**Programme Specification**

**KEY FACTS**

<table>
<thead>
<tr>
<th>Programme name</th>
<th>Nutrition, and Food Policy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Award</td>
<td>BSc (Hons)</td>
</tr>
<tr>
<td>School</td>
<td>School of Health Sciences</td>
</tr>
<tr>
<td>Department or equivalent</td>
<td>HSRM</td>
</tr>
<tr>
<td>Programme code</td>
<td>TBC</td>
</tr>
<tr>
<td>Type of study</td>
<td>Full Time or Part Time, or Full Time or Part Time by Online Learning</td>
</tr>
<tr>
<td>Total UK credits</td>
<td>360</td>
</tr>
<tr>
<td>Total ECTS</td>
<td>180</td>
</tr>
</tbody>
</table>

**PROGRAMME SUMMARY**
This programme is designed to give you a high quality and challenging education in nutrition and food policy with a view to becoming an effective professional. You can gain a career head start by going on a placement as part of their course.

The BSc in Nutrition and Food Policy equips you to help solve challenges in nutrition at individual, group, national, and global levels. It provides you with the skills and expertise to independently develop, implement and evaluate sustainable nutrition, and public health-promotion interventions as well as develop local food and health policies within a global context. You will be encouraged to take a panoramic view of the wider food system and debates, and to consider how Food Policy is addressing, has addressed or could address the totality of the challenges posed by modern food systems. Given the global nature of the food system, the course explores links across different regions of the world and you will be expected to consider different countries' experience of creating food policies.

We provide an interdisciplinary education in an international study environment with students and faculty from many countries. Taught on campus (or through online learning) this course offers a broad approach to nutrition and its interrelationships with human physiology, public health and welfare, environment, agriculture, culture, economics, social justice, food aid, food science and safety, and food policy. The online learning mode allows diverse student participation to create an engaging and intercultural learning environment and an international alumni ambassador network. The ethos of the Programme is one that will encourage you to consider these different perspectives, to read widely, to think comprehensively and to analyse critically.

Aims
The key purpose of the BSc in Nutrition and Food Policy is to qualify the graduates to take an interdisciplinary and intercultural approach to nutrition and health challenges in a globalized world. Graduates will have the skills and expertise to work in local, national and international settings in a range of roles related to Nutrition and Food Policy.

Programme Structure
The BSc in Nutrition and Food Policy is a three-year course where you will study modules totalling 360 credits.

In each year of your degree you will take a number of individual modules, normally valued at 15 or 30 credits, adding up to a total of 120 credits for the year. Modules are assessed in the academic year in which they are taken. All compulsory modules must be passed in order to progress to the next programme stage of the programme. Students are encouraged and enabled to pursue their own specialisms by choosing your own topics for some assignments for the taught modules.

The programme consists of 3 Programme Stages to enable mapping of the programme at different award levels:
Programme Stage 1 will be at HE level 4 (certificate),
Programme Stage 2 will be at HE level 5 (diploma), and
Programme Stage 3 will be at HE level 6 (degree).

This programme follows the principles outlined in the QAA’s Framework for Higher Education Qualifications (QAA, 2008).

Programme Stage 1 covers the foundations of human biology and nutrition. Core modules will consider the major body systems in health and disease. Biochemistry, physiology, and basic anatomy are integrated with an introduction to nutrition and metabolism. This introduces the concepts of nutrition and metabolic processes as they relate to the commonest forms of malnutrition (obesity and disease-related malnutrition). You will also receive a thorough grounding in the academic skills you will need for successful study at university level.
WHAT WILL I BE EXPECTED TO ACHIEVE?
On successful completion of this programme, you will be expected to be able to:

**Knowledge and understanding:**
- Evaluate and Identify the nutrients and nutrient content of food and beverages and how they affect health from the molecular through to the population level.
- Judge the nutritional demands of individuals and populations in line with current dietary recommendations.
- Apply nutritional concepts at biochemical, organismal and population level.
- Distinguish and contrast the metabolic basis of food demand through the life cycle.
- Perform laboratory-based investigations commonly used to assess nutritional status.
- Evaluate the principle and key components of the practice of health education and health promotion policies and programmes.
- Construct and develop models of food policy within the food system, and illustrate the dynamics that shape it at local, national, regional and global levels.
- Apply food policy disciplinary perspectives, including: political and economic, social/cultural, environmental and public health perspectives.
- Distinguish the role of food in a social or behavioural context, at all stages of the life course.
- Appraise the scientific principles of nutrition for the promotion of health and wellbeing of individuals, groups and populations (including recognising benefits and risks).
- Describe the link between food production with food security and human dietary intake.
- Critically evaluate trends in food policy and the food system.
- Develop potential solutions to real world food policy, nutrition and public health problems.

