

BSC (HONS) (NUTRITIONAL SCIENCES) - CK504

Overview

NFQ Level 8, Major Award

The BSc (Hons) (Nutritional Sciences) Degree is of four years' duration. The programme includes a **24-week period of Work Placement** in the Third Year.

First Year - Nutritional Sciences

In order to be admitted to the First University Examination in Nutritional Sciences a student must have satisfactorily attended, subsequent to entry to the programme, modules amounting to **60** credits.

Second Year - Nutritional Sciences

No student may register for Second Year Nutritional Sciences until the First University Examination in Nutritional Sciences has been passed. To be admitted to the Second University Examination in Nutritional Sciences a student must have satisfactorily attended the following modules amounting to **60** credits.

Third Year - Nutritional Sciences

The Third Year Nutritional Sciences programme consists of taught modules to the value of **50** credits and Work Placement to the value of **10** credits. No student may register for Third Year Nutritional Sciences until the Second University Examination in Nutritional Sciences has been passed. To be admitted to the Third University Examination in Nutritional Sciences a student must have satisfactorily attended the following taught modules amounting to **50** credits.

Notes:

The Third University Examination in Nutritional Sciences will be undertaken in March/April.

Work Placement

Students must also undertake a 24-week period of Work Placement (FS3001 10 credits) after the Third University Examination.

Students who do not secure a work placement position by April 30 each year, or who are debarred from examination in any module in Third Food Science Programme, will take FS3100 Food Industry Skills (10 credits).

Fourth Year - Nutritional Sciences

The Fourth Year Nutritional Sciences programme consists of taught modules to the value of **50** credits and a Research Project (NT4006 Research Project) to the value of **10** credits.

Students who fail or do not undertake FS3001 Work Placement or FS3100 Food Industry Skills must repeat or take this module after the BSc (Hons) Nutritional Sciences Degree Examination has been completed. To be allowed to graduate a student must have passed either FS3001 or FS3100. To be admitted to the Fourth University Examination in Nutritional Sciences a student must have satisfactorily attended the following modules amounting to **60** credits.

Programme Requirements

For information about modules, module choice, options and credit weightings, please go to Programme Requirements (p. 1).

Programme Requirements

Code	Title	Credits
Year 1		
Students take 60 credits as follows:		
<i>Core Modules</i>		
BC1001	Introduction to Biochemistry and the Biological Basis of Disease	5
BL1002	Cells, Biomolecules, Genetics and Evolution	5
BL1004	Physiology and Structure of Plants and Animals	5
CM1005	Introductory Chemistry for Food and Nutritional Sciences	15
MA1001	Calculus for Science Part 1	5
MA1002	Calculus for Science Part 2	5
NT1001	Introductory Nutrition	5
NT1002	Human Nutrition: Energy and Macronutrients	5
PY1010	Physics for Biological and Chemical Sciences	10
Year 2		
Students take 60 credits as follows:		
<i>Core Modules</i>		
BC2001	Biomolecules	5
BC2002	Principles of Metabolic Pathways	5
FS2022	Introductory Food Chemistry: Food Constituents B	5
MB2005	Fundamentals of Microbiology	5
MB2006	Principles of Microbiology	5
ML2001	Introductory Molecular Biology	5
NT2002	Human Nutrition: Minerals and Vitamins	5
NT2003	Animal Nutrition	5
NT2009	Nutrition in Growth, Development and Ageing	5
PL2021	Introductory Physiology I	5
PL2022	Introductory Physiology II	5
ST2001	Introduction to Biostatistics	5
Year 3		
Students take 60 credits as follows:		
<i>Core Modules</i>		
FS3010	Science and Technology of Food Systems A	5
FS3011	Science and Technology of Food Systems B	5
FS3022	Sensory Evaluation for Food and Nutritional Sciences	5
MB3003	Food and Industrial Microbiology I	5
NT3001	Clinical Nutrition	5
NT3002	Food Toxicology	5
NT3009	Determinants of Food Choice and Eating Behaviour	5
NT3011	Research and Analytical Techniques in Nutrition	5
NT3012	Scientific Writing, Communication and Professional Skills	5
NT3014	Assessment of Nutritional Status	5
FS3001	Work Placement	10
Year 4		
Students take 60 credits as follows:		

<i>Core Modules</i>		
MB3008	Immunology: Host Response to Pathogens.	5
NT4002	Advanced Nutrient Metabolism	5
NT4004	Advanced Minerals and Trace Elements in Nutrition	5
NT4005	Emerging Issues in Nutrition	5
NT4006	Research Project	10
NT4008	Global Nutrition	5
NT4009	Advanced Vitamins and Bioactive Dietary Components	5
NT4011	Public Health Nutrition	5
NT4012	Sports and Exercise Nutrition	5
NT4013	Nutritional Epidemiology	5
NT4014	Sustainable Food Systems	5
Total Credits		240

Examinations

Full details and regulations governing Examinations for each programme will be contained in the *Marks and Standards Book* and for each module in the *Book of Modules*.

Programme Learning Outcomes

Programme Learning Outcomes for BSc (Hons) (Nutritional Sciences) (NFQ Level 8, Major Award)

On successful completion of this programme, students should be able to:

- Apply current knowledge in nutritional science from the molecular, cellular and tissue levels to the whole person and to population groups to calculate food and nutrient requirements through the life-cycle in health and disease;
- Integrate current knowledge in nutritional physiology and biochemistry with a broader appreciation of eating behaviour and food consumption patterns to devise nutritional guidance for individuals and population groups for the maintenance of good health, in the context of authoritative dietary reference and food safety standards;
- Apply current knowledge in relation to the role of nutrition in animal health, welfare and productivity to formulate appropriate feeding regimens to meet a defined specification appropriate for an animal or groups of animals;
- Employ specialist experimental skills in nutritional sciences research and analysis;
- Identify and critically evaluate emerging knowledge in nutrition and use this as a basis for developing novel approaches to solving problems in varied workplace settings including industry, research/academia and the healthcare sector;
- Interpret and translate nutritional science meaningfully for various target audiences and communicate the science effectively;
- Promote the values of the discipline in all professional affairs, maintain the highest standards of professionalism, scientific integrity and accountability at all times and uphold the dignity and well-being of all clients;
- Work effectively as a nutrition professional either singly, in a team or a multi-disciplinary setting;
- Engage in professional development, reflection and life-long learning.