



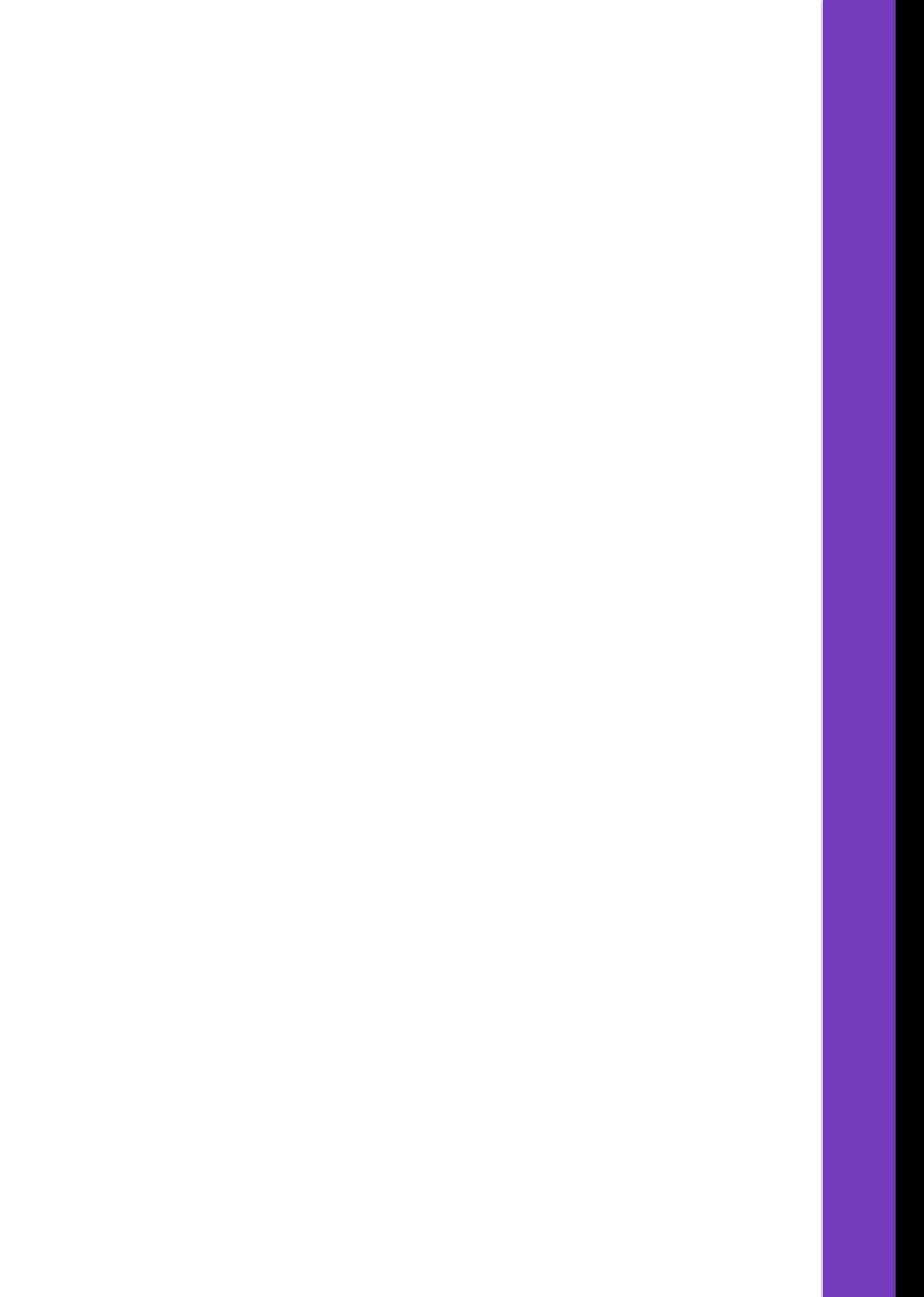
LEEDS
BECKETT
UNIVERSITY

Course Specification

MSc Nutrition in Practice

Course Code: MSCNP

2026/27



MSc Nutrition in Practice (MSCNP)

Applicant Facing Course Specification for 2026/27 Entrants

Confirmed at November 2025

General Information

Award	Master of Science Nutrition in Practice
Contained awards	Postgraduate Certificate Nutrition Studies Postgraduate Diploma Nutrition Studies MSc Nutrition 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	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">• 12 months (full time, campus based)• 24 months (part time, campus based)• 24 months (part time, distance learning)
Part time study	PT delivery is usually at half the intensity of the FT equivalent course, although there may be flexibility to increase your pace of study to shorten the overall course duration. Some modules may be delivered in a different sequence from that defined within this information set but the modules offered within each level are consistent. Please note that a work placement option is not generally available to PT students.
Location(s) of delivery	<ul style="list-style-type: none">• Campus based: The majority of teaching will be at City campus but on occasion may be at Headingley campus.• Distance learning delivery 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 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.

