Programme approval 2006/07

PROGRAMME APPROVAL FORM
SECTION 1 – THE PROGRAMME SPECIFICATION

1. Programme title and designation
   Nutrition
   Nutrition with Extramural Year

<table>
<thead>
<tr>
<th></th>
<th>Single honours</th>
<th>Joint</th>
<th>Major/minor</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>x</td>
<td></td>
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</tbody>
</table>

2. Final award

<table>
<thead>
<tr>
<th>Award</th>
<th>Title</th>
<th>Credit Value</th>
<th>ECTS equivalent</th>
<th>Any special requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSc</td>
<td>Nutrition</td>
<td>360</td>
<td>180</td>
<td>N/A</td>
</tr>
</tbody>
</table>

3. Nested awards

<table>
<thead>
<tr>
<th>Award</th>
<th>Title</th>
<th>Credit Value</th>
<th>ECTS equivalent</th>
<th>Any special requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</table>

4. Exit awards

<table>
<thead>
<tr>
<th>Award</th>
<th>Title</th>
<th>Credit Value</th>
<th>ECTS equivalent</th>
<th>Any special requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSc</td>
<td>Health Sciences</td>
<td>360</td>
<td>180</td>
<td>A student who achieves 360 credits (including condoned fails) but who has failed one or more core modules in the final year in the condoned fail range may be awarded a BSc Health Sciences</td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Ordinary</td>
<td>Biosciences</td>
<td>300-355</td>
<td>150-177</td>
<td>N/A</td>
</tr>
<tr>
<td>UG Dip</td>
<td>Biosciences</td>
<td>240-355</td>
<td>120-177</td>
<td>N/A</td>
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<tr>
<td>UG Cert</td>
<td>Biosciences</td>
<td>120-235</td>
<td>60-117</td>
<td>N/A</td>
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</tbody>
</table>

5. Level in the qualifications framework

<p>| | |</p>
<table>
<thead>
<tr>
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</table>

6. Attendance

<table>
<thead>
<tr>
<th></th>
<th>Full-time</th>
<th>Part-time</th>
<th>Distance learning</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mode of attendance</td>
<td>x</td>
<td>x</td>
<td>N/A</td>
</tr>
<tr>
<td>Minimum length of programme</td>
<td>3 years</td>
<td>4 years (extramural year)</td>
<td>4 years</td>
</tr>
</tbody>
</table>

| Maximum length of programme | 10 years | 10 years | N/A |

7. Awarding institution/body
   King’s College London

8. Teaching institution
   King’s College London

9. Proposing department
   Nutrition and Dietetics

10. Programme organiser and contact
    Professor Victor Preedy

PAF Initially approved: 13 November 2007
PAF Approved for 2009/10 by QA&AA: 3rd September 2009
PAF Modified by ASQ: 25 February 2010
PAF Modified by ASQ re: exit awards: 8 April 2010
PAF finalised for 2011/12: 23 August 2011
PAF finalised for 2013/14: 28 October 2013
PAF finalised for 2014/15: 31 October 2014
Programme approval 2006/07

<table>
<thead>
<tr>
<th>details</th>
<th>ext 4255 <a href="mailto:victor.preedy@kcl.ac.uk">victor.preedy@kcl.ac.uk</a></th>
</tr>
</thead>
<tbody>
<tr>
<td>11. UCAS code (if appropriate)</td>
<td>B400</td>
</tr>
<tr>
<td>12. Relevant QAA subject benchmark/professional and statutory body guidelines</td>
<td>Biosciences Health Care Programmes (Dietetics) Agriculture, Forestry, Agricultural Sciences, Food Sciences and Consumer Sciences/Nutrition Society Guidelines for Course Accreditation</td>
</tr>
<tr>
<td>13. Date of production of specification</td>
<td>December 2002/ April 2006</td>
</tr>
<tr>
<td>14. Date of programme review</td>
<td>2016/17</td>
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</tbody>
</table>

16. Educational aims of the programme
- To provide an in-depth knowledge of all key aspects of nutrition within a research-led environment and in the context of a range of cognate biological disciplines;
- To foster an understanding of the influence of food intake on human health and wellbeing;
- To develop skills in critical analysis, information technology, communication and presentation which, combined with an adaptable approach, prepare students for careers in the field of nutrition and beyond.
- (for EMY) Provide the opportunity to carry out an extended project while being employed in an external organisation.

