

Programme Specification

BSc Nutrition with Foundation

For students entering Foundation year in September 2027

UCAS Code: B5D9

UFNUTRIFY

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	4 years
Length of Programme with placement/year abroad	
Accreditation	Association for Nutrition (AfN), Institute of Food Science and Technology (IFST)
QAA Subject Benchmarking Group	Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences

Programme information and content

This programme provides a modern, integrated and innovative education in Nutrition. In this programme, students will learn about the links between nutrition and health, both on an individual and societal level. The BSc Nutrition programme is accredited by the Association for Nutrition and the Institute of Food Science and Technology (IFST) and will allow the student to become an Associate Nutritionist (ANutr) after graduation and a Registered Nutritionist (RNutr) with approximately three years of professional experience.

Foundation year:	The goal of Year 0 is to provide you with the basic core knowledge required for your chosen pathway and the confidence to make a successful transition to Higher Education. This is achieved through the provision of high quality teaching, which is sympathetic to the needs of students from a wide range of educational backgrounds.
Part 1:	Part 1 introduces the foundations of the degree, with a strong focus on fundamental science modules such as physiology, chemistry and microbiology, but also quantitative skills, an introduction to food science and awareness of the food chain and food industry. The modules in Part 1 ensure that students have sufficient knowledge to underpin their later studies.
Part 2:	Part 2 provides you with the fundamental understanding of nutritional sciences and key methodologies, as well as fundamental concepts of food science relevant for nutrition. This includes a wide range of topics, such as fundamental nutrition, issues in food choice, as well as links between nutrition and health on an individual and societal level. In practical classes, students learn to acquire key skills and apply their knowledge.
Placement/Study abroad year:	Students may be permitted to transfer to a programme with Study Abroad / Placement Year.

Part 3:	Part 3 gives you the opportunity to further your knowledge on the links between nutrition and health. It also gives the opportunity to work in multidisciplinary teams, for example the development of a new food product and healthy living assessments. It also includes your research project (dissertation).
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Programme Learning Outcomes - BSc Nutrition with Foundation

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	Develop a sound understanding of food and nutrient composition, nutrient action, adaptation to food and nutrient supply and biological basis of the interaction between nutrition and health.
2	Assess the methods and data for acquiring and interpreting information about health and lifestyle such as diet and exercise, gene-lifestyle interaction, and evidence-based nutrition policy.
3	Illustrate the role of agriculture, food production, economic, social, and behavioural factors in affecting dietary adequacy and understand consumer food choice, and major contemporary global social issues related to nutrition and health.
4	Analyse and solve problems, design experiments to test hypotheses, and plan, conduct and report on an individual research project.
5	Critically evaluate scientific literature, recognising strengths and weaknesses in research findings.
6	Demonstrate skills to perform nutritional, microbiological, and sensory laboratory tests to assess the quality and safety of foods.
7	Identify principles associated with assessment and formulation of diets to meet specified requirements for individuals or populations.
8	Develop the ability to record, collate and analyse nutrition-related data using appropriate statistical methods.
9	Work as an individual and as part of a small group or in teams to solve a research question, and to critically assess and present data using appropriate statistical techniques and making effective use of information technology.
10	Communicate information concerning nutrition at a level appropriate to the needs of both specialist and non-specialist target audiences.

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.

In addition to the learning outcomes stated above if you are on a placement or study abroad programme you will have the opportunity to develop the following learning outcome:

