### Course Information Form

This Course Information Form provides the definitive record of the designated course

#### Section A: General Course Information

Course Title

BSc (Hons) Food and Nutrition Science, Food and Nutrition Science (with Foundation Year); Food and Nutrition Science (with

Professoinal Placement Year)

Final Award BSc (Hons)

Route Code BSFNSAAF, BSFNPAAF, BSFNFAAF, BSFNIAAF

Intermediate Qualification(s)

FHEQ Level 6

Location of Delivery University Square Campus, Luton

September start for home students (3 years full time, 4 years for the Foundation Year route and PPY route).

Mode(s) and length of study

Standard intake points (months)

September (UK and International) and February (February for International Students only)

External Reference Points as applicable including Subject Benchmark

Professional, Statutory or Regulatory Body (PSRB) accreditation or endorsement	
HECoS code(s)	100274, 101017
UCAS Course Code	D610

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background and aim of an experiment, the appropriateness of the method employed, the reliability of the results obtained, and the meaning of the data in a broader scientific context.

As students progress through Level 5 they are expected to apply their basic understanding to novel situations and the analysis of more complex biological phenomena. Although practical reports are still a key assessment method, the assessment criteria weighting changes from an emphasis on subject understanding and written structure at Level 4, to an emphasis on accurate analysis of the results, critical evaluation of the method and data, and effective use of literature at Level 5. Similarly, end of unit exams involve short essay answers allowing students to demonstrate broader understanding of the subject material and an ability to apply their knowledge in different contexts. Additionally, Level 5 students will prepare and orally present a proposal to address a need identified in scientific literature. The presentation will include the design of an experiment to test the scientific need you have identified. This requires students to develop and practice the scientific method to generate hypotheses, and to consider the commercialisation and broader applicability of the science.

At Level 6 students are expected to demonstrate an ability to integrate varied knowledge and to critically evaluate their understanding. Problem based learning through case studies and student-led group discussion is used in their Food Security and Management Unit. Teaching throughout this year is more student focussed and students are expected to lead discussion topics in Food Security and Biotechnology applications, and to devise their own research project topic and assess literature to present a novel hypothesis in their project. End of unit exams are long essay based to enable students to demonstrate knowledge synthesis and critical evaluation.

Teaching at all levels employs laboratory practicals to teach technical skills and to enable students to apply their learning from lectures in an employment related setting. The final year Research Project involves lab based practical or a higher level data analysis and data-based reports. This experience closely mimics that of graduates working in research laboratories, and students

Teaching, learning and assessment strategies

Admissions Criteria	Approved Variations and Additions to Standard Admission
Admissions Criteria	N/A
	https://www.beds.ac.uk/about-us/our-university/academic-information
	Note: Be aware that our regulations change every year
Assessment Regulations	Approved Variations and Additions to Standard Assessment Regulations
	None

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### **Section B: Course Structure**

BHS049-3	Food security and management	6	15	Core	TD TD A1 A2 TD1
BHS055-3	Food Processing	6	15	Core	DA DA2 A12
BHS058-3	Applied Plant Science	6	15	Core	A1 DA2DA2A12 A1 2
BHS062-3	Nutraceuticals and Health	6	15	Core	A1 DA2 DA2 A1 DA 12
BHS065-3	Clinical Nutrition	6	15	Core	DA 12 DA2 A12

Unit	Unit Name	Level	Credits	Core or Option	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
BHS020-2	Professional Practice Year	5	0	Core								A1 A2							

# Section C: Assessment Plan

The course is assessed as follows:

## **BSFNSAAF- BSc (Hons) Food and Nutrition Science**

Unit Code	Level Period Core/	Option Ass 1 Type code	Ass 1 Submit wk	Ass 2 Type code	Ass 2 Submit wk	Ass 3 Type code	Ass 3 Submit wk	Ass 4 Type code	Ass 4 Submit wk	
BHS012-1	SEM1 4 OR Core SEM3									

PR-OR	Practical - Oral Presentation
WR-I	Coursework - Individual Report
WR-LAB	Coursework - Laboratory Report

Administrative Information				
Faculty	Creative Arts Technologies and Science			
School	School of Life Sciences			
Head of School/Department	Prof S Sreenivasaprasad			
Course Coordinator	Shaobo Zhou			