

Programme Specification

MSc in Nutrition and Food Science (full-time)

PFTNUTFDSM

MSc in Nutrition and Food Science (part-time)

PPTNUTFDSM

For students entering in 2027/28

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
QAA Subject Benchmarking Group	N/A

Programme information and content

This MSc Nutrition and Food Science programme is intended for students wishing to develop a career in nutrition and food-related research or the food industry, and focuses on the interface between human nutrition and food science. The programme equips students with a deep understanding of food from a nutrition standpoint and develops their knowledge on diet and health issues, the implications for public health and impact on the food chain and associated industries.

The programme uses a variety of innovative teaching and assessment approaches to develop MSc students that can:

- deal with complex issues both systematically and creatively, make sound judgements in the absence of complete data, and communicate their conclusions clearly to specialist and non-specialist audiences
- demonstrate self-direction and originality in tackling and solving problems, and act autonomously in planning and implementing tasks at a professional or equivalent level
- continue to advance their knowledge and understanding, and to develop new skills to a high level.

In the Department of Food and Nutritional Sciences, our mission is to maintain Food and Nutritional Sciences at Reading as the equal of any in the world in terms of the relevance, impact and excellence of our teaching and research, our quality of support and facilities, and the learning opportunities and working experience we offer.

We are guided by our shared values to be an inclusive community of staff and students who share a passion for a scientific and evidence-based approach to the study of food and nutrition for the improvement of the quality and sustainability of food and diet to deliver benefits for society.

Programme Learning Outcomes

-MSc in Nutrition and Food Science (full-time)

During the course of the Programme, you will have the opportunity to develop a range of skills, knowledge and attributes (known as learning outcomes) For this programme, these are:

	Learning outcomes
1	Illustrate in-depth knowledge of the subjects at the interface between human nutrition and food science.
2	Recognise current diet and health issues, including consumer concerns, impinging on product development in the food industry, influencing nutrition policy and improving public health.
3	Assess factors that influence food choice and the degree and impact of factors that influence food behaviour and influence stakeholders at a variety of levels within the food chain on issues surround diet, health and disease.
4	Demonstrate practical skills in food science, microbiology and sensory sciences in the context of manufacture and storage, and in relation to safety and nutritional attributes of food.
5	Critically appraise epidemiological and experimental data used in deriving dietary recommendations aimed at reducing risk of chronic disease.
6	Demonstrate effective communication, presentational and inter-personal skills, including accurate recording of results and critical interpretation of observations and data.
7	Develop self-awareness, critical decision making skills, time management skills through effectively working within or leading a team.
8	Demonstrate a capacity to undertake research into food and nutritional sciences.

You will be expected to engage in learning activities to achieve these Programme learning outcomes. Assessment of your modules will reflect these learning outcomes and test how far you have met the requirements for your degree.

To pass the Programme, you will be required to meet the progression or accreditation and award criteria set out below.

Module information

The programme comprises 180 credits of compulsory modules as shown below.

Compulsory modules

Module	Name	Credits	Level
FBMCLN	Clinical Nutrition	20	M
FBMLNP	Lifestyle, Nutrigenetics and Personalised Nutrition	20	M
FBMMHD	Microbes in Health and Disease	20	M
FBMNUT	Nutrition Concepts	20	M
FBMPRE	Food Product Reformulation	20	M

FBMPUC	Public Health Nutrition and Consumer Food Choice	20	M
FBMRSP	Research Skills and Project	60	M

Part-time or flexible modular arrangements

The programme can be taken part-time over two years. In the first year of study, a student will normally be required to complete compulsory modules totalling no less than 60 credits and no more than 80 credits. In the second year of study, a student will normally be required to complete the compulsory module FBMRSP Research Skills and Project. The programme may not be completed over more than two years.

Placement opportunities

Students will be able to undertake their research project included in the 60 credit “Research Skills and 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

Optional modules

N/A

Teaching and learning delivery

Full-time enrolled students are introduced in Semester 1 with modules that deliver core-competences within their programme, whereas Semester 2 consists of problem-based learning modules, designed to require the integration and application of principles covered in earlier modules in a multi-disciplinary manner. Nutrition and Food Science is a multi-disciplinary field, and graduates must be able to apply and incorporate the principles of the disciplines in practical, real-world situations. Therefore, within the problem-based modules, you will be required to analyse, synthesise, and evaluate problems and case studies. These modules are designed to require the integration and application of nutrition food science principles (public health, food reformulation, clinical nutrition) in a multi-disciplinary manner to solve complex problems, either independently or in a team. The programme also enables inter-professional learning opportunities as the module on food product reformulation is common across all FNS post-graduate taught programmes. The Research Skills and Project module is also designed to enhance your self-awareness and personal effectiveness while developing strategies to facilitate decision making processes to enhance career development. Strong links and continuous engagement with industry allows the development of research projects, for which you would have both an industrial and academic supervisor.

