# **Undergraduate Programme Specification BSc (Hons) Human Nutrition and Dietetics**

This specification provides a summary of the main features of the programme and learning outcomes that a student might reasonably be expected to achieve and demonstrate where full advantage is taken of all learning opportunities offered. Further details on the learning, teaching and assessment approach for the programme and modules can be accessed on the University website and Virtual Learning Environment, GCU Learn. All programmes of the University are subject to the University's <u>Quality Assurance</u> processes.

GENERAL INFORMATION						
Programme Title	BSc (Hons) Human Nutrition and Dietetics					
Final Award	Batchelor of Science in Human Nutrition and Dietetics with Honours					
Awarding Body	Glasgow Caledonian University					
School	School of Health and Life Sciences					
Department	Occupational Therapy and Human Nutrition and Dietetics					
Mode of Study	Full-time					
Location of Delivery	Glasgow Campus					
UCAS Code	B400					
Accreditations (PSRB)	British Dietetic Association; Health and Care Professions Council					
Period of Approval	From:	September 2023 To: August 20		August 2026		

#### **EDUCATIONAL AIMS OF PROGRAMME**

The BSc Human Nutrition and Dietetics programme is designed to facilitate the progressive development of attributes, knowledge, understanding and skills as students advance through their programme of study. On completion of the programme, the graduate should be able to display the characteristics outlined in levels 7 to 10 of the Scottish Credit and Qualifications Framework (SCQF, 2012) as detailed in the SCQF Level Descriptors.

The core educational aim of the programme is to produce Honours graduates who have specialist knowledge in the field of applied nutrition and therapeutic dietetics, practical skills in the area of clinical nutrition, an in depth understanding of an appropriate range of biological sciences such as biochemistry, microbiology, physiology and pharmacology, together with a sound appreciation for the social sciences of Sociology and Psychology promoting intellectual skills of reasoning and communication skills such as empathy, listening and reflection. We aim to produce Honours graduates who satisfy the QAA Benchmarking Statements and BDA Curriculum Framework, who meet the HPC Standards of Proficiency for knowledge and professional skills and who are fit to practise and embrace lifelong learning.

#### **Nutrition and Dietetic Specific Aims**

On successful completion of the programme students are able to:

- Integrate the knowledge, understanding and capabilities from the wide range of disciplines that underpin dietetics to develop the skills to improve and sustain nutritional health.
- Develop a critical understanding of the multi-factorial components of good nutritional health through the lifecycle. Evaluate the confounding medical, social, psychological and environmental circumstances that influence and determine the nutritional health of individuals and populations.
- Apply the skills of critical evaluation, appraisal, analysis and creativity to existing dietary and nutrition assessment methodologies and contribute to the synthesis of evidence based approaches for the measurement of nutritional health in individuals, communities and populations.
- Understand and apply digital literacy skills (including record keeping, telehealth, social media and so on) across dietetic practice and within research activity
- Demonstrate effective skills in communication and the response required by a dietitian for delivery of best practice in diet and nutrition, in the context of appropriate evidence-based information, advice, design and evaluation of nutrition interventions, policy development, implementation and sustainability.
- Reflect, evaluate and take responsibility for their own practice, changing behaviour as appropriate.

#### **Educational aims: General**

On successful completion of the programme students are able to:

- Recognise the importance of leadership and self-management skills, demonstrating flexibility and innovation in approach towards work and lifelong learning.
- Recognise and take account of factors such as social policy, legislation, governance and professional competencies as they may affect service delivery.
- Develop negotiating and influencing skills to build and sustain professional relationships as both an independent practitioner and collaboratively as a member of a team, recognising and respecting the views and opinions of others.
- Critically evaluate information, interpreting methodology and experimental data, and make judgements about the strength of the evidence
- Use a range of techniques and technologies to communicate information to a variety of audiences and to facilitate learning
- Use a range of advanced and specialist skills in the use of information technology and the searching and handling of sources of information and data sources.
- Prepare, process, interpret, present and reference data, using appropriate qualitative and quantitative techniques while understanding and avoiding plagiarism.
- Recognise and apply a moral and ethical approach, working within their scope of practice and seeking ongoing personal and strategic improvement within a quality assured framework.