**Skills:**
- Critically evaluate the nature and development of contemporary food policy from a range of differing disciplinary perspectives.
- Apply research skills as an increasingly self-confident learner and critically reflect upon these skills and the learning process.
- Use acquired knowledge and appropriate skills to make professional judgements.
- Find and critically evaluate scientific literature and other appropriate sources of material.
- Act as an independent and self-critical learner who manages their own requirements for continuing academic and professional development.
- Demonstrate competence in commonly used nutrition research methodology.
- Communicate effectively both orally and in writing.
- Gather, analyse and interpret qualitative and quantitative data.
- Work effectively and independently on a given project or task.
- Work effectively in small groups and teams towards a common goal/outcome.
- Communicate ideas, principles and theories effectively by oral, written and visual means.
- Practice basic statistical and numerical skills to nutritional, public health and food data.
- Employ Information Technology to network and work effectively in online and offline settings.
- Construct wider food and academic networks.

**Values and Attitudes**
- Engage the diversity of values and interests in food and nutrition with respect.
- Evaluate the pursuit of the public good in the analysis of food’s role in human, ecosystem and planetary well-being.
- Demonstrate reflective, ethical and respectful practice when debating moral or ethical issues.
- Examine your own social and political values, attitudes and assumptions and evaluate how these may affect your learning and your practice.
- Show professionalism and integrity, and promote diversity, equity and dignity in all encounters with other students and staff.
- Demonstrate respect and tolerance when working with other peers and tutors.
HOW WILL I LEARN?
The programme uses a blended approach encompassing both face-to-face and online learning and teaching strategies. It makes full use of available learning technologies whilst recognising the value of face-to-face interaction and facilitation. The variety of methods used will develop your strengths and preferred learning styles, but will also help you to acquire further educational strategies to meet the required outcomes of the programme. The learning strategies will require you to engage in increasingly advanced and more analytical work as the programme progresses. An Online learning version of this programme is available.

A typical 15-credit module involves a total of around 25 hours of contact time (i.e. lecturers, seminars and class activities). In addition, you will be expected to undertake roughly 125 independent study hours for the module (for 30-credit modules, the hours will be roughly double). Some of these hours will include use of online learning tools, such as Moodle. A range of methods will be used throughout the programme, including:

- **Lectures**: a lecture enables information to be presented in a logical manner to groups of students. This is a useful method for presenting an overview of new materials and stimulating you to read further around the subject area. Lectures may be in ‘real time’ or recorded. A lecture can help you to feel secure in the foundational knowledge required and point you to significant areas for further study. Lectures will be delivered by University staff, and there will also be a range of external experts and service users who will provide their unique perspectives on the topics covered in the lectures.

- **Seminars**: these small group sessions are essential supplements to the lectures and give you the opportunity to apply the material covered in the lectures and your independent reading to practical situations within nutrition and food policy. The seminars will extend the depth and breadth of your knowledge and encourage team working; they are designed to motivate, enhance your communication skills and develop your powers of reasoning. Small group work may entail: 1) giving a presentation, to demonstrate that you have achieved a set task, or 2) engaging in a debate, which will encourage you to develop group discussions around contemporary issues or inspire you to pursue specific lines of enquiry. Seminars will provide you with a range of nutrition and food policy-related materials and resources, and enable you to apply the learning from the lectures to the fields of nutrition and food policy.

- **Guided independent study**: during the programme you will be allocated time to undertake prescribed activities individually or in study groups. These activities may form part of the formative assessment strategy to help you to complete the summative assessment, or may be set tasks which you should complete prior to attending a taught session.

- **Student-directed learning**: a proportion of study time for each module will be self-directed and during these times you should explore areas of interest, read widely and prepare for assessments. Whilst this time counts towards the total hours allocated to the programme, it will be up to you to decide exactly how you spend this time and which areas of learning you wish to pursue.

- **Online learning**: online learning uses computer and internet-based technologies and resources. These technologies will be used extensively to facilitate, supplement and enhance your learning. The portal to e-learning at City is situated within the Moodle Virtual Learning Environment, and you will be given access to this and other appropriate online resources.

