

## BSc with Honours in Food, Nutrition and Health – 2018 entry

**Duration of programme:** 4 years (where students join the programme in year 1)

**Award on successful completion:** Bachelor of Science with Honours

**Location of delivery:** Abertay University, Bell Street, Dundee

**Composition of the programme:** 120 SCQF (Scottish Credit and Qualifications Framework) credits in each academic year, delivered in modules of 20 credits each, with 3 modules taken in term 1, and 3 in term 2 each year. In years 1 and 2, students have the opportunity to take modules outside their main subject. In year 3, students undertake a 60 credit placement. All students complete a 40 credit independent project in the final year.

**Contact hours and workload:** Each academic year typically requires 1200 hours of student effort; on average across the 4 years of this programme, 20% of that time is in lectures, seminars, practicals and similar activities; the remainder is placement and independent study.

**Assessment methods:** Assessment is by a combination of coursework, class tests, online assessments, exam presentations, vivas and projects.

**Additional costs:** Students are required to purchase two lab coats (one for use in the labs and one for use in the kitchens), and to make a one-off contribution of £50 to the cost of ingredients.

**Academic staff:** This programme is delivered by staff in the Division of Food and Drink in the School of Science, Engineering and Technology. Staff profiles can be viewed at <http://www.abertay.ac.uk/studentlife/schools/set/staff/>

<b>Core modules in the programme:</b>
Fundamentals of Nutrition
Properties of Food
Nutrition Through the Lifespan
Public Health Nutrition and Health Promotion 1
Food Characterisation
Nutrition and the Consumer
Clinical Nutrition 1
Food and Behaviour
Placement
Public Health Nutrition and Health Promotion 2
Clinical Nutrition 2
Honours Project
<b>Other modules that may be offered, but are subject to change over time:</b>
Safe Food Handling
Biology Principles & Practice
Food Design and Promotion
Law
Professional Development for Placement
Current Topics in Food

**Developments in the discipline:** The curriculum may evolve in response to change in legislation, government led health initiatives, consumer trends, professional body requirements, industry training demands and technological innovations.