



LEEDS
BECKETT
UNIVERSITY

Course Specification MSc Dietetics

Course Code: DIETM

2026/27

leedsbeckett.ac.uk

MSc Dietetics (DIETM)

Applicant Facing Course Specification for 2026/27 Entrants

Confirmed at November 2025

General Information

Award	Master of Science Dietetics
Contained awards	Postgraduate Diploma Dietetics Master of Science Applied Nutrition Postgraduate Diploma Nutritional Studies Postgraduate Certificate Nutritional Studies
Awarding body	Leeds Beckett University
Level of qualification and 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 and standard timescales	<p>Start dates will be notified to students via their offer letter. The length and mode of delivery of the course is:</p> <ul style="list-style-type: none">• 24 months (full time, campus based) <p>Delivery outside standard academic year: This two-year professional course operates outside of the standard academic calendar. This is to enable learners sufficient time to accommodate practice placements and carry out a supervised independent piece of research.</p>
Location(s) of delivery	The majority of teaching will be at City campus but on occasion may be at Headingley campus, plus work placement location.
Entry requirements	<p>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/</p> <p>Admissions enquiries may be directed to: AdmissionsEnquiries@leedsbeckett.ac.uk.</p>
Course fees	<p>Course fees are confirmed in your offer letter. A breakdown of any additional costs is included on the online prospectus entry for this course.</p> <p>Fees enquiries may be directed to Fees@leedsbeckett.ac.uk.</p>

Policies, Standards and Regulations

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

Standard regulations apply to this course except where noted below.

Dietetics is a professional competency-based course preparing learners to work with the public. Therefore, learners are expected to act in a professional manner at all times and learners should adhere to the university Policy, regulations and procedures relating to fitness to practice which can be found here.

Attendance requirements

To comply with HCPC Guidance on conduct and ethics for students section 2 (you should communicate effectively and co-operate with members of staff at your education provider and practice placement provider to benefit service users and carers) and learners must attend a minimum of 80% across all modules and 90% within the Professional Development for Practice module and reflection and consolidation module and successfully complete the associated assessment. In line with the 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 each year within the Personal and Professional Development modules.

All modules must be passed to achieve the award

Learners must obtain at least 50% in each module. In addition, learners must obtain at least 45% in each component of assessment within a module. A mark of between 45% and 49% may be compensated by the other component of assessment within the module. The placement modules are non-credit bearing and must be passed.

Pre-requisite modules

Research Methods for Nutrition is a pre-requisite module for the Research and Practice Development module. Learners must successfully complete Research Methods for Nutrition 20 credit module prior to undertaking the Research and Practice Development 40 credit module.

Progression to practice based learning

Practice based learning is approved and allocated by the Dietetics Placement Team in collaboration with the Health Partnerships and Practice learning team and the course must comply with this system to maintain professional accreditation. Progression through placements is outlined in the placement strategy which learners sign up to on commencement of the course.

To note for progression onto practice based learning in year 2, all year one modules (other than the Research Methods for Nutrition module) must be passed with a minimum mark of 50% overall. Practice based learning experiences are attended at various times throughout the two years of the course and learners must meet progression requirements outlined in the placement strategy. Learners must also undertake mandatory training and fitness to practise checks in preparation for practice-based learning experiences.

Provision for the recommendation of merit and distinction

The course follows the standard Academic Regulations for awards of merit and distinction.

Contained awards:

- Postgraduate Diploma Dietetics: achievement of 120 credits and successful completion of practice placements A, B, and C. All modules must be passed as required for the MSc Dietetics with the exception of Research Methods for Nutrition and/or Research and Practice Development modules.
- The following are non-professional contained awards, with no eligibility to apply for registration with the HCPC:
- MSc Applied Nutrition: 180 credits (unsuccessful completion of practice placements). To achieve the MSc Applied Nutrition learners must undertake an additional 20 credit module in place of the post Practice Placement Reflection and Consolidation module.
- Postgraduate Diploma Nutritional Studies: 120 credits
- Postgraduate Certificate Nutritional Studies: 60 credits

Aegrotat award

An Aegrotat award does not lead to eligibility to apply for registration with the HCPC.