- **External visits and walks**: during the programme you will have the opportunity to participate in external visits, e.g. to different settings and environments in which
WHAT TYPES OF ASSESSMENT AND FEEDBACK CAN I EXPECT?
Overview
A range of assessment strategies will be used throughout the programme to test your knowledge, attitudes and skills in all aspects of the programme. A variety of assessment types suits the spectrum of ability and learning preferences within the student body. Some of the strategies used will be familiar to you, others may not. The assessments will require increasing levels of analysis, evaluation and critical reflection as the programme progresses. Details of module specific assessments can be found in the module assessment guidelines.

The menu of assessment strategies used within the programme may include:

- **Written assignments**, including essays: these enable you to explore and critically analyse key concepts and theories, and apply these to health and social care problems or situations. You will be expected to develop coherent discussions relating to set subject areas, critically appraise the evidence base and critically reflect upon your own beliefs and assumptions. Written assignments may take the form of case study essays, in which you will be expected to structure your argument around a particular service or issue, or they may be reflective accounts of what learning you achieved whilst undertaking set tasks such as community profiling or patchwork texts. In some assessments you will be required to provide a paper to support another assessment such as a poster presentation. Written assignments may also be mixed media in presentation: this includes Placement Reports (where you reflect upon your placement activity) through a reflective blog and recorded video clip or podcast.

- **Written examinations** (short answer questions, multiple choice questions): these enable you to demonstrate your ability to recall knowledge which can be applied to practical situations. These assessments are used when accurate factual recall is required.

- **Dissertation**: the final project in Programme Stage 3 (worth 30 credits), this will enable you to choose a relevant topic of interest to you and demonstrate an in-depth understanding of this topic. You will be expected to appraise the current body of knowledge (and/or practice) and make suggestions for future practice, policy and research. You will be assigned an academic supervisor who will guide you through the entire process, from choosing your topic through to submission. Potential project options include a literature review, a research proposal, a case study, or a policy analysis.

For each module, you will be given assessment guidelines which will outline the nature of the specific summative assessment and give clear guidance on how you can achieve the set assessment criteria for this. The pass mark for all graded assessments is 40%.

**What do I have to do to pass?** Assessment Criteria are descriptions, based on the intended learning outcomes: the skills, knowledge or attributes you need to demonstrate in order to complete an assessment successfully, providing a mechanism by which the quality of an assessment can be measured.

Grade-Related Criteria are descriptions of the level of skills, knowledge or attributes you need to demonstrate in order achieve a certain grade or mark in an assessment, providing a mechanism by which the quality of an assessment can be measured and placed within the overall set of marks.

Assessment Criteria and Grade-Related Criteria will be made available to you, to support you as you prepare and complete assessments. They will be provided in programme handbooks, module specifications and in the virtual learning environment, or they will be attached to a specific assessment task.
WHAT AWARD CAN I GET?

**Bachelor’s Degree with Honours:** To qualify for the award of BSc (Hons) Nutrition and Food Policy you will be required to complete 120 credits at Level 4, 120 credits at Level 5 and 120 credits at Level 6 (totalling 360 credits).

<table>
<thead>
<tr>
<th>Programme Stage</th>
<th>HE Level</th>
<th>Credits</th>
<th>Weighting (%)</th>
<th>Class %</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>4</td>
<td>120</td>
<td>I 15</td>
<td>70</td>
</tr>
<tr>
<td>2</td>
<td>5</td>
<td>120</td>
<td>II Upper 35</td>
<td>60</td>
</tr>
<tr>
<td>3</td>
<td>6</td>
<td>120</td>
<td>II Lower 50</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>III 40</td>
<td></td>
</tr>
</tbody>
</table>

**Ordinary Degree:** To exit with the award of BSc (Ordinary) Nutrition and Food Policy you will be required to complete 120 credits at Level 4, 120 credits at Level 5 and 60 credits at Level 6 (totalling 300 credits). This is without the dissertation module.

<table>
<thead>
<tr>
<th>Programme Stage</th>
<th>HE Level</th>
<th>Credits</th>
<th>Weighting (%)</th>
<th>Class %</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>4</td>
<td>120</td>
<td>With Distinction 15</td>
<td>70</td>
</tr>
<tr>
<td>2</td>
<td>5</td>
<td>120</td>
<td>With Merit 35</td>
<td>60</td>
</tr>
<tr>
<td>3</td>
<td>6</td>
<td>60</td>
<td>Without Classification 50</td>
<td>40</td>
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</table>

**Diploma of Higher Education:** To exit with the award of Diploma of Higher Education in Nutrition and Food Policy you will be required to complete 120 credits at Level 4 and 120 credits at Level 5 (totalling 240 credits).

