

PROGRAMME SPECIFICATION

for the award of

MSc Applied Human Nutrition

Managed by the Faculty of Health and Life Sciences

delivered by Department of Sport, Health Sciences and Social Work

Date approved:	February 2015
Applies to students commencing study in:	September 2015 September 2016

RECORD OF UPDATES

Date amended*	Nature of amendment**	Reason for amendment**
18/07/2018	Update course & module codes	New SRS codes
18/09/2020	Title change and learning outcomes moved between modules	More appropriate module to teach learning outcomes
18/09/2020	Statement on compensation included	Requirement for Association for Nutrition (AfN) reaccreditation application
18/09/2020	Changed FFC to OxBCNH and P16514 to NUTR7012 in section 7	Information that should've been amended

SECTION 1: GENERAL INFORMATION

Awarding body:	Oxford Brookes University
Teaching institution and location:	Oxford Brookes University, Headington campus
Language of study:	English
Final award:	Master of Science, PG Diploma, PG Certificate
Programme title:	Applied Human Nutrition
Interim exit awards and award titles available:	PG Diploma, PG Certificate
Brookes course code:	MSC-AHN (Old code - BM60)
UCAS code:	P027796
JACS code:	B400
HECoS code:	See guidance note G2.2, section 1
Mode of delivery:	Full-time (face to face/on-campus) Part-time (face to face/on-campus)
Mode/s and duration of study:	The course is delivered in full-time (one year) and part-time (two year) modes. All the modules for the award on part-time mode to be completed within a maximum of five years of study after the initial registration date. Normally maximum study for full-time is three years.
QAA subject benchmark statement/s which apply to the programme:	The outcomes of the Applied Human Nutrition MSc broadly conform to the Quality Assurance Agency for Higher Education descriptors for a qualification at Master's degree level as set out in the current National Qualifications Framework.
Professional accreditation attached to the programme:	Course is accredited with the Association for Nutrition (AfN), see http://www.associationfornutrition.org/
University Regulations:	The programme conforms to the University Regulations for the year of entry as published/archived at: http://www.brookes.ac.uk/regulations/

SECTION 2: WHY STUDY THIS PROGRAMME?

The programme is designed to provide students with a sound grounding in the application of human nutrition. An evidence based approach to enquiry is a skill sought by employers, particularly when it is accompanied by an awareness of the workplace and professional practise; also a focus of the postgraduate provision.

The Applied Human Nutrition programme is underpinned by research. High profile speakers from the food industry, government and research bodies regularly present. There are opportunities in undertaking the research project to work with our Oxford Brookes Centre for Nutrition and Health (OxBCNH) which undertakes leading edge research (focused on tackling overweight and obesity, improving glycaemic control and reducing inflammation) to help improve the health and well-being of the global population (<https://www.brookes.ac.uk/shssw/nutrition/research/oxbcnh/>). This will involve you in some of the cutting edge research that helps the government and food industry develop new products with specific health and nutritional benefits.

The MSc course is accredited by the **Association for Nutrition** which holds the UK Voluntary Register of Nutritionists. Students have the opportunity to apply for Direct Entry to the UKVRN, at Associate level.

There is increasing recognition among employers, in industry and in the public sectors that registration with the society is a sign of quality, which could enhance graduate career prospects. The PG certificate and PG diploma are not accredited by the Association for Nutrition.

SECTION 3: PROGRAMME LEARNING OUTCOMES

On successful completion of the programme, graduates will demonstrate the following Brookes Attributes:

3.1 ACADEMIC LITERACY

- Demonstrate a systematic understanding of knowledge of the science of human nutrition throughout the life cycle (MSc; PGdip; PGcert)
- Demonstrate a comprehensive knowledge of the nutritional components of foodstuffs and the consequences of their manipulation and the concept of nutrient bioavailability (MSc; PGdip)
- Have a detailed knowledge of the methodology and methods used to identify and communicate the factors which contribute to an adequate diet, and apply preventative advice at a community level (MSc; PGdip; PGcert)
- Be conversant with the techniques used to establish the nutritional status of individuals (MSc; PGdip; PGcert)
- Demonstrate the techniques used to determine the nutritional value and organoleptic quality of foods (MSc; PGdip)
- Have a comprehensive understanding of methods used to develop new food products with nutritional improvements (MSc; PGdip)
- Have a good understanding of new approaches and new technologies as they apply to nutrition and food products (MSc; PGdip)
- Evaluate the processes involved in product development in relation to special dietary needs (MSc; PGdip)

3.2 RESEARCH LITERACY

- Critically evaluate current research in nutrition, to criticise methods used in food production and to produce new hypotheses in nutrition related research (MSc; PGdip)
- Demonstrate a comprehensive knowledge in depth of one aspect of nutrition by independent learning as part of the research project (MSc)
- Structure, manage and carry out a research project, presenting a well-structured and comprehensive research report (MSc)