For part-time students, your learning journey embarks with pre-defined modules taken in Year 1 and 2, which enable the delivery of discipline-specific principles and supports you in integrating and applying those principles within problem-based modules.

Additionally, employability skills are embedded at the core of the programme and are practised through a variety of formative and summative types of assessment, enhancing employability of programme graduates.

Elements of your programme will be delivered via digital technology.

The scheduled teaching and learning activity hours and amount of technology enhanced learning activity for your programme will depend upon your module combination. In addition, you will undertake some self-scheduled teaching and learning activities, designed by and/or involving staff, which give some flexibility for you to choose when to complete them. You will also be expected to undertake guided independent study. Information about module study hours including 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 (AfN). Upon graduation, you can become a Registered Associate Nutritionist which would entitle you to use the letters ANutr after your name. 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 modules, as per the AfN accreditation requirements. Students that fail to progress on the accredited programme are internally transferred to the non-accredited version of the programme (MSc Nutritional Sciences).

Progression

N/A

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 Master's Degree

The following conditions must be satisfied for the award of a Master's degree:

Award of a Master's degree

- (i) an overall weighted average of 50% or more over 180 credits
- (ii) a mark of 50% or more in at least 120 credits
- (iii) no credits with a mark below 40%
- (iv) a mark of 50% or more for the Dissertation

Also, the MSc Nutrition and Food Science programme is accredited by AfN (Association for Nutrition) and in order to meet the accrediting body standard requirements, students are required to obtain a pass mark (50%) in all taught modules.

In addition to the threshold conditions for the award of a Master's degree, the following **further** conditions must be satisfied for a classification of Distinction or Merit:

Distinction

An overall weighted average of 70% or more over 180 credits

OR

an overall weighted average of 68% or more over 180 credits and marks of 70% in at least 90 credits

AND

Where the dissertation is included in the conditions for the award of a Master's degree, a mark of at least 60% in the dissertation

AND

No marks below 40%.

Merit

An overall weighted average of 60% or more over 180 credits

OR

an overall average of 58% or more over 180 credits and marks of 60% in at least 90 credits

AND

No marks below 40%.

In the case that threshold conditions for the award of a Master's degree as listed above are not met, students may be eligible for the award of either a Postgraduate Diploma or Postgraduate Certificate, as described below. These awards are not recognised by the Association for Nutrition (AfN).

For Postgraduate Diploma

The following conditions must be satisfied for the award of a Postgraduate Diploma:

Award of a Postgraduate Diploma

- (i) an overall weighted average of 50% or more over 120 credits
- (ii) a mark of 50% or more in at least 80 credits
- (iii) no credits with a mark below 40%

In addition to the threshold conditions for the award of a Postgraduate Diploma, the following further conditions must be satisfied for a classification of Distinction or Merit:

Distinction

An overall weighted average of 70% or more over 120 credits

OR

an overall weighted average of 68% or more over 120 credits and marks of 70% in at least 60 credits

AND

No marks below 40%.

Merit

An overall weighted average of 60% or more over 120 credits

OR

an overall average of 58% or more over 120 credits and marks of 60% in at least 60 credits

AND

No marks below 40%.

For Postgraduate Certificate

The following conditions must be satisfied for the award of a Postgraduate Certificate:

Award of a Postgraduate Certificate

- (i) an overall weighted average of 50% or more over 60 credits
- (ii) No credits with a mark below 40%.

Details of the classification method is given in detail in the [Assessment Handbook](#) under:

- Section 19: Awards: Postgraduate Master's, Postgraduate Diploma, Postgraduate Certificate

Please note that there may be a specific version for your year of entry.

Additional costs of the programme

Estimated costs for printing and binding of practical class handbooks: £5.

Costs are indicative and may vary according to optional modules chosen and are subject to inflation and other price fluctuations. Estimates were calculated in 2026.

Students may consider purchasing a laptop to help support their learning. Information on recommended device specifications can be found on the [DTS Student Hub](#).

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 2027/28
28 July 2026

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