<table>
<thead>
<tr>
<th>Programme Stage</th>
<th>HE Level</th>
<th>Credits</th>
<th>Weighting (%)</th>
<th>Class %</th>
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<tbody>
<tr>
<td>1</td>
<td>4</td>
<td>120</td>
<td>With Distinction 35</td>
<td>70</td>
</tr>
<tr>
<td>2</td>
<td>5</td>
<td>120</td>
<td>With Merit 65</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Without Classification 40</td>
<td>40</td>
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</tbody>
</table>

**Certificate of Higher Education:** To exit with the award of Certificate of Higher Education in Nutrition and Food Policy you will be required to complete 120 credits at Level 4.

<table>
<thead>
<tr>
<th>Programme Stage</th>
<th>HE Level</th>
<th>Credits</th>
<th>Weighting (%)</th>
<th>Class %</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
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<td>120</td>
<td>With Distinction 100</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>With Merit 60</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Without Classification 40</td>
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</table>

WHAT WILL I STUDY?
Programme Stage 1

You will take the six core (compulsory) modules listed below (totalling 120 credits):

<table>
<thead>
<tr>
<th>Module Title</th>
<th>SITS Code</th>
<th>Module Credits</th>
<th>Core/ Elective</th>
<th>Compensation</th>
<th>Yes/No</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction to Food and Nutrition</td>
<td>TBA</td>
<td>30</td>
<td>Core</td>
<td>No</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Introduction to Food Science &amp; Technology</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>4</td>
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</tr>
<tr>
<td>Nutrition Across the Life Course</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Poverty, Housing and Welfare</td>
<td>SC1002</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Health, Illness and Society</td>
<td>SC1005</td>
<td>30</td>
<td>Core</td>
<td>No</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Academic Skills for Higher Education</td>
<td>SC1004</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>4</td>
<td>4</td>
</tr>
</tbody>
</table>

Programme Stage 2

You will take Six modules (totalling 120 credits):

• The Five core (compulsory) modules listed below (105 credits);
• Plus two further elective (optional) module chosen from the list below (15 credits)

<table>
<thead>
<tr>
<th>Module Title</th>
<th>SITS Code</th>
<th>Module Credits</th>
<th>Core/ Elective</th>
<th>Compensation</th>
<th>Yes/No</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food, Public Health, Economics and the Environment</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>The Food System and Food Security</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Applied Nutrition</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Developing Complex Interventions</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Introduction to Public Health and Epidemiology</td>
<td>SC2002</td>
<td>30</td>
<td>Core</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Global Health</td>
<td>HS2011</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Communities and Health</td>
<td>HS2446</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Microplacement**</td>
<td>TBA</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>5</td>
<td>5</td>
</tr>
</tbody>
</table>

** Availability subject to successfully completing the selection process

Programme Stage3

You will take six or seven modules (totalling 120 credits):

• The five core (compulsory) modules listed below (90 credits);
• Plus one to two further elective (optional) modules chosen from the list below (30 credits).

<table>
<thead>
<tr>
<th>Module Title</th>
<th>SITS Code</th>
<th>Module Credits</th>
<th>Core/ Elective</th>
<th>Compensation</th>
<th>Yes/No</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dissertation</td>
<td>TBA</td>
<td>30</td>
<td>Core</td>
<td>No</td>
<td>6</td>
<td>6</td>
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<tr>
<td>Using research Knowledge</td>
<td>NM3270</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>6</td>
<td>6</td>
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<tr>
<td>Nutrition and Food Policy</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Nutritional Assessment</td>
<td>TBA</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>6</td>
<td>6</td>
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<tr>
<td>Food, Culture and Society†</td>
<td>SC3001</td>
<td>15</td>
<td>Core</td>
<td>No</td>
<td>6</td>
<td>6</td>
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<tr>
<td>Innovations in Healthcare: Leadership and Management Perspectives</td>
<td>NM3180</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>6</td>
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<tr>
<td>Personal and People Development</td>
<td>CH3002</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Promoting the Health and Wellbeing of Young People</td>
<td>PH3003</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
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Others that could be included

<table>
<thead>
<tr>
<th>Module Title</th>
<th>SITS Code</th>
<th>Module Credits</th>
<th>Core/ Elective</th>
<th>Compensation</th>
<th>Yes/No</th>
<th>Level</th>
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</thead>
<tbody>
<tr>
<td>Health Policy &amp; Politics</td>
<td>PH3001</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>6</td>
<td>6</td>
</tr>
<tr>
<td>Health Informatics</td>
<td>CH3043</td>
<td>15</td>
<td>Elective</td>
<td>No</td>
<td>6</td>
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</tbody>
</table>

All Elective modules availability is subject to module capacity, availability and in discussion with your Programme Director.

