

BSc Biotechnology
For students entering Part 1 in 2008/9

UCAS code:

Awarding Institution:	University of Reading
Teaching Institution:	University of Reading
Relevant QAA subject Benchmarking group(s):	Agriculture, Forestry, Agricultural Sciences, Food Sciences and Consumer Sciences and Biosciences
Faculty:	Life Sciences Faculty
Programme length:	3 years
Date of specification:	17/Aug/2010
Programme Director:	Dr Dimitris Charalampopoulos
Programme Advisor:	Dr Dimitris Charalampopoulos
Board of Studies:	Food and Nutritional Sciences
Accreditation:	Not applicable

Summary of programme aims

The programme aims to provide a degree-level education from which graduates can enter a career in the biotechnology-based industries (or other areas of applied biology or processing) as scientists or technologists in production, research and development and to develop their capacity to undertake research into problems relating to the biotechnological products. The testable learning outcomes will be the ability to:

- Integrate the scientific disciplines relevant to biotechnology
- Apply and communicate scientific knowledge to meet the needs of industry and the consumer for the production and marketing of safe and quality biotechnology products.

The Biotechnology programme aims to:

- Provide a programme of education which will enable its graduates to enter a career in the biotechnology-based industries as scientists or technologists in production and research and development.
- Provide a broadly based scientific and technological education whose graduates can also enter a career in other areas of applied biology or processing.
- Provide a course containing integrated periods of industrial training allowing students to experience and apply the skills developed during the course.
- Provide undergraduates with opportunities to develop their inter-personal and communication skills.

Transferable skills

During the course of their studies at Reading, all students will be expected to enhance their academic and personal transferable skills in line with the University's Strategy for Learning and Teaching. In following this programme, students will have had the opportunity to develop such skills, in particular relating to communication (both written and oral), interpersonal skills, learning skills, numeracy, self-management, use of information technology and problem-solving and will have been encouraged to further develop and enhance the full set of skills through a variety of opportunities available outside their curriculum.

Programme content

The profile which follows states which modules must be taken (the core Biotechnology modules) and, for Part 2 and 3, lists of modules from which the student must make a selection (the optional modules). For the optional modules, students are free to select any module that is not a compulsory module so as to make 120 credits in each Part.

Part 1 (three terms)

Compulsory modules

<i>Module</i>	<i>Title</i>	<i>Credits</i>	<i>Level</i>
AM1P11	Introductory Microbiology	10	C
BI1BA1	The Living Cell	10	C
BI1BB2	Biochemistry and Metabolism	10	C
BI1BC2	Genes and Chromosomes	10	C
CH1FC2	Fundamental Concepts in Chemistry 2	10	C
FB1EM1	Mathematics and Computing for Life Sciences	20	C
FB1EPH	Physical Aspects of Biological Systems	20	C

FB1GFB	Topics in Food and Biotechnology	20	C
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10 credits from the following modules (depending on qualifications):

CH1FC1	Fundamental Concepts in Chemistry 1	10	C
FB1AG1	Farm to Fork: Primary Production of Food	10	C

Part 2 (three terms)

Compulsory modules

Part 2 (three terms)

Compulsory modules

Optional modules (20 credits):

LA1XX1	Institution Wide Language Programme	20	C/I/H
AP1EM1	Introduction to Marketing	10	C
AP1SB1	Introduction to Management	10	C

Plus additional modules subject to timetabling.

Part 3 (three terms)

Compulsory modules

<i>Mod Code</i>	<i>Module Title</i>	<i>Credits</i>	<i>Level</i>
FB3BPD	Bioprocess Design	20	H
FB3BGE	Molecular Techniques in Microbiology and Biotechnology	10	H
FB3PFB	Research Project	40	H
FB3PP2	Process Biotechnology	10	H
FB3EB2	Bioprocess Systems (Economic Manufacturing)	10	H
FB2BBE	Biochemistry and Enzymology	10	I

Optional modules (20 credits):

LA1XX1	Institution Wide Language Programme	20	C/I/H
FB2OE1	Oenology	10	I
MM270	Practice of Entrepreneurship	20	I

(Plus additional modules to be notified later)

Industrial Experience / Training

It is recommended that students obtain one period of at least eight weeks' approved industrial experience in industry, or in appropriate laboratories or institutions during a Summer vacation.

Progression requirements

- To gain a threshold performance at Part 1 and qualify for the CertHE a student shall normally be required to achieve an overall average of 40% over 120 credits taken in Part 1, where all the credits are at level 4 or above, and a mark of at least 30% in individual modules amounting to not less than 100 credits. In order to progress from Part 1 to Part 2, a student shall normally be required to achieve a threshold performance at Part 1, and have no module mark below 30%. Where students have taken an option to replace CH1FC1

and/or CH1FC2, progression to Part 2 may be allowed if students have achieved a mark of less than 30% in this option.

- To gain a threshold performance at Part 2 and qualify for the DipHE a student shall normally be required to achieve an overall average of 40% over 120 credits taken in Part 2, and a mark of at least 30% in individual modules amounting to not less than 100 credits. In order to progress from Part 2 to Part 3, a student shall normally be required to achieve a threshold performance at Part 2.
- To obtain the degree at the end of Part 3, students must obtain an overall average of 40%. The final degrees assessment is based on the following weightings:

For students registered for a 3 year programme:

Part 2 Modules 33%

Part 3 Modules 67%

In order to achieve a BSc Honours degree students are required to achieve a mark of at least 30% in the final year project module FB3PFB. Students who fail to achieve this mark will qualify for a PASS degree if they meet the other criteria.

