Main educational aims of MSc programme

- The aim of the programme is to provide Masters-level (7) learning in Nutritional Science related to health and disease. Students will gain knowledge and skills necessary to investigate, understand and apply the concepts of Nutritional Medicine in relation to current health issues.
- To further the students’ knowledge of the mechanisms underlying disorders with nutritional aetiologies at both the biochemical and molecular level
- To develop evidence-based knowledge and practice in students in healthcare roles, private practice or industry who provide nutrition-related care or advice.
- To enhance the critical and analytical skills of students through taking a critical and scholarly approach to theory, practice, literature and research findings within the subject resulting in a greater understanding of the range and potential of nutritional management of disease risk.
- To provide opportunities for professional development, encourage the acquisition of intellectual, scientific, technical and transferable skills to promote self-directed and life-long learning, allowing students to show evidence of their development and support their career progression.

Programme outcomes - the programme provides opportunities for students to achieve and demonstrate the following learning and educational outcomes.

- The learning outcomes have been aligned with the descriptor for qualification at level 7 in the
Framework for Higher Education Qualifications (FHEQ) produced by the Quality Assurance Agency (QAA). For the award of MSc, in addition to the core and compulsory modules, the learning outcomes must be achieved across a broad range of specialised topics showing breadth of knowledge. The depth of knowledge is assessed within the modules.

- Students also complete a research project showing their ability to research an area in detail and produce a dissertation on that specialist area.

Main educational aims of PG DIP programme

- The aim of the programme is to provide Masters Level (7) learning in Nutritional Science related to health and disease. Students will gain knowledge and skills necessary to investigate, understand and apply the concepts of Nutritional Medicine in relation to current health issues.
- To further the students’ knowledge of the mechanisms underlying disorders with nutritional aetiologies at both the biochemical and molecular level
- To develop evidence-based knowledge and practice in students in healthcare roles, private practice or industry who provide nutrition-related care or advice.
- To enhance the critical and analytical skills of our students, through taking a critical and scholarly approach to theory, practice, literature and research findings within the subject resulting in a greater understanding of the range and potential of nutritional management of disease risk.
- To provide opportunities for professional development, encourage the acquisition of intellectual, scientific, technical and transferable skills to promote self-directed and life-long learning allowing students to evidence their development and support their career progression.

Programme outcomes - the programme provides opportunities for students to achieve and demonstrate the following learning and educational outcomes.

- The learning outcomes have been aligned with the descriptor for qualification at level 7 in the Framework for Higher Education Qualifications (FHEQ) produced by the Quality Assurance Agency (QAA).
- The outcomes for the Diploma are at the same level (L7) as the Masters programme but cover a slightly smaller range of topics, as one fewer optional speciality module is taken. Thus the depth of knowledge will be at an equal level but the breadth of knowledge will be narrower than for the MSc award.

Main educational aims of PG Cert programme

- The aim of the programme is to provide Masters Level (7) learning in Nutrition Science related to health and disease. Students will gain knowledge and skills necessary to understand and apply the concepts of Nutritional Medicine in relation to current health issues.
- To further the students’ knowledge of the mechanisms underlying disorders with nutritional aetiologies at both the biochemical and molecular level in a selected range of special areas.
- To develop evidence-based knowledge and practice in students in healthcare roles, private practice or industry who provide nutrition-related care or advice.
- To enhance the critical and analytical skills of our students, through taking a critical and scholarly approach to theory, practice, literature and research findings within the subject resulting in a greater understanding of the range and potential of nutritional management of disease risk.
- To provide opportunities for professional development, encourage the acquisition of intellectual, scientific, technical and transferable skills to promote self-directed and life-long learning allowing students to evidence their development and support their career progression.

Programme outcomes - the programme provides opportunities for students to achieve and demonstrate the following learning and educational outcomes.

- The learning outcomes have been aligned with the descriptor for qualification at level 7 in the Framework for Higher Education Qualifications (FHEQ) produced by the Quality Assurance Agency
16. Programme learning outcomes – the programme provides opportunities for students to develop and demonstrate knowledge and understanding, skills, qualities and other attributes in the following areas:

Within this section please list the programme learning outcomes for the principal and subsidiary awards under the following headings, noting the teaching, learning and assessment strategies and methods used to enable the programme learning outcomes to be achieved and demonstrated.