By agreement with the Programme Director, and subject to module capacity and availability, you may be able to take other Level 6 modules offered by the School of Health Sciences as alternative elective modules (list to be advised).
TO WHAT KIND OF CAREER MIGHT I GO ON?

You will enhance your research, practical and academic skills, and graduate with the necessary grounding to go on to a career in private consultation, self-employment or other roles in the broader public or private sector (including in major food companies, NGOs, charities, and local, national and international governmental organizations). The programme is an excellent preparation for further training in Nutrition, Public Health or Food Policy at MSc level, but is also very well suited for those interested in pursuing careers across a broad range of food related industries.

Potential roles include:

- Management and administration positions with food, health and policy organisations.
- Public health, food and community development-related roles, such as health promotion, public information and health training.
- Personnel and resource management posts in the private sector, local authorities and voluntary organisations.
- Policy-oriented work (including lobbying and advocacy) in the local, national and international government, voluntary, or charity sector.
- Research and evaluation of nutrition, health and food policy programmes and interventions.

Please note that many of these careers will require further study, training and/or work experience in addition to your BSc degree.

The programme is also excellent preparation for further postgraduate-level study, such as a clinical, education or social work qualification. City’s School of Health Sciences offers a varied portfolio of Postgraduate Diploma and Masters programmes, including the MSc in Food Policy (see https://www.city.ac.uk/health/courses/postgraduate-study).

Please note: this course focuses on human nutrition, health and food policy. Limited time is given to animal nutrition. In addition, although this course provides some biological sciences (e.g. biochemistry and physiology) content. This course may not provide the required foundational knowledge for entry into a Masters in Dietetics.

Career planning at City

Developing your skills and enhancing your employability while at university is becoming increasingly important in today's job market. The BSc places a high value on career planning, and your career development is emphasised throughout the programme. As a City, University of London student you will enjoy full access to the University’s Careers, Student Development & Outreach service, which provides a professional, high quality careers and information service for students and graduates of City, University of London. The service works closely with local, national and international employers, and with other University departments. Their aim is to support and develop students by providing the tools they need to enhance their employability.

The service offers qualified advisors who can work with you to provide tailored, individual support and careers advice during your time at City, and after you graduate. It includes one-to-one coaching, CV advice and interview preparation to help you maximise your future opportunities. It also organises career, development and outreach activities, including skills sessions, employer events, community volunteering, widening participation, professional mentoring, and a Buddy Scheme.

If you would like more information on the careers support available at City, please visit https://www.city.ac.uk/careers/your-career.
WHAT PLACEMENT OPPORTUNITIES ARE AVAILABLE?
You will have up to two opportunities to apply to undertake professional work experience in the form of micro-placement and an internship are offered as part of the programme (see above, ‘Programme structure’).

There is a wide variety of possible placement organisations such as those involved in food production, processing, distribution and retail; media and journalism; education; public health – particularly maternal, infant and child health; local, national and international government departments such as education, health, trade, agriculture, food safety etc.; NGOs and charities involved in environmental sustainability, food distribution, fair trade; etc.

You will find your possible internships locations in cooperation with the programme as part of the application to this module. This means that you will play a role in finding your internship organisation to matches your interests. However, it is important that your internship is approved before it begins. We will work with Online Learning and International students to find placement opportunities that suit you and are safe. We offer these two optional placements of different length (and programme stage) to give flexibility to you and the placement organisation.

Going on placement or internship helps the student to:

• Develop professionalism and the ability to act out the knowledge and skills gained in the course.
• Convert theory into practice.
• Learn to handle relevant communication, development, and management skills and activities required to real-world nutrition and food policy.
• Become a part of and practice the daily activities of a placement organisation.
• Gain experience in the profession’s main fields of competency.
• Gain experience related to their dissertation project.
• Establish wider professional networks with potential employers and experts.

