



LEEDS  
BECKETT  
UNIVERSITY

# Course Specification

## BSc (Hons) Nutrition

Course Code: BSCNU

2026/27

# BSc (Hons) Nutrition (BSCNU)

## Applicant Facing Course Specification for 2026/27 Entrants

Confirmed at November 2025

### General Information

<b>Award</b>	Bachelor of Science with Honours Nutrition
<b>Contained awards (non-professional)</b>	Bachelor of Science with Honours Nutrition Studies (Level 6) Bachelor of Science Nutrition Studies (Level 6) Diploma of Higher Education Nutrition Studies (Level 5) Certificate of Higher Education Nutrition Studies (Level 4)
<b>Awarding body</b>	Leeds Beckett University
<b>Level of qualification and credits</b>	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).
<b>Course lengths and standard timescales</b>	Start dates will be notified to students via their offer letter. The length and mode of delivery of the course is: <ul style="list-style-type: none"><li>• 3 years, full time, campus based</li><li>• 4 years, full time, campus based with sandwich placement option</li></ul>
<b>Location(s) of delivery</b>	The majority of teaching will be at City campus but on occasion may be at Headingley campus, plus location of optional work placement.
<b>Entry requirements</b>	Admissions criteria are confirmed in your offer letter. Details of how the University recognises prior learning and supports credit transfer are located here: <a href="https://www.leedsbeckett.ac.uk/student-information/course-information/recognition-of-prior-learning/">https://www.leedsbeckett.ac.uk/student-information/course-information/recognition-of-prior-learning/</a>  Admissions enquiries may be directed to: <a href="mailto:AdmissionsEnquiries@leedsbeckett.ac.uk">AdmissionsEnquiries@leedsbeckett.ac.uk</a> .
<b>Course fees</b>	Course fees are confirmed in your offer letter. A breakdown of any additional costs is included on the online prospectus entry for this course.  Fees enquiries may be directed to <a href="mailto:Fees@leedsbeckett.ac.uk">Fees@leedsbeckett.ac.uk</a> .

### Policies, Standards and Regulations

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

The course follows the Academic Regulations except where noted below to comply with the requirements of the Association for Nutrition.

### **Fitness to Practise**

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

### **Assessments and passing modules**

All components of assessment and all modules must be passed at the threshold pass mark of 40% for progression from level 4 and level 5 and to achieve the level 6 target award. No compensation is allowed between components of assessment in a module.

For repeating students, the assessment Regulations will align with their new cohort.

### **Contained awards – all non-professional**

- Bachelor of Science with Honours Nutrition Studies (Level 6)
- Bachelor of Science Nutrition Studies (Level 6)
- Diploma of Higher Education Nutrition Studies (Level 5)
- Certificate of Higher Education Nutrition Studies (Level 4)

The contained awards follow the standard Regulations.

Students who do not meet the AfN requirements for progression from level 4 or level 5 or for the target award at level 6, but who do meet the standard Academic Regulations requirements for progression and award for an honours degree, can achieve the contained award of BSc (Hons) Nutrition Studies.

### **For the non-professional BSc (Hons) Nutrition Studies contained award: Exceptional third assessment attempts**

A student may be eligible for an exceptional third attempt for failed assessments on academic modules at level 4 and level 5 if the criteria for this attempt is met and a pass for the assessment is required to meet the progression profile in the Academic Regulations. To meet the criteria, a student must have passed 60 credits or more of the level and have no non-submissions of any assessments on the level. This exceptional third attempt does not apply to placement modules.

### **Academic Calendar**

To accommodate placements (optional), the course may follow a non-standard academic calendar.

### **Professional Accreditation or Recognition Associated with the Course**

#### **Professional body**

The Association for Nutrition (AfN): <https://www.associationfornutrition.org/>

#### **Accreditation/recognition summary**

Graduates of AfN Accredited Degree Programmes have the opportunity to apply for Direct Entry to the UK Voluntary Register of Nutritionists UKVRN, at Associate status. Please note that registration is not automatic following graduation and an application must be made to the AfN. Students who successfully complete the target award of BSc (Hons) Nutrition will be accepted onto the register on application. Being registered with the AfN broadens employment opportunity in the field of Nutrition.

## **'In Year' Work Placement Information**

### **Summary**

The course contains an optional placement year.

<https://www.leedsbeckett.ac.uk/student-information/careers-and-opportunities/placements/>

### **Placement Delivery**

Placements are incorporated into the course as follows:

- **Nutrition Work Placement** (optional) - equivalent of 20 30 days on completion of level 5 and prior to completing level 6. Students on the full-time route have the opportunity to undertake up to 6 weeks of placement, with some flexibility of the length, and this usually occurs at the end of their second year of study.
- **Nutrition Extended Placement** (sandwich course, optional) - 40 weeks usually between level 5 and level 6. Students on the sandwich route undertake a minimum of 40 weeks of placement during their third year of the course.

### **Location**

Students have the option of being placed in the UK or overseas.

### **Approval**

Further information on the allocation process is provided by the Personal and Professional Development module leader prior to option choices being made.