Professional Accreditation or Recognition Associated with the Course

Professional body

Health & Care Professions Council (HCPC) & British Dietetic Association (BDA)

Accreditation/recognition summary

This course is approved by the Health and Care Professions Council (HCPC) and is accredited by the British Dietetic Association (BDA). Dietetics is a professional competency-based course preparing learners to work with the public. Therefore, learners are always expected to act in a professional manner and learners should adhere to the university Policy, regulations and procedures relating to fitness to practice which can be found here: <http://www.leedsbeckett.ac.uk/public-information/student-regulations/>

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 are introduced to working within multi-agency settings such as local authorities and voluntary organisations throughout the course.

Within the School the course team, Health and Social Care Practice Learning Team and careers service, work in conjunction with each other to ensure that learners are prepared for placement and work-related learning (WRL) experiences and that they are matched to experiences that are a good fit with their skills and/or chosen vocation.

A dedicated team of placement officers work with the course teams to source potential placements and WRL well in advance of the start date and allocate these opportunities appropriately to individual learners considering any professional, statutory, or regulatory body requirements. All learners go through a process of skills analysis and professional development including communication skills before embarking on any practice based learning.

Additionally, our learners are signposted to a variety of volunteering opportunities available through the Student's union and the volunteering and partnerships offices which enable them to gain further work-related learning and employability skills. Our learners also have access to the careers service and online employability resources which help to prepare them for job applications and interviews and critically evaluate their employment prospects and identify potential opportunities.

'In Year' Work Placement Information

Summary

The course contains three modular placements of practice-based learning. The BDA Curriculum Framework (2020) recommends that a learner should normally experience 1000 hours in practice-based learning. Learners undertake 3 blocks of practice based learning with a quality assured provider. This equates to 28 x 36-hour weeks of placement. Practice based learning settings are approved, quality assured and allocated within arrangements established by the Health and Social Care Practice Learning Team and where appropriate agreed with Health Education England and practice based learning providers. The course must comply with this system to maintain Professional Statutory Regulatory Body (PSRB) approval and meet the requirements of Education commissioners.

Placement Delivery

Practice based learning is interspersed by periods of teaching at the University as follows:

- Practice Placement A: practice based learning (3 weeks) in year 1.
- Practice Placement B: practice based learning (13 weeks) in year 2.
- Practice Placement C: practice based learning (12 weeks) following successful completion of practice placement B in year 2.

Within the School the course team, Health and Social Care Practice Learning Team and careers service, work in conjunction with each other to ensure that learners are prepared for practice placement and work related learning experiences and that they are matched to experiences that are a good fit with their skills and/or chosen vocation.

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 are introduced to working within multi-agency settings such as local authorities and voluntary organisations throughout the course.

Additionally, our learners are signposted to a variety of volunteering opportunities available through the volunteering and partnerships offices which enable them to gain further work-related learning and employability skills. Our learners also have access to the careers service and online employability resources which help to prepare them for job applications and interviews and critically evaluate their employment prospects and identify potential opportunities.

Location

The three practice based learning components: practice placement A (3 weeks), practice placement B (13 weeks) and practice placement C (12 weeks) take place in various locations across the North East, Yorkshire the Humber and other areas secured by the dietetic team. Learners can state their preferred location, but this cannot be guaranteed. Learners who are considered to have priority needs will be allocated in advance of those learners who do not meet these criteria.

Approval

A dedicated team of placement officers work with the course teams to source potential placements and work-related learning well in advance of the start date and allocate these opportunities appropriately to individual learners considering any professional or regulatory body requirements. All learners go through a process of skills analysis and professional development including communication skills before embarking on a practice placement.

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

Dr Linsey King

Your course administrator

Claire McCann c.mccann@leedsbeckett.ac.uk

Course Overview

Aims

The aims of the programme are to:

1. To offer Postgraduate entrants with a strong science background a fast-track route to eligibility to apply for registration in Dietetics with the Health and Care Profession's Council.
2. To produce Postgraduates with a sound knowledge of the evidence base which underpins nutrition and dietetics, who can apply enquiry and research to continually progress their learning and practice in new areas and situations that present to them.
3. To enable Postgraduates to work effectively across acute, primary care and Public Health settings and organisational structures to progress quality, innovation and enterprise in dietetic service provision within a changing health and social care sector.
4. To develop autonomous, reflective learners at the point of graduation who have the foundation for life-long learning and professional development to enhance evidence-based practice and professional standards and advance career aspirations.
5. To develop to a high level, the professional skills and competencies essential for Postgraduates to integrate theory and practice and work collaboratively to deliver safe and effective care within Professional Regulatory and Statutory Body standards and Governance frameworks.
6. To enhance and embed effective communication skills enabling Postgraduates to demonstrate core practitioner qualities and work using a patient centred approach to support behaviour change with individual service users, groups and communities.
7. To produce postgraduate learners who have sound research skills and the ability to undertake an independent piece of research at Master's level.

