



LEEDS  
BECKETT  
UNIVERSITY

# Course Specification

## BSc (Hons) Dietetics

Course Code: DIETT

2026/27

# BSc (Hons) Dietetics (DIETT)

## Applicant Facing Course Specification for 2026/27 Entrants

Confirmed at November 2025

### General Information

<b>Award</b>	Bachelor of Science with Honours Dietetics
<b>Contained awards</b>	<p>Level 4 Certificate HE Nutritional Studies (on successful completion of 120 credits at Level 4)</p> <p>Level 5 Diploma HE Nutritional Studies (on successful completion of 120 credits at Level 4 and completion of 120 credits at Level 5)</p> <p>Level 6 BSc Nutritional Studies (on successful completion of 60 credits at Level 6 with failure in practice placement)</p> <p>Level 6 BSc Hons Nutritional Studies (on successful completion of 120 credits at Level 6 with failure in practice placement)</p> <p>Contained awards are not accredited by the HCPC/BDA</p>
<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
<b>Course lengths and standard timescales</b>	<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"><li>• 3 years (full time, campus based)</li></ul> <p><b>Delivery outside standard academic year:</b> This professional course operates outside of the standard academic calendar to accommodate practice-based learning (placement) opportunities.</p>
<b>Location(s) of delivery</b>	The majority of teaching will be at City campus but on occasion may be at Headingley campus, plus work placement location.
<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:  
[AdmissionsEnquiries@leedsbeckett.ac.uk](mailto:AdmissionsEnquiries@leedsbeckett.ac.uk).

### **Course fees**

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 [Fees@leedsbeckett.ac.uk](mailto:Fees@leedsbeckett.ac.uk).

## **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.

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

### **Professional body**

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

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).

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

#### **Summary**

The course contains modular placements.

Learners must successfully complete all practice-based learning elements of the course in order to achieve the target award.

#### **Placement Delivery**

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.

#### **Approval**

See above.

#### **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](mailto:c.mccann@leedsbeckett.ac.uk)

## 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 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.
3. The course aims to enable learners 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 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, 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, 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.

Hand-outs/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, learners 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

#### *Compulsory modules*

Module title	Credits	Semester/ teaching period
Human Physiology	20	1
Food and Food Science	20	1
Practice Placement A	0	1
Nutritional Biochemistry	10	2
Food and Society	20	2
Personal Development and Communication Skills for Dietitians	20	Year-long
Nutrition	30	Year-long
Number of credits of compulsory modules	120	

## Level 5

### *Compulsory modules*

<b>Module title</b>	<b>Credits</b>	<b>Semester/ teaching period</b>
Nutrition Support	20	1
Genetics and Lifestyle Related Conditions	20	1
Human Metabolism	10	1
Social Sciences	10	1
Applied Clinical Dietetics	20	2
Practice Placement B	0	2
Professional Development for Dietitians	20	Year-long
Research Methodology, Statistics and Evaluation	20	Year-long
Number of credits of compulsory modules	120	

## Level 6

### *Compulsory modules*

<b>Module title</b>	<b>Credits</b>	<b>Semester/ teaching period</b>
Mental Health in Practice	10	1
Paediatrics in Practice	10	1
Practice Placement C	0	2
Nutrition Strategies	20	2
Research Project	40	Year-long
Competent Practitioner	20	Year-long
Clinical Effectiveness and Outcomes	20	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 examinations predominately, with some coursework and practical assessments.

### **Level 5**

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

### **Level 6**

Level 6 is assessed by coursework predominately, with some examinations, group work and practical assessments.

### **Workload**

<b>Overall Workload</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
Teaching, learning and assessment	302 hours	312 hours	209 hours
Independent study	898 hours	888 hours	991 hours
Placement	113 hours	488 hours	450 hours