Additional Learning outcomes	
N/A	

Module information			
Each part comprises 120 credits, allocated across a range of compulsory and optional modules as shown below. Compulsory modules are listed.			
Foundation modules:			
Module	Name	Credits	Level
BI0FB1	Foundation Biology 1	20	0
BI0FB2	Foundation Biology 2	20	0
CH0AS1	Academic and Scientific skills: Foundations for Tackling Global Challenges 1	20	0
CH0AS2	Academic and Scientific skills: Foundations for Tackling Global Challenges 2	20	0
CH0FC1	Foundation Chemistry 1	20	0
CH0FC2	Foundation Chemistry 2	20	0
Part 1 Modules:			
Module	Name	Credits	Level
CH1GCB	General Chemistry B	20	4
FB1BOB	Food and Nutritional Chemistry: a Practical Approach	20	4
FB1FSC	Food System Challenges	20	4
FB1MIC	Food Microbiology	20	4
FB1NBP	Nutritional Biochemistry and Physiology	20	4
FB1SFM	Introduction to Sustainable Food Manufacturing	20	4
Part 2 Modules:			
Module	Name	Credits	Level
FB2CPF	Composition and Properties of Foods	20	5
FB2EPN	Exercise and Performance-based Nutrition	20	5
FB2FC	Food Choice	20	5
FB2JOB	Securing a Job: Recruitability and Employability Skills	0	5
FB2NEP	Nutritional Epidemiology and Public Health	20	5
FB2NPP	Nutrition Policy and Professional Conduct	20	5
FB2NRP	Nutrition for Research and Practice	20	5
If you take a year-long placement or study abroad, Part 3 as described below may be subject to variation.			
Part 3 Modules:			

Module	Name	Credits	Level
FB3GUT	Gut Microbiota and Health	20	6
FB3LNN	Lifestyle, Nutrigenetics, and Personalised Nutrition	20	6
FB3NMP	Nutrition in the Management and Prevention of Disease	20	6
FB3NPD	New Product Development	20	6
FB3PFB	Research Project	40	6

Placement opportunities

N/A

Optional modules:

The optional modules available can vary from year to year. An indicative list of the range of optional modules for your programme can be found online in the Course Catalogue. Details of optional modules for each part, including any additional costs associated with the optional modules, will be made available to you prior to the beginning of the Part in which they are to be taken and you will be given an opportunity to express interest in the optional modules that you would like to take. Entry to optional modules will be at the discretion of the University and subject to availability and may be subject to pre-requisites, such as completion of another module. Although the University tries to ensure you are able to take the optional modules in which you have expressed interest this cannot be guaranteed.

Teaching and learning delivery:

You will be taught through a wide range of approaches to teaching and learning in our programmes, spanning from seminars to workshops, practical classes, but also problem based learning and flipped-classroom type methods. These aim to maximise your engagement and accommodate students with different learning styles. The latter ensures that our teaching is diverse and inclusive, as our students are from a wide variety of different backgrounds with very different learning experiences. Within the design of the programmes, we aim to incorporate time for you to reflect on your learning.

You are taught throughout the programme by highly research-active staff who are able to ensure that you learn about current research in their discipline. In the final year project, many of you will be involved in cutting-edge research projects and become an integral part of the different research groups within the department. We use pedagogies appropriate to the discipline with a student-centred learning paradigm. This means that our main role is to guide and facilitate your learning and provide experience-based learning opportunities. In applied sciences, such as Nutrition, active learning has a crucial role. You are expected to be active learners and contribute to the learning process, building knowledge and understanding in response to opportunities provided. You will develop your existing knowledge in order to achieve deeper levels of understanding, allowing you to analyse, evaluate and synthesize ideas. Our teaching is informed by the concept of constructive alignment, ensuring that the components of the teaching system are aligned to each other.

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. Upon graduation, you can become an Associate Nutritionist and Registered Nutritionist after approximately three years of experience. Additionally, the programme is accredited by the Institute of Food Science and Technology (IFST) for the purpose of eligibility to apply for associate level membership

Assessment

The programme will be assessed through a combination of coursework, set exercises, in-class tests, oral assessments, artefact production, written examinations and a capstone project. Further information is contained in the individual module descriptions.