To demonstrate both principal and subsidiary award learning outcomes this box could be used to list all awards with the relevant learning outcomes listed underneath them and then split them between the boxes below demonstrating the different skill sets.

### Knowledge and understanding

**At MSc:**
- A breadth of knowledge across a broad range of specialised topics. The principles of applied nutritional science are explored
- The current dietary requirements/guidelines and evidence, related to adequacy of nutritional intakes in various populations
- Epidemiology of nutritional status and related health in the UK and other populations
- The methods and approaches used for the purposes of nutritional assessment
- Human nutrition and metabolism in health and in the pathogenesis of disease
- The specific roles of macro, micro and phytornutrients in health and disease
- The concept of optimal nutrition - the application of nutrition principles to health as well as disease management, prevention or prophylaxis.
- The therapeutic use of nutrition in the management of disease
- Analytical skills to allow interpretation of data or evidence and formulate conclusions.

### Intellectual / cognitive skills

- Integrate knowledge across a broad range of specialised topics
- Develop a critical, scholarly and evidence based approach to theory and practice in Nutritional Medicine
- Find and critically evaluate scientific literature and other appropriate sources of material
- Critically evaluate research and findings as an evidence base for practice.
- Use acquired knowledge and appropriate skills to make professional judgements
- Design research and data analysis to understand or undertake a nutrition research project

### Professional practical skills

- Demonstrate competence in commonly used nutrition-research methodology
- Measure food intake and be aware of the pitfalls in such measurements
- Know how to evaluate the nutritional status of individuals
- Develop some ability in helping patients achieve dietary-behaviour change
- Describe food sources of particular nutrients
- Formulate appropriate information on nutrient sources
- Plan a diet for a specific health-related purpose
- Design/plan/undertake an appropriate research project

### Key / transferable skills
- Communicate ideas, principles and theories effectively by oral, written and visual means
- Work effectively and independently and in small groups and teams towards a common goal/outcome
- Apply basic statistical and numerical skills to nutritional data
- Assess critically a journal paper or article
- Use judgement to draw conclusions and make recommendations
- Be able to communicate knowledge appropriately to patients

Programme learning outcomes – the programme provides opportunities for students to develop and demonstrate knowledge and understanding, skills, qualities and other attributes in the following areas: PGDip Programme

Knowledge and Understanding

- At PG Dip: A breadth of knowledge across broad ranges of specialised topics
- The principles of applied nutritional science
- The current dietary requirements/guidelines and evidence, related to adequacy of nutritional intakes in various populations.
- Epidemiology of nutritional status and related health in the UK population
- The methods and approaches used for the purposes of nutritional assessment
- Human nutrition and metabolism in health and in the pathogenesis of disease
- The specific roles of macro, micro and phytonutrients in health and disease.
- The concept of optimal nutrition - the application of nutrition principles to health as well as disease management, prevention or prophylaxis.
- The therapeutic use of nutrition in the management of disease
- Analytical skills to allow interpretation of data or evidence and formulate conclusions.

Intellectual / cognitive skills

At PGDip:

- Integrate knowledge across a broad range of specialised topics
- Develop a critical, scholarly and evidence based approach to theory and practice in nutritional medicine
- Find and critically evaluate scientific literature and other appropriate sources of material
- Critically evaluate research and findings as an evidence base for practice.
- Use acquired knowledge and appropriate skills to make professional judgements
- Design research and data analysis to understand nutrition research

Professional practical skills

- Demonstrate competence in commonly used nutrition research methodology
- Measure food intake and be aware of the pitfalls in such measurements
- Know how to evaluate the nutritional status of individuals
- Develop some ability in helping patients achieve dietary-behaviour change
- Describe food sources of particular nutrients;
- Formulate appropriate information on nutrient sources
- Plan a diet for a specific health-related purpose

Key / transferable skills

- Communicate ideas, principles and theories effectively by oral, written and visual means
- Work effectively and independently and in small groups and teams towards a common goal/outcome
- Apply basic statistical and numerical skills to nutritional data
- Assess critically a journal paper or article;
- Use judgement to draw conclusions and make recommendations
- Be able to communicate appropriately their knowledge to specific patients

**Programme learning outcomes** – the programme provides opportunities for students to develop and demonstrate knowledge and understanding, skills, qualities and other attributes in the following areas:  
**PG Cert programme**

### Knowledge and Understanding

- At PGCert: Knowledge across a range of specialised topics of the principles of applied nutritional science
- The current dietary requirements/guidelines and evidence related to adequacy of nutritional intakes in various populations
- Epidemiology of nutritional status and related health in the UK and other populations
- Methods and approaches used for the purposes of nutritional assessment
- Human nutrition and metabolism in health and in the pathogenesis of disease
- The specific roles of macro, micro and phytoneutrients in health and disease
- The concept of optimal nutrition - application of nutritional principles to health as well as disease management, prevention or prophylaxis.
- The therapeutic use of nutrition in the management of disease
- Analytical skills to allow interpretation of data or evidence and formulate conclusions.