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.

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.

Achieving the professional target award

All assessments and modules must be passed. To achieve the MSc Nutrition in Practice target award and meet the Association for Nutrition professional body requirements, all assessments and credit bearing modules must be passed at the threshold pass mark. For students undertaking the optional non-credit bearing Nutrition Work Placement module, it is not a requirement that this must be passed.

Pre-requisite module

Students must successfully pass the 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 the Examination Board. If the Research Methods for Nutrition module is failed, there would normally be an opportunity to repeat the module at the end of the level (after year 1 for full-time students and after year 2 for part-time students). If the module is then passed, students will be able to commence the Research and Practice Development module.

Progression to optional 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 Examination Board 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 (full-time) or second year (part-time). Students must also successfully complete the relevant mandatory training in advance of placement.

Contained awards

The credits for the contained awards are taken from across the course. The contained awards are not accredited and do not provide eligibility to apply to join the UK Voluntary Register of Nutritionists (UKVRN) held by the Association for Nutritionists:

- MSc Nutrition Studies: awarded when the AfN requirements for the target award, MSc Nutrition in Practice, are not met but the profile for a Master's award is met under the University's Academic Regulations.
- Postgraduate Diploma Nutrition: awarded when the profile for a Postgraduate Diploma is met.
- Postgraduate Certificate Nutrition: awarded when the profile for a Postgraduate Certificate is met.

Professional Accreditation or Recognition Associated with the Course

Professional body

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

Accreditation/recognition summary

The MSc Nutrition in Practice course is accredited by the Association for Nutrition (AfN) that holds the UK Voluntary Register of Nutritionists (UKVRN), the only register of qualified nutritionists recognised by Public Health England and NHS Careers.

'In Year' Work Placement Information

Summary

The course contains an optional modular placement. Students can choose to undertake an optional four weeks placement. This placement opportunity demonstrates our commitment to support students in identifying relevant work and preparing them for postgraduate careers. While 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.

Placement Delivery

Four weeks (June–September) placement full-time. 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 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.

Approval

Students have the opportunity to undertake an optional four weeks 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. Placement is optional and successful completion of a placement is not required in order to achieve the target award.

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

Course Overview

Aims

The aims of the programme are to:

- 1 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 Develop skills in the analysis, interpretation and presentation of nutritional data, accounting for social and economic determinants, current and future healthcare policy.
- 3 Critically appraise a breadth of research design and apply knowledge in the formulation, implementation and evaluation of original nutritional research.
- 4 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 that is within the legal, professional, cultural and ethical boundaries of the Association for Nutrition through analysis, reflection, and evaluation of their development, and apply learning within the context of leadership, collaborative and cross-sector working.

Teaching and Learning Activities

Summary

Teaching is delivered in person for students studying the standard delivery mode of this course. 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.

Distance learning

Students studying distance learning mode will access asynchronous online teaching materials.

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. As the entire course is delivered via the virtual learning environment, 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. 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

Compulsory modules

Module title	Credits	Semester/ teaching period
Nutrition Advances in Practice	20	1
Lifestyle Disease and Social Context	20	1
Research Methods for Nutrition	20	1
Nutritional Epidemiology	20	2
Enterprise in Public Health Nutrition	20	2
Food Systems and Policy	20	2
Research and Practice Development	40	2
Professional and Collaborative Practice	20	Year-long
Number of credits of compulsory modules	180	

Option modules

Module title	Credits	Semester/ teaching period
Nutrition Work Placement: 4-week placement	0	June - Sept

Part Time

Year 1

Compulsory modules

Module title	Credits	Semester/ teaching period
Nutrition Advances in Practice	20	1
Research Methods for Nutrition	20	1
Nutritional Epidemiology	20	2
Enterprise in Public Health Nutrition	20	2
Professional and Collaborative Practice	20	Year-long

Year 2

Compulsory modules

Module title	Credits	Semester/ teaching period
Lifestyle Disease and Social Context	20	1
Food Systems and Policy	20	2
Research and Practice Development	40	2
Professional and Collaborative Practice (continued)	As above	Year-long
Number of credits of compulsory modules	180	

Option modules

Module title	Credits	Semester/ teaching period
Nutrition Work Placement: 4-week placement	0	June - Sept

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 mainly by coursework with also a dissertation and an examination.

Please note the examination for all students (campus based and distance learning) in the Nutrition Advances in Practice module is undertaken online in year one at a set time and date and students will be given details as soon as possible as to when this will take place.

Workload

Overall Workload	Level 7
Teaching, learning and assessment	630 hours
Independent study	1170 hours
Placement	140 hours (optional)