17. Educational objectives of the programme/programme outcomes

The programme provides opportunities for students to develop and demonstrate knowledge and understanding and skills in the following areas:

### Knowledge and understanding

The programme provides a knowledge and understanding of the following:

1. Knowledge of the basic and applied sciences essential for the understanding of nutrition;
2. Knowledge of the principles of nutrition, including the sources and functions of the essential nutrients and other major dietary components and the effects of deficiencies and excesses;
3. Understanding of the factors that determine the chemical composition, production and supply of food;
4. Understanding of the economic, social and psychological factors that determine food choice;
5. Understanding of the role of diet in the causation and prevention of disease and the promotion of health;
6. Understanding of the policy issues concerned with nutrition in relation to public health;

These are achieved through the following teaching/learning methods and strategies:

**Strategy:** Each topic is taught by subject specialists. Hence 1 and 8 are taught through modules offered by appropriate departments within the College; 2-6 are taught within the department of Nutrition and Dietetics; 7 is taught throughout the curriculum.

**Methods:** Primarily through lectures and guided reading. Understanding is reinforced through practicals, tutorials, seminars, problem classes and project work.

**Assessment:** Primarily through unseen written exams, coursework essays and project report, plus assessment of the content of practical reports, seminar presentations. The extra-mural year is
Programme approval 2006/07

7. Knowledge of a range of methods for acquiring and interpreting biological and epidemiological information;
8. Detailed knowledge and understanding of selected areas of biological science beyond nutrition.

Assessed by the written dissertation and a presentation

Skills and other attributes

Intellectual skills:
1. Recognising and applying theories, concepts and principles from a range of biological sciences;
2. Analysing, synthesising and summarising information critically;
3. Obtaining and integrating several lines of evidence to produce a balanced argument;
4. Formulating hypotheses and designing investigations to test them;
5. Recognising the moral, ethical and social implications of scientific investigations and human intervention in the food chain.

These are achieved through the following teaching/learning methods and strategies:

Intellectual skills are developed through the teaching and learning programme outlined above. The use of these skills is highlighted in most lectures, and discussed in depth in key lectures on the applied nutrition (2, 3), research methods (4, 5) and public nutrition project (2, 3) courses. The skills are developed through tutorial assignments, discussion within seminars, tutorials and problem classes and feedback on formative assessments. Students electing to participate in the extra-mural year will further develop skills 1, 2, 3, 4, 5 through project work.

Assessment: These skills are assessed using a range of methods including unseen written exams, coursework essays, practical reports and seminar presentations with an expectation of increasing depth as the student progresses through the programme. 4 and 5 are specifically tested by the protocol written for the research methods course. 2 and 3 are specifically tested by the public nutrition project. For those students taking the extra-mural year, some of these skills will be assessed in their written dissertation and an oral presentation.

Practical skills:
1. Being familiar with techniques used to assess nutritional status of individuals and populations;
2. Being familiar with methods used to analyse the composition of foods;
3. Planning, conducting and reporting on investigations in the laboratory and in the field in a responsible and safe manner;
4. Recording, collating and analysing data using appropriate quantitative and statistical methods.

These are achieved through the following teaching/learning methods and strategies:

1-4 through practical classes. 3 (planning) through lectures and assignments on the research methods course. 4 (data analysis) through lectures and exercises on the research methods course and through data handling exercises on biochemistry and physiology classes. 3 (fieldwork) through the group project on the eating habits course.
Students participating in the extra-mural year are likely to carry out extensive practical work that may range from tissue culture to whole animal experiments (1, 2, 3, 4).

**Assessment:** Practical reports, data handling exercises, statistics problem sets, data interpretation test, research methods protocol, eating habits group project report. The practical skills of the extra-mural students are assessed by their dissertation and a short report from their industrial supervisor.

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**Generic/transferable skills:**

1. Communication (written and oral), including the use of appropriate technology;
2. Information retrieval;
3. Interpersonal and team working skills;
4. Self-management and professional development.

These skills are achieved through the following **teaching/learning methods and strategies:**

Development of these skills is embedded throughout the curriculum. These skills are also highlighted in specific sessions: written communication in essay tutorials, classes before and after mid-sessional exams, and through written feedback on coursework and mid-sessional exams; oral communication in seminar sessions and through oral and written feedback on seminar presentations; information retrieval through dedicated classes in the introduction to nutrition and public nutrition project courses; interpersonal and teamworking skills in practical classes and the eating habits group project; self-management and professional development through personal tutorials.