Micro-Placement and Internship modules (TBA and TBA)
The Careers and Employability Service and the School of Health Sciences are working together to offer students within the School the option to undertake professional level work experience opportunities as part of the Level 5, 15-credit bearing Micro-Placements module (TBA); and Level 6, 30-credit bearing Internship module (TBA). The micro-placement opportunity is short and not related directly to your area of study and will support the development of key employability skills whilst enabling you to gain valuable work experience. The internship is directly related to nutrition and food policy. Students are encouraged to find their own host organisations as part of the Internship and network building process. Both micro-placements and internships are competitive and are subject to availability. All eligible students will be contacted and invited to express their interest during Term 1 of Level 5 (Year 2), with formal module selection taking place at the end of Level 5.

• You should discuss your plans with the relevant Department Placement Officer at the earliest opportunity, preferably during the autumn term of their First and Second years (depending on micro-placement and/or internship).
• TBA Following the preparation workshops you will be on placement for a period ranging between 2 and 5 weeks. The duration of the placement is flexible depending on your availability and the requirements of the employer. This placement is typically run over the summer holidays between the Second and Third year.
• TBA Following the preparation workshops the work internship must extend over a minimum of 1 months and a maximum of 4 months (including holidays allowed by the employing body). The internship should normally run between the 1st September and the 31st August in the following year.
• The micro-placement/internship must be approved by City as providing suitable supervision and tuition.
## WILL I GET ANY PROFESSIONAL RECOGNITION?

The course is not currently accredited by The Association for Nutrition, or The Institute of Food Science and Technology.

However, our course is mapped to the curriculum of the Association for Nutrition (AfN). When you graduate, you can apply for Associate Nutritionist accreditation. We will be supporting you to do this through the development of your portfolio throughout your three years of study. [https://www.associationfornutrition.org/register/apply-registration/apply-anutr/anutr-via-portfolio](https://www.associationfornutrition.org/register/apply-registration/apply-anutr/anutr-via-portfolio)

Students are also encouraged to become Student Members of the Nutrition Society to help further develop their skills from the Society’s training workshops, in addition to providing important opportunities to network with peers and experts within the field of Nutritional Science. [https://www.nutritionsociety.org/become-member](https://www.nutritionsociety.org/become-member)

## HOW DO I ENTER THE PROGRAMME?
### Entry requirements

- **A-level grades**: BCC
- **A/AS-level**: 104 UCAS tariff points
- **GCSE**: grade C or equivalent in English Language, Maths and two sciences (Chemistry, Biology, Physics or double science equivalents (England & Wales only) and at least one appropriate science subject at A Level, Irish Leaving Certificate, Scottish Higher or equivalent.
- **Access to Higher Education Diploma**: Pass in a QAA-recognised Access to HE Diploma with full award (60 credits), of which a minimum of 45 credits must be at Level 3, including 24 credits at Distinction and 21 at Merit

### Alternative entry requirements

- **BTEC**: DMM (Health and Social Care or Science-related subject only)
- **International Baccalaureate**: 28
- **European Baccalaureate**: 77-80%
- **Scottish**: BBCCC
- **Irish**: H2, H2, H2, H3, H3, H3
- **French**: 12/20
- **German**: 2.4
- **Italian**: 80%

### English language requirements

If your education has not been conducted in the English language, you will be expected to demonstrate evidence of an adequate level of English proficiency. At admission, students whose first language is not English must have English Language requirements which must not be less than 6.5 IELTS (or equivalent), with no individual section less than 6.0.

Other evidence of proficiency in the English language, which satisfies the board of studies concerned.

### Scholarships

Further details on scholarships for new undergraduate students can be found on the University's website at [https://www.city.ac.uk/study/fees-and-funding](https://www.city.ac.uk/study/fees-and-funding).

### Recognition of Prior Learning

The programme follows the University's guidelines on Recognition of Prior Learning (RP(E)L). You may apply for RP(E)L for a minimum of one module and a maximum of 120 credits (direct entry to Programme Stage 2). If you can demonstrate that you have completed modules that are directly equivalent to the modules for which RP(E)L is claimed in terms of both curriculum content and academic standing and these modules are still current (completed within two years of enrolment) then RP(E)L may be recognised on a direct equivalent basis. Alternatively, you are required to complete the assessment for those modules for which RP(E)L is claimed although you are not required to attend the taught sessions.

If you wish to gain direct entry onto Programme Stage 2 you must be able to demonstrate that you have passed Programme Stage 1 of an equivalent programme at another institution. You must also demonstrate that you have met the learning outcomes for Programme Stage 1 of the programme. The award calculation for a student successfully claiming RP(E)L for stage 1 would be 40%-60% (Stage 2-Stage 3).
Information is provided subject to Terms and Conditions for study at City, University of London.