### **Timetable**

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.

### **Key Contacts**

**Your course director**

Kate Austin

**Your course administrator**

Claire McCann [c.mccann@leedsbeckett.ac.uk](mailto:c.mccann@leedsbeckett.ac.uk)

## Course Overview

### Aims

The aims of the programme are to:

- 1 Provide students with a systematic understanding of the evidence-based relationship between food, nutrition and health and apply this knowledge practically for the benefit of groups, communities and populations.
- 2 Develop students' research knowledge and skills. Students will also be able to manage, analyse, interpret and communicate information and statistics about nutrition related health and disease states.
- 3 Facilitate strong communication, presentation and IT skills in order for students to function effectively and efficiently within a varied and multidisciplinary workforce.
- 4 Enable students to engage in continuing professional development and prepare for lifelong learning.

### Course learning outcomes

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

1	Integrate and synthesise theoretical principles and concepts from the natural and social sciences and apply this knowledge to modify food and nutritional habits of the general public in line with healthy eating principles from national and global perspectives.
2	Demonstrate competency in a variety of practical, interpersonal and information and digital literacy skills relevant to the Nutrition profession.
3	Apply the theoretical knowledge of health promotion/health education strategies and translate the science of public health into nutrition guidelines appropriate for specialist and non-specialist audiences, to empower individuals to make informed choices.
4	Critically describe and discuss public health policy from a national and global perspective and its over-arching principles aimed at reducing health inequalities through cross-sectoral inter-professional working.
5	Apply an enquiring, problem solving, reflective and self-evaluate approach and undertake research in the evaluation and improvement of practice thereby embracing an evidence-based approach to practice.
6	Work professionally within legal, professional, cultural and ethical boundaries of the Association for Nutrition, to enable effective communication through varying media and a wide diversity of individuals and groups, and commit to continuing personal and professional development

## Teaching and Learning Activities

### Summary

The course provides varied and applied teaching strategies including lectures, seminars, tutorials, practical classes, group work and independent study. Use of technology enhanced learning is also used to support modules with 70% of assessments being submitted online and a variety of computer programmes such as Myfood24 and PebblePad utilised to enhance the student experience.

Students will have the opportunity to develop skills of flexibility, adaptability and group working through seminar, tutorial, problem based learning, practical classes, case studies and practice placements. Students

will be encouraged through the structure of the learning experiences within each module to adopt a critical and enquiring approach.

External lecturers also input into module delivery throughout the course through key lectures in particular during Level 6 Current Issues in Nutrition and Level 6 Competent Professional modules. This is in addition to the placement learning integrated into the course (placements are optional). Staff from the wider University are also embedded within the course delivery team as appropriate. Social Scientists contribute to Level 4 Food and Society, Level 5 Genetics and Lifestyle Related Conditions and Level 6 Nutrition In Practice modules, Microbiologists have a significant input in Level 4 Food and Food Science and Level 5 Food Science and Microbiology modules, and Biochemists and Physiologists are module leaders for the Level 4 Nutritional Biochemistry, Level 5 Human Metabolism and Level 4 Human Physiology modules.

## 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

#### *Compulsory modules*

Module title	Credits	Semester/ teaching period
Human Physiology	20	1
Food and Food Science	20	1
Nutritional Biochemistry	10	2
Food and Society	20	2
Personal Development for Nutritionists	20	Year-long
Nutrition	30	Year-long
Number of credits of compulsory modules	120	

### Level 5

#### *Compulsory modules*

Module title	Credits	Semester/ teaching period
Human Metabolism	10	1
Genetics and Lifestyle Related Conditions	20	1
Food Science and Microbiology	10	2
Nutrition and Physical Activity	20	2
Community and Public Health Nutrition	20	Year-long
Professional Development for Nutritionists	20	Year-long
Research Methodology, Statistics and Evaluation	20	Year-long
Number of credits of compulsory modules	120	

#### *Optional placement modules*

Module title	Credits	Semester/ teaching period
Nutrition Work Placement	0	After L5
Number of credits of option modules a student should choose	0	

### Optional Placement year

Module title	Credits	Semester/ teaching period
Nutrition Extended Placement	0	After L5
Number of credits of compulsory modules	0	

### Level 6

#### *Compulsory modules*

Module title	Credits	Semester/ teaching period
Sports Nutrition	20	1
Current Issues in Nutrition	20	1
Nutrition in Practice	20	2
Competent Professional	20	2
Research Project	40	Year-long
Number of credits of compulsory modules	120	

## Assessment and Scheduled Learning and Teaching Activities

The assessment balance and overall workload associated with this course are calculated from core modules. 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*

Level 4 is assessed by a broadly even mix of coursework and examinations, with some practical assessments.

#### *Level 5*

Level 5 is assessed by coursework predominately, with some examinations and practical assessments.

#### *Level 6*

Level 6 is assessed by a broadly even mix of coursework and practical assessments.

## Workload

Overall Workload	Level 4	Level 5	Level 6
Teaching, learning and assessment	270 hours	272 hours	180 hours
Independent study	930 hours	928 hours	1020 hours
Placement	-	-	-