These skills are an important aspect of the extra mural year (1-4).

**Assessment:** 1 is assessed in every piece of work (oral and written) produced by the student. 2 is assessed in essays, project, seminars and research methods protocol (introduction). 3 is assessed in practical reports, eating habits group project and applied nutrition seminar. 4 is assessed by the ability to meet exam and coursework deadlines and from the standards of presentation of assessed work.

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18. **Statement of how the programme has been informed by the relevant subject benchmark statement(s)/professional and statutory body guidelines**

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The Biosciences benchmark was the main point of reference. There is a small amount of overlap with Health Care Programmes (Dietetics) and with Agriculture, Forestry, Agricultural Sciences, Food Sciences and Consumer Sciences. All aspects of the generic standards of the Biosciences statement are included, although none of the examples of subject-specific standards covers Nutrition. Hence the subject knowledge specifications follow the same principles as the Biosciences statement, including a broadly-based core and a multidisciplinary approach, and these have been further developed into subject-specific aspects. Aspects of all the groups of skills mentioned in the Biosciences statement have been included.

These specifications were also informed by the report of a working group (of which Professor Emery was a member) set up by the Nutrition Society and the Association of Professors of Human Nutrition to identify criteria for accrediting nutrition degree programmes which would entitle graduates to accelerated entry to the Nutrition Society’s Register of Nutritionists (for which the Society is seeking protection of title). The register is now run by a new body, the Association for Nutrition. The programme has been accredited by the Association for Nutrition

19. Programme structure and award requirements (where relevant the information should also differentiate the particular requirements of pathways within a programme or linked/exit awards)

(a) numbers of compulsory and optional units to be taken in each year of the programme

Year 1: 1 core module (30 credits) and 5 compulsory modules (90 credits). No optional modules.

Year 2: 1 core module (30 credits and 2 compulsory modules (30 credits). A total of 60 credits of optional modules including at least 15 credits biochemistry and 15 credits physiology. Optional modules must be selected from those taught by the School of Bioscience Education or from an approved list of science-based modules taught in other Schools. One 15 credit non-science based module which is taught outside the School may be taken in either the second or the third year, but not both.

Extra-mural Year

During second year, students may ask to be considered for an extra-mural year. Students are expected to have passed their first and second year courses satisfactorily. Students who successfully gain an extra-mural year will be transferred to the BSc Nutrition with Extramural Year, and the placement will occur between the second and final year. The extra-mural year will be assessed on a PASS/FAIL basis (40%), and the mark will not contribute to the final degree classification. Students who pass the extramural year will continue into final year still registered for the BSc Nutrition with Extramural Year. Students who fail the extramural year will continue into final year registered for the BSc Nutrition.

Year 3: 4 core modules (90 credits). A total of 30 credits of optional modules, selected from those taught by the School of Bioscience Education or from an approved list of science-based modules taught in other Schools. One 15 credit non-science based module which is taught outside the School may be taken in either the second or the third year, but not both.

(b) range of credit levels permitted within the programme

4, 5, 6

(c) maximum number of credits permitted at the lowest level

150

(d) minimum number of credits required at the highest level

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90

(e) progression and award requirements (if different from the standard)

Standard requirements.

(f) maximum number of credits permitted with a condoned fail (core modules excluded)

45

(g) are students permitted to take a substitute module, as per regulation A3, 20.7?

Yes

(h) other relevant information to explain the programme structure

The programme is normally studied full-time over three years, though provision exists for part-time study over four years.

Specialist modules in nutrition make up approximately half the programme, spread over all years to allow progression in the depth of study and the breadth of subject knowledge.

The non-nutrition courses in year 1 are specified to ensure the necessary broad base in related subjects. The non-nutrition courses in year 2 are focused to ensure the development of knowledge and skills in the main supporting subjects, while in both year 2 and 3 students are allowed sufficient choice to develop a coherent programme of study in a variety of cognate disciplines. This enables the graduate to work in a number of nutrition-related fields, and recognises the fact that nutritional science develops by the interaction of nutrition with other biological sciences.

To proceed from year one to year two students will normally be required to pass a minimum of 90 credits, with any remaining credits within the condoned fail range (a mark greater than 32%).

To proceed from the year two to year three, a student will normally be required to pass a minimum of 210 credits with any remaining credits within the condoned fail range (a mark greater than 32%)
Programme approval 2005/06

Programme structure
See Programme Handbook for modules to be taken.

20. Marking criteria
Standard School and College criteria.