Course learning outcomes

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

1	Integrate and synthesise the research evidence, theory and principles underpinning Human Nutrition and Dietetics; clinical sciences, pharmacology, sociological and psychological issues, with the professional and diet therapy knowledge and skills to inform the holistic and effective care of service users with acute, lifestyle and long-term conditions.
2	Apply an enquiring, systematic, problem solving; self-evaluative approach with the commitment to use research, clinical guidelines and policy in the evaluation and improvement of evidence based dietetic practice.

3	Adopt a holistic and critically evaluative approach to the application of dietetic practice in lifestyle and long-term conditions working through collaborative, multidisciplinary and multi-agency professional relationships and across care pathways throughout health and social care.
4	Demonstrate competent practice in the application of the dietetic care pathway in a range of therapeutic conditions including nutritional assessment, calculating requirements, adaptation of diet, and consideration of psychosocial and ethical issues in implementing the professional skills needed to justify and apply diet therapy.
5	Integrate theoretical principles within a patient centred approach with the communication skills and professional practice required to facilitate behaviour change in individuals, groups and communities to promote health, employing a range of strategies to overcome barriers
6	Demonstrate the research acumen, professional skills and abilities, values and behaviours of a registered dietitian working autonomously within the complex framework of accountability, ethical and legal boundaries to meet Employer frameworks and Professional Regulatory and Statutory Body Standards.
7	Critically apply leadership and enterprise skills to develop interventions and business plans, to promote public health nutrition and which are inclusive of Stakeholder needs and address the wider health and social care context.
8	Work strategically within Governance frameworks affecting the organisation and delivery of care as part of integrated teams to innovate and lead highly reliable systems that span health economies to improve patient outcomes and deliver high quality nutritional care
9	Critically reflect in and on practice to progress professional development, meet, Professional Standards and evidence competencies to Employers supporting transition into the work place, post-registration learning and career aspirations.
10	Critically appraise areas of dietetic practice and contribute to relevant bodies of research and evidence-based practice through the delivery of an independent high-quality piece of research at Master's level.
11	Apply the relevant skills and knowledge in a Practice Dietetic environment to demonstrate the competencies required to be eligible to apply for HCPC Registration as a Dietitian.

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, learner-led seminars and workshops, practical work, tutorials, clinically based teaching, case studies, problem solving exercises, reflective learning techniques, computer-assisted learning, simulated practice and inter-personal group skills.

Hand-outs and booklets are used occasionally however, we do utilise a more diverse range of online tools to support learner learning. We use a considerable amount of computer-based learning (flipped classroom) that enriches the versatility of 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. Portfolios and learning logs of work experience are completed during the practice based learning and continually developed throughout.

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 7

Year 1

Compulsory modules

Module title	Credits	Semester/ teaching period
Nutrition Advances in Practice	20	1
Lifestyle and Long-term Conditions	20	1
Research Methods for Nutrition	20	1
Applied Nutrition Support	20	2
Enterprise in Public Health Nutrition	20	2
Practice Placement A	0	2 (3 weeks in Jan)
Research and Practice Development	40	2
Professional Development for Practice	20	Year-long

Year 2

Compulsory modules

Module title	Credits	Semester/ teaching period
Practice Placement B	0	1
Practice Placement C	0	2
Research and Practice Development (continued)	As above	2
Reflection and Consolidation	20	Year-long
Number of credits of compulsory modules	180	

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 7

Modules are assessed by coursework, examinations, and practical assessments. Learners are assessed on placement.

Workload

Overall Workload	Level 7
Teaching, learning and assessment	351 hours
Independent study	1449 hours
Placement	1050 hours