3.3 CRITICAL SELF-AWARENESS AND PERSONAL LITERACY

- Formulate and adopt a strategic, analytical and creative approach to problem solving (MSc)
- Work effectively as both an individual or as a member of a team, using a range of academic skills which centre upon enquiry, research, analysis and information dissemination (MSc; PGdip; PGcert)
- Demonstrate effective presentation and demonstration skills of nutritional information through verbal, written and graphic mediums (MSc; PGdip; PGcert)
- Be efficient at time management, self-direction and self-motivation, particularly in relation to multi-task initiatives (MSc; PGdip; PGcert).
- Set personal objectives and relate the course content to their longer term career objectives (MSc; PGdip)

3.4 DIGITAL AND INFORMATION LITERACY

- Observe, gather, evaluate, interpret and integrate ideas and evidence in the nutrition domain to support findings and hypotheses (MSc; PGdip; PGcert)
- Apply numerical problem-solving skills in the context of nutrition (MSc; PGdip)

- Record and report findings using accepted scientific formats (MSc; PGdip; PGcert)
- Demonstrate the application of research design and common statistical methods to research problems in nutrition (MSc; PGdip)

3.5 ACTIVE CITIZENSHIP

- Demonstrate a critical awareness of the international, national and social impact of nutrition (MSc; PGdip; PGcert)
- Demonstrate a comprehensive knowledge of, and propose changes in, global and local policies relating to nutrition and food production (MSc; PGdip)

SECTION 4: CURRICULUM CONTENT & STRUCTURE

4.1 PROGRAMME STRUCTURE AND REQUIREMENTS:

Code	Module Title	Credits	Level	Status	Coursework: Exam ratio
NUTR700 1	Fundamentals of Human Nutrition	20	7	Compulsory	100:00
NUTR700 2	Global Nutrition and Public Health	20	7	Compulsory	40:60
NUTR700 3	Food Science	20	7	Compulsory	100:00
NUTR700 4	Research Methods	20	7	Compulsory	100:00
NUTR700 5	Nutrition, Physical Activity and Health	20	7	Compulsory	50:50
NUTR701 2	Health Promotion and Professional Practice across the lifespan	20	7	Compulsory	100:00
NUTR700 8	Research Project	60	7	Compulsory	100:00

4.2 PROGRESSION AND AWARD REQUIREMENTS

Students are not permitted to compensate within and between modules. Students are required to pass all modules in order to be awarded MSc Applied Human Nutrition.

For the MSc qualification, all modules are compulsory.

For the Postgraduate Diploma, modules NUTR7001, NUTR7002, NUTR7003, NUTR7004, NUTR7005, NUTR7012 must be passed.

For the Postgraduate Certificate, 60 M level points are required including NUTR7001 Human Nutrition, either NUTR7002 Global Nutrition and Public Health or NUTR7003 Food Science and one other module which could include NUTR7004 Research Methods, NUTR7005 Nutrition, Physical Activity and Health, NUTR7012 Health Promotion and Professional Practice.

4.3 PROFESSIONAL REQUIREMENTS

The MSc is accredited by the Association for Nutrition. The PG certificate and PG diploma are not accredited by the Association for Nutrition.

SECTION 5: TEACHING AND ASSESSMENT

The modules are characterised by an appropriate breadth and depth of content that is informed by relevant benchmark statements, the requirements of the accrediting body (AfN) and the latest research. A wide mix of teaching methods will be used throughout the modules on this course.

They include a variety of teaching, learning and assessment methods that are informed by contemporary practice in science teaching in higher education with specific emphasis on being applied and applying research to teaching and learning. All modules make use of the Brookes Virtual Learning Environment (typically for locating module resources, but often also for quizzes and coursework submissions). Assessment methods include essays, reviews, laboratory/field notebooks, scientific reports, posters and oral presentations. Reflective learning is encouraged through use of self, peer or staff formative feedback on assignments, group work and project work, and reflective diaries. Specifically, the Research Project will develop independent learning, self-motivation, planning and implementing tasks at a professional level. The Research Project will additionally give an opportunity for the student to display originality in thought, deal with complex issues and communicate conclusions.

Co-ordinated implementation of the previous School of Life Sciences' Assessment Strategy, augmented by the University Assessment Compact, is designed to ensure that students progress towards meeting programme outcomes while experiencing diversity and balance in assessment practice within and between modules and equity in module workloads. The staff are committed to providing students with clear assessment criteria, and useful and timely feedback on all their work and a Student Charter lays out the staff commitment with respect to this.

There is an average of 36 hours of contact between staff and students on each module with the balance of student effort, totalling 200 hours, involving tutor- and self-directed independent learning. Approximately two-thirds of modules will contain an exam element which typically comprises between 40 and 60% of the available marks.

