

## Programme Specification

MSc in Nutrition and Food Science (full-time)

PFTNUTFDSM

MSc in Nutrition and Food Science (part-time)

PPTNUTFDSM

**For students entering in 2021/22**

**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	MSc in Nutrition and Food Science (full-time) - 1 years MSc in Nutrition and Food Science (part-time) - 2 years
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 Science: 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: the role of microbes in shaping health and disease outcomes and 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: Assess factors that influence food choice and the degree and impact of factors that influence food behaviour; and 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.
- Nutrition Communication: Design government and community campaigns and commercial advertising strategies on individual food choice;

### 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
FBMFPR	Research Project	60	M
FBMLNP	Lifestyle, Nutrigenetics and Personalised Nutrition	20	M
FBMMHD	Microbes in Health and Disease	20	M
FBMNCP	Nutrition Communication and Professional Practice	10	M
FBMNUT	Nutrition Concepts	20	M
FBMPRE	Food Product Reformulation	20	M
FBMPUB	Public health nutrition and consumer food choice	20	M
FBMRSD	Research Skills and Professional Development	10	M

### 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). If a student elects to undertake a project at an approved institution or an appropriate industrial concern additional costs may be incurred.

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 2020.

### 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.

### **Study abroad opportunities**

N/A

### **Teaching and learning delivery**

Teaching and learning is delivered in a variety of ways, including interactive lectures, laboratory practical classes, case study based learning, group work, online learning, and seminars.

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 – 290 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 programme will be assessed through a combination of coursework, oral examinations and practical examinations. In order to achieve a MSc in Nutrition and Food Science students are required to achieve a mark of at least 50% in all assessments.

### **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.

*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.

**For further information about your Programme please refer to the Programme Handbook and the relevant module descriptions, which are available at <http://www.reading.ac.uk/module/>. The Programme Handbook and the relevant module descriptions do not form part of your Terms and Conditions with the University of Reading.**

MSc in Nutrition and Food Science (full-time) for students entering in session 2021/22  
6 July 2021

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