	Nutrition continues
Food and Food Science (20 credits)	Food and Society (20 credits)
Practice Placement A (3 weeks)	
Level 5	
Nutrition Support (20 credits)	Applied Clinical Dietetics (20 credits)
Professional Development for Dietitians (20 credits)	Professional Development for Dietitians continues
Research Methodology, Statistics and Evaluation (20 credits)	Research Methodology, Statistics and Evaluation continues
Genetics and Lifestyle Related Conditions (20 credits)	Practice Placement B (13 weeks)
Human Metabolism (10 credits)	
Social Sciences (10 credits)	

Level 6	
Clinical Effectiveness and Outcomes (20 credits)	Clinical Effectiveness and Outcomes continues
Research Project (40 credits)	Research Project continues
Competent Practitioner (20 credits)	Competent Practitioner continues
Mental Health in Practice (10 credits)	Nutrition Strategies (20 credits)
Paediatrics in Practice (10 credits)	Practice Placement C (12 weeks)

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. A standard module equates to 200 notional learning hours, comprising teaching, learning and assessment, placement activities and independent study. The standard notional hours are exceeded on this course due to placement requirements. 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 and practical assessments.

Placements are assessed.

Workload

Overall Workload in hours	Level 4	Level 5	Level 6
Teaching and Learning	302	312	209
Independent Study and Assessment	898	888	991
Placement	113	488	450
Total	1313	1688	1650

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 Representative 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.

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.