The quality of academic provision for students will continue to be assessed regularly by programme teams, principally through annual student evaluation of each module, and through critical appraisal of the annual external examiner reports. Dissemination and encouragement of good practice will continue to be facilitated through staff development activities and operation of the University's peer enhancement of teaching and learning scheme (PETAL).

Cross-cultural capability and responsible citizenship are encouraged and nurtured in our programmes in a number of ways: the use in teaching of international text books and journals that expose UK students to non-UK perspectives; study abroad opportunities; international staff exchanges and visits that expose students to different cultural perspectives; the presence of international students on our programmes; the use of groupwork to facilitate cultural interaction between home and international students; and the inclusion of a 'Science and Humanity' module at level 6 that encourages students to think beyond the traditional confines of science and engage with a wide range of science-based issues from different cultural perspectives.

The teaching, learning and assessment on the course support the University's Graduate Attributes through their fulfilment of the learning outcomes for the course. Many of the learning outcomes for the MSc Applied Human Nutrition are imbedded throughout the student learning on the course rather than just on single modules. Students are asked to apply information from previous modules in future ones and through into their research projects. Assessments are aimed to build skills in a variety of communication methods (presentations, scientific reports, newspaper articles) whilst also demonstrating the required knowledge.

Linking Teaching with Research

Nutrition at Oxford Brookes has an active research group under the umbrella of the Oxford Brookes Centre for Nutrition and Health (OxBCNH), staffed by experienced academics with an international reputation. The material taught on the course is supported by research currently being undertaken in the department and the wider research interests of the academic staff. There is always an opportunity to link students' research project to larger ongoing research programmes in the group. In addition, in the group we have visiting Professors, visiting Fellows and a programme of academic visitors, all of whom contribute to teaching and/or research project supervision.

Knowledge and understanding in many areas of science represented by programmes within the Department are rapidly advancing. Articles from primary research journals are featured in student reading lists, and students are encouraged to use primary research journals in preparing assignments.

Research-active staff often give topic lectures that focus on their research interests. Students also have the opportunity to attend regular research-focused seminars delivered by members of staff or invited speakers.

SECTION 6: ADMISSION TO THE PROGRAMME

6.1 ENTRY REQUIREMENTS

Candidates for the MSc degree should normally have (or be about to attain) at least a second class undergraduate honours degree in a scientific subject from a recognised institute of higher education. Applicants with a pass or third class degree in a suitable scientific subject, or qualifications or experience which demonstrate that a candidate possesses appropriate knowledge and skills at degree standard, may be offered a place on the Postgraduate Diploma or Postgraduate Certificate course.

[Students on the Postgraduate Diploma course may apply to transfer later to the MSc course when their application will be considered by the Examination Committee in relation to performance on the course generally, examination performance and the likelihood of completing the proposed research project].

Applicants whose home language is not English must demonstrate that their level of English is appropriate for study at postgraduate level. In addition to the academic entry qualifications for their chosen programme, applicants must have one of the following or an equivalent qualification acceptable to the University as set out in the list produced by the International Centre for English Language Studies (ICELS):

- (i) British Council IELTS: level 6.5 or above;
- (ii) Cambridge Certificate of Proficiency in English: grade C or above;
- (iii) O-level English Language or GCSE English Language: grade A, B or C;
- (iv) Oxford Brookes University English Language Entrance test - pass.

6.2 DBS AND OTHER PRE-COURSE CHECKS REQUIRED

N/A

Further information regarding admissions requirements can be found on the Oxford Brookes website

SECTION 7: PREPARATION FOR EMPLOYMENT

Students will learn through in a variety of method from lectures by staff directly engaged in their own research to opportunities: to developing their skills in evidence based practice, to undertaking their own research projects involving the collection and analysis of data. Our aspiration is that student will develop their intellectual curiosity and gain the skills of critical analysis which will assist them in their future careers.

The module ~~P16514~~ **NUTR7012** outlines job opportunities and also highlights the importance of the Nutrition Society and the Association for Nutrition within the Nutrition Profession. It also focuses on the Association for Nutrition Standards of Ethics, Conduct and Performance.

A Nutrition Seminar Series or journal club runs on a fortnightly basis throughout semesters 1 and 2 to ensure that students have an opportunity both to engage with new research and also discuss potential career paths with those from both research and industrial backgrounds. The ~~Functional Food Centre~~ **Oxford Brookes Centre for Nutrition and Health (OxBCNH)** also offers work experience to students and allows opportunities for students to engage with industrial clients where appropriate.

Graduating students typically find employment in nutrition research, nutritional consultancy, health claim substantiation, food ingredients analysis and development, food and nutrition policy development, new food product development, education, health promotion, community nutrition, or more generally, the life sciences. Students are encouraged to engage with the Nutrition Society throughout the course and for future career development.