

Programme Specification

MSc in Nutrition and Food Science (full time)

MSc in Nutrition and Food Science (part time)

For students entering in September 2018

PFTNUTFDSM

PPTNUTFDSM

This document sets out key information about your Programme and forms part of your Terms and Conditions with the University of Reading.

Awarding Institution	University of Reading
Teaching Institution	University of Reading
Length of Programme	12 months (full-time), 24 months (part-time)
Accreditation	Association for Nutrition
Programme Start Dates	September

Programme information and content

This MSc programme is for those wishing to develop a career in food-related research or the food industry and focuses on the interface between human nutrition and food science. The expected outcomes are that students should acquire and be able to demonstrate:

- an understanding of the subjects at the interface between human nutrition and food science.
- an understanding of the chemical behaviour and physical properties of food constituents in the context of their manufacture and storage, particularly from the standpoints of safety and nutrition.
- a capacity to undertake research in nutrition.
- a critical approach to understanding of diet and health issues, the implications for public health and impact on the food chain and associated industries.
- a broad range of transferable employment and interpersonal skills.

Educational aims of the programme

- Nutrition: Identify the current issues in nutrition, including consumer concerns impinging on product development in the food industry and influencing nutrition policy.
- Science Base of Nutrition: Through a knowledge of metabolism in humans and the relationships between diet and disease, to critically appraise epidemiological and experimental data used in deriving dietary recommendations aimed at reducing risk of chronic disease.
- Food Chemistry: Apply knowledge of the physical and chemical behaviour of food constituents in the context of the manufacture and storage, and in relation to safety and nutritional attributes.
- Food Microbiology: Identify and establish control procedures for all important food pathogens and food spoilage microorganisms. Be informed on microorganisms involved in food fermentation.

- Sensory Attributes: Acquire and apply knowledge of sensory tests for the assessment of food quality and consumer preference.
- Food Choice and Regulation: Be able to (a) describe the main factors that influence food choice and outline the degree and impact of factors that influence food behaviour; (b) outline the effect of government and community campaigns and commercial advertising strategies on individual food choice; (c) describe the main elements of UK, EU and international food regulation and, with particular reference to health and nutrition, identify and explain current and future legal requirements.

Module information

The programme comprises of 180 credits, allocated across a range of compulsory and optional modules. Compulsory modules are listed.

Compulsory Modules:

Module	Name	Credits	Level
STMSE	Statistics and Epidemiology	10	7
FBMC2	Chemistry of Food Components A	20	7
FBMFSEN	Sensory Evaluation of Food	10	7
FBMNME	Metabolism	10	7
FBMFPR	Project	60	7
FBMNH2	Genes, Lifestyle and Nutrition in Health and Disease	20	7
FBMNS2	Scientific Basis for Nutritional Requirements and Policy	20	7
FBMRS	Postgraduate Research Skills	10	7

The remaining credits will be taken from the list of optional modules from the School of Chemistry, Food and Pharmacy or from an approved list of modules from across the University.

Part-time or flexible modular arrangements

The modules may be taken on a part-time basis over a maximum of two years. The taught modules may be taken in an order agreed with the Head of School.

Additional costs of the programme

Print of practical handbooks (~ £2.50 each), scientific calculator (~£10)

Costs are indicative and may vary according to optional modules chosen and are subject to inflation and other price fluctuations.

The estimates were calculated in 2018.

Optional modules:

The optional modules available can vary from year to year. An indicative list of the range of optional modules for your Programme is set out in the Further Programme Information. Details of any additional costs associated with the optional modules, will be made available to you prior to the beginning of the programme. Entry to optional modules will be at the discretion of the University and subject to availability. Although the University tries to ensure you are able to take the optional modules in which you have expressed interest this cannot be guaranteed.

Placement opportunities

Students will be able to undertake the 60 credit project module at an approved institution or an appropriate industrial concern, but this will depend on having the necessary linguistic skills, finding a suitable placement, and appropriate supervisory arrangements being in place.

Teaching and learning delivery:

The teaching is organised in modules that involve a combination of lectures, tutorials, workshops, seminars, and practical sessions.

Total study hours for your programme will be 1800 hours. The contact hours for your programme will depend upon your module combination; an average for a typical set of modules on this programme is – 340 hours. In addition to your scheduled contact hours, you will be expected to undertake guided independent study. Information about module contact hours and the amount of independent study which a student is normally expected to undertake for a module is indicated in the relevant module description.

Accreditation details

Your programme is accredited by the Association for Nutrition. Upon graduation, you can become a Registered Associate Nutritionist which would entitle you to use the letters ANutr after your names. After approximately 3 years of relevant professional experience, you can apply to become a Registered Nutritionist (RNutr)

Assessment

The teaching is organised in modules that involve a combination of lectures, tutorials, workshops, seminars, and practical sessions.

Progression**Part-time and modular progression requirements**

Diploma / MSc Students meeting the requirements to pass the Diploma may proceed to the MSc at the discretion of the Head of School.

Classification

The University's taught postgraduate marks classification is as follows:

Mark Interpretation

70 - 100% Distinction

60 - 69% Merit

50 - 59% Good standard (Pass)

Failing categories:

40 - 49% Work below threshold standard

0 - 39% Unsatisfactory Work

For Masters Degree

To qualify for **Distinction**, students must

- (i) gain an overall average of 70 or more over 180 credits; and
- (ii) a mark of 60 or more for the dissertation; and
- (iii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iv) students must not have any mark below 40.

To qualify for **Merit**, students must

- (i) gain an overall average of 60 or more over 180 credits; and
- (ii) a mark of 50 or more for the dissertation; and
- (iii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iv) students must not have any mark below 40.

To qualify for **Passed**, students must

- (i) gain an overall average of 50 or more over 180 credits; and
- (ii) a mark of 50 or more for the dissertation; and
- (iii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iv) the total credit value of all modules marked below 40 must not exceed 30 credits.

In addition, for all classifications above, students must obtain a mark of at least 40% in FBMNS2

For PG Diploma

To qualify for **Distinction**, students must

- (i) gain an overall average of 70 or more over 120 credits; and
- (ii) In addition, the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iii) students must not have any mark below 40.

To qualify for **Merit**, students must

- (i) gain an overall average of 60 or more over 120 credits; and

- (ii) the total credit value of all modules marked below 50 must not exceed 55 credits;
and
- (iii) students must not have any mark below 40.

To qualify for **Passed**, students must

- (i) gain an overall average of 50 or more over 120 credits; and
- (ii) the total credit value of all modules marked below 50 must not exceed 55 credits;
and
- (iii) the total credit value of all modules marked below 40 must not exceed 30 credits.

For PG Certificate

To qualify for a **Postgraduate Certificate**, students must

- (i) gain an overall average of 50 or more over 60 credits; and
- (ii) the total credit value of all modules marked below 40 must not exceed 10 credits.