### Intellectual / cognitive skills

- At PGCert: Integrate knowledge across a range of specialised topics
- Develop a critical, scholarly and evidence based approach to theory and practice in nutritional Medicine
- Find and critically evaluate scientific literature and other appropriate sources of material
- Critically evaluate research and findings as an evidence base for practice.
- Use acquired knowledge and appropriate skills to make professional judgements

### Professional practical skills

- Demonstrate competence in commonly used nutrition research methodology
- Measure food intake and be aware of the pitfalls in such measurements
- Know how to evaluate the nutritional status of individuals
- Develop some ability in helping patients achieve dietary-behaviour change
- Describe food sources of particular nutrients

- Formulate appropriate information on nutrient sources
- Plan a diet for a specific health-related purpose

### Key / transferable skills

- Communicate ideas, principles and theories effectively by oral, written and visual means
- Work effectively and independently and in small groups and teams towards a common goal/outcome
- Apply basic statistical and numerical skills to nutritional data
- Assess critically a journal paper or article
- Use judgement to draw conclusions and make recommendations
- Be able to communicate knowledge to specific patients appropriately

17. Programme structure – including the route / pathway / field requirements, levels modules, credits, awards and further information on the mode of study.
All programmes operate on a 15 credit modular structure over two semesters. All taught modules are semester based and are worth 15 credits, which is indicative of 150 hours of learning, comprised of student contact, private study and assessment. The Project dissertation module is 45 credits.

Credits achieved from completing the dissertation / final project module cannot be attributed to a subsidiary award. Students are unable to submit their dissertation until they have successfully completed their taught modules.

All students are initially registered for CPD modules, which may be completed over 2 years. On successfully completing these within two years, students can progress by the following options:
- Be awarded a certificate for 60 credits
- Continue with CPD modules
- Be transferred to registration for the diploma
- Be transferred to registration for the MSc

Once registered this programme is studied part-time over five academic years. In order to achieve the principal award of an MSc a student must complete 180 credits, with a minimum of 150 credits at FHEQ level 7 and the remainder at FHEQ level 6. Students are also eligible to exit the programme with the following subsidiary awards:
- PG Dip – 120 credits with a minimum of 90 credits at FHEQ level 7 and the remainder at FHEQ level 6
- PG Cert – 60 credits with a minimum of 45 credits at FHEQ level 7 and the remainder at FHEQ level 6

In order for students to progress they must achieve a minimum average of 50%.

On successful completion of the programme students may apply for registration as a Nutritionist on the UK Voluntary Register of Nutritionists via the Association for Nutrition.

Programme adjustments (if applicable)

NA

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<thead>
<tr>
<th>FHEQ Level 7: Potential awards – MSc / PG Dip / PG Cert</th>
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<tbody>
<tr>
<td>Module code</td>
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MSc only

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<th>How many optional modules must a student choose in order to achieve the necessary amount of credits to achieve this level?</th>
<th>MSc choose 7 from the 10 listed optional modules.</th>
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<tbody>
<tr>
<td>PG Dip choose 6 from the 10 listed optional modules</td>
<td>PG Cert choose 2 from the 10 listed optional modules</td>
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18. Opportunities for placements / work-related learning / collaborative activity – please indicate if any of the following apply to your programme

| Associate Tutor(s)/Guest Speakers/Visiting Academics | Y |
| Professional Training Year (PTY) | N |
| Placement(s) (study or work that are not part of the PTY or Erasmus Scheme) | N |
| Clinical Placement(s) (that are not part of the PTY Scheme) | N |
| ERASMUS Study (that is not taken during Level P) | N |
| Study exchange(s) (that are not part of the ERASMUS Scheme) | N |
| Dual degree | N |

19. Quality assurance

The Regulations and Codes of Practice for taught programmes can be found at: http://www.surrey.ac.uk/quality_enhancement/index.htm