Progression

Foundation Year

The University-wide rules relating to 'threshold performance' as follows

- (i) obtain an overall weighted average of 50% over 120 credits taken in Part 0; and
- (ii) obtain a mark of at least 40% in all individual modules.

In order to progress from Part 0 to Part 1, and be eligible for transfer to BSc Nutrition, a student must achieve a threshold performance; and

- (iii) achieve a module mark of at least 50% in Foundation Chemistry 2 (CH0FC2) or Biology 2 (BI0FB2).

Part 1

To achieve a threshold performance at Part 1, a student will normally be required to:

- (i) Obtain an overall weighted average of 40% over 120 credits taken in Part 1; and
- (ii) Obtain a mark of at least 40% in individual modules amounting to not less than 80 credits taken in Part 1; and
- (iii) Obtain marks of at least 30% in modules amounting to 120 credits. (A Fail in a Pass/Fail module will be treated as not meeting the minimum threshold requirement for

progression or classification. Pass/fail modules are excluded from weighted average calculations but must be passed to avoid failure of the Part or degree.)

In order to progress from Part 1 to Part 2, a student must achieve a threshold performance; and

(iv) obtain at least 40% in EACH of the following modules: FB1NBP, FB1FSC and FB1BOB taken in Part 1.

The achievement of a threshold performance at Part 1 qualifies a student for a Certificate of Higher Education if they leave the University before completing the subsequent Part.

Students considering transferring to another programme should seek guidance from their designated Support Centre in the first instance.

Part 2

To achieve a threshold performance at Part 2, a student shall normally be required to:

- (i) Obtain a weighted average of 40% over 120 credits taken in Part 2; and
- (ii) Obtain marks of at least 40% in individual modules amounting to at least 80 credits taken in Part 2; and
- (iii) Obtain marks of at least 30% in individual modules amounting to at least 120 credits. (A Fail in a Pass/Fail module will be treated as not meeting the minimum threshold requirement for progression or classification. Pass/fail modules are excluded from weighted average calculations but must be passed to avoid failure of the Part or degree.)

In order to progress from Part 2 to Part 3, a student must achieve a threshold performance; and

(iv) obtain at least 40% in EACH of the following modules: FB2NRP, FB2NPP and FB2NEP taken in Part 2.

The achievement of a threshold performance at Part 2 qualifies a student for a Diploma of Higher Education if they leave the University before completing the subsequent Part.

In order to achieve a BSc Honours degree in Nutrition students are required to achieve at least 40% in FB3NPD and FB3NMP taken in Part 3. Students who do not meet the accreditation requirements to pass all assessments within the modules outlined above (but meet the University threshold requirements) may be eligible to achieve an alternative BSc Honours degree in Nutrition and Food.

Classification

Bachelors' degrees

The University's honours classification scheme is based on the following:

Mark Interpretation

70% - 100% First class

60% - 69% Upper Second class

50% - 59% Lower Second class
40% - 49% Third class
35% - 39% Below Honours Standard
0% - 34% Fail

The weighting of the Parts/Years in the calculation of the degree classification is:

Three year programmes:

Part 2: one-third

Part 3: two-thirds

Four year programmes, including professional/ work placement or study abroad

Part 2: one-third

Professional/ work placement or Study abroad: Year abroad not included in the classification

Part 3: two-thirds

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

- Section 17: Awards (Bachelor's), or
- Section 18: Awards (Integrated Master's programmes). Students who do not progress to Part 4 of the Integrated Master's will normally be subject to the method detailed under Section 17: Awards (Bachelor's)

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

Additional costs of the programme

During your programme of study you will incur some additional costs. For textbooks and similar learning resources, we recommend that you budget between £50 to £150 a year. Some books may be available second-hand, which will reduce costs. A range of resources to support your curriculum, including textbooks and electronic resources, are available through the library. Reading lists and module specific costs are listed on the individual module descriptions.

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.

BSc Nutrition with Foundation for students entering Foundation year in session 2027/28

18 June 2026

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