Summary of teaching and assessment

Teaching is organised into modules - each module will consist of lectures, practicals, or a combination of these. Students are assessed on each module, usually by a formal examination, although modules consisting only of practicals (or similar coursework) may not have a formal examination. All coursework is assessed and the assessment contributes towards the modular marks. The Part 3 project is an individual study requiring the submission of formal report for assessment.

Admission requirements

Entrants to this programme are normally required to have obtained:

GCSE: Grade C or better in Mathematics and English in GCSE; and achieved

Advanced Level (AS and A2):

A core science at A2 level with either a core or related science subject at AS level (where 'Core Science' is defined as: mathematics, chemistry, physics and biology, and 'Related Science' is defined as: food technology, environmental science and human biology)

A UCAS Tariff of 260 with 80 obtained in at least one core science

International Baccalaureat: 30 points

Irish Leaving Certificate: BBBBC

Admissions Tutor: Dr R Frazier

Support for students and their learning

University support for students and their learning falls into two categories. Learning support includes IT Services, which has several hundred computers, and the University Library, which across its three sites holds over a million volumes, subscribes to around 4,000 current periodicals, has a range of electronic sources of information and houses the Student Access to Independent Learning (S@il) computer-based teaching and learning facilities. There are language laboratory facilities both for those students studying on a language degree and for those taking modules offered by the Institution-wide Language Programme. Student guidance and welfare support is provided by Personal Tutors, School Senior Tutors, the Students' Union, the Medical Practice and the Student Services Directorate. The Student Services Directorate is housed in the Carrington Building and includes the Careers Advisory Service, the Disability Advisory Service, Accommodation Advisory Team, Student Financial Support, Counselling and Study Advisors. Student Services has a Helpdesk available for enquiries made in person or online (www.risisweb.reading.ac.uk), or by calling the central enquiry number on (0118) 378 5555. Students can get key information and guidance from the team of Helpdesk Advisers, or make an appointment with a specialist adviser; Student Services also offer drop-in sessions on everything from accommodation to finance. The Carrington Building is open between 8:30 and 17:30 Monday to Thursday (17:00 Friday and during vacation periods). Further information can be found in the Student website (www.reading.ac.uk/student).

Career prospects

In recent years, demand for biotechnologists has increased through the many developments in the industrial application and exploitation of biochemical processes, like the manufacture and use of enzymes, medical

diagnostic reagents and therapeutic agents, and agricultural applications. Biological waste treatment is becoming increasingly important as legislative requirements become more stringent. Graduates are capable in assisting the industry in all of these issues and have a role in production, technical sales and research and development. In addition to the career opportunities in the biotechnological industries, the academic training our graduates receive equips them for positions in other industries, commerce and Government service.

Opportunities for study abroad or for placements

There are no formal arrangements for study abroad. Students may transfer to the 4 year programme including industrial training, and industrial training attachments have sometimes been found in other countries including the United States of America and Australia.

Programme Outcomes

Knowledge and Understanding

A. Knowledge and understanding of:

1. The fundamental concepts and techniques used in the production of bioproducts from living organisms
2. Bioprocessing and bioengineering,
- 3 The criteria used to select, specify and establish an overall process design and operating schedule for bioprocesses
4. The technical and economic criteria used to choose the necessary equipment for bioprocessing.

Teaching/learning methods and strategies

Lectures and practical classes provide the basic knowledge. A variety of coursework gives opportunities for extending knowledge and techniques. Individual and group projects reinforce techniques and give experience of practical applications.

Assessment

Most knowledge is tested through a combination of coursework and unseen formal examinations. Project work, reports, oral presentations and computer-based exercises also contribute to the final assessment.

Skills and other attributes

B. Intellectual skills - able to:

1. Analyse and solve problems
2. Critically evaluate scientific literature
3. Assess problems and design experiments to test hypotheses
4. Apply knowledge to new problems
5. Plan, conduct and report on an individual research project.

Teaching/learning methods and strategies

Topics 1 and 2 are essential components of the programme and are embedded in many parts of the programme. Topics 3 and 4 are introduced in Part 2 course-work. Topics 3, 4 and 5 are fully developed during the individual research project in Part 3 of the programme.

Assessment

Coursework is structured to assess topics 1, 2, 3 and 4. Topics 3, 4 and 5 are assessed as components of the individual research project.

C. Practical skills - able to:

1. Quantitatively evaluate the performance of bioprocessing equipment
2. Perform chemical, physical and microbiological laboratory tests to assess the quality bioproducts
3. Establish, screen and sub-clone from, a gene library
4. Produce and isolate an enzyme,
5. Participate in, and help develop, research and product development programmes relating to bioproducts
6. Monitor and evaluate process operation

Teaching/learning methods and strategies

All topics are introduced by lectures but are developed fully by appropriate laboratory exercises during all Parts of the programme.

Assessment

All topics will be assessed by coursework.

7. Establish, evaluate and operate control procedures for safe process operation.

D. Transferable skills - able to:

1. Work as an individual, in a small group or as part of a larger team
2. Prepare reports and make presentations that effectively present the results of investigations carried out
3. Critically assess and present data using appropriate statistical techniques
4. Make effective use of information technology
5. Consider and manage career choice.

Teaching/learning methods and strategies

The development of transferable skills is integrated into many parts of the programme. Students are required to work both as individuals and as part of groups. Career skills (topic 5) are introduced in a Part 1 module and reinforced by the industrial experience period between Parts 2 and 3..

Assessment

All topics are assessed both by coursework within the modules and in formal examinations.

Please note - This specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. More detailed information on the learning outcomes, content and teaching, learning and assessment methods of each module can be found in the module description and in the programme handbook. The University reserves the right to modify this specification in unforeseen circumstances, or where the process of academic development and feedback from students, quality assurance process or external sources, such as professional bodies, requires a change to be made. In such circumstances, a revised specification will be issued.