On successful completion of level 1, students will have a broad knowledge of nutrition as it relates to health, and be familiar with macronutrients, micronutrients, why they are required by the body and dangers of deficiency or excess. They will have undertaken fundamental physiology and cell biology and in tandem with these subjects, they will have a basic understanding of psychological and sociological influences on health and an awareness of what multi-disciplinary working means within the health arena.

Exit Award (120 credits) University Certificate of Higher Education in Human Nutrition.

On successful completion of level 2, students will have an understanding what is required in terms of nutrition at each stage in the lifecycle and will have gained further insight into assessment of nutritional status, recipe adaptation, energy expenditure and body composition. They will also be familiar with research methods and will have covered introductory modules in microbiology and food science.

Exit Award (240 credits) University Diploma of Higher Education in Human Nutrition.

On successful completion of level 3, students will have gained knowledge of individual nutritional assessment, therapeutic diets and dietary management of specific disease states. They will have covered Public Health, basic pharmacology, pathophysiology of disease states and counselling skills. They will have had experience of leadership and working within an interprofessional team.

Exit Award (360 credits) BSc Applied Nutrition.

**On successful completion of level 4,** students will have experienced a minimum of 24 weeks of practical experience in a dietetic department. They will have undertaken their Honours dissertation and presented the findings via a research poster They will be eligible to apply for registration with the HCPC as a registered Dietitian.

Exit Award (480 credits) BSc Hons Human Nutrition & Dietetics.

# PROGRAMME STRUCTURE AND AVAILABLE AND FINAL EXIT AWARDS<sup>1</sup>

The following modules are delivered as part of this programme:

<b>Module Code</b>	Module Title	Core or	SCQF	Credit	Coursework	Examination	Practical
		Optional	Level	Size	%	%	%
M1B102521	Fundamentals of Human Physiology	Core	7	20		100	
M1C726455	Cells and Biomolecules	Core	7	20		100	
M1B426520	Essentials of Nutritional Science	Core	7	20	100		
M1B025798	Preparation for Professional Practice	Core	7	20	100		
M1B426609	Introduction to Nutrition and Dietetic Practice	Core	7	40	40	60	
M2C723491	Mechanisms of Cellular Regulation	Core	8	20	50	50	
M2C526397	Introduction to Microbiology	Core	8	20	50	50	
M2B426444	Nutrition Through the Lifecycle	Core	8	20		100	
M2B426608	Practice Education A*	Core	8	20	100		
M2D626456	Food Science	Core	8	20	40	60	
M2B426451	Research Methods in Human Energy Balance	Core	8	20	100		
M3B426531	Applied Clinical Studies	Core	9	20		100	
M3B426449	Therapeutic Dietetic Studies 1	Core	9	20	50/50		
M3B025797	Understanding Professional Teams and Leadership	Core	9	20	40	60	
M3B426450	Introduction to Counselling Skills	Core	9	20	50/50		
M3B426445	Nutrition and Public Health	Core	9	20	100		
M3B426513	Therapeutic Dietetic Studies 2	Core	9	20	50	50	
MHB426515	Practice Education B*	Core	10	40	100		
MHB426516	Practice Education C*	Core	10	40	100		
MHB420330	Honours Project Nutrition/Dietetics	Core	10	40	80/20		

Students undertaking the programme on a full-time basis commencing in September of each year will undertake the modules in the order presented above.

\*Students are required to pass the placement element of the module prior to undertaking assessed coursework.

<sup>&</sup>lt;sup>1</sup> Periodically, programmes and modules may be subject to change or cancellation. Further information on this can be found on the GCU website here: <a href="https://www.gcu.ac.uk/currentstudents/essentials/policiesandprocedures/changesandcancellationtoprogrammes">www.gcu.ac.uk/currentstudents/essentials/policiesandprocedures/changesandcancellationtoprogrammes</a>

The following final and early Exit Awards are available from this programme<sup>2</sup>:

**Certificate of Higher Education in Human Nutrition**- achieved upon successful completion of 120 credits

Diploma of Higher Education in Human Nutrition - achieved upon successful completion of 240 credits

**Bachelor of Science in Applied Nutrition -** achieved upon successful completion of 360 credits

Bachelor of Science with Honours in Human Nutrition and Dietetics - achieved upon successful completion of 480 credits

#### **ASSESSMENT REGULATIONS**

Students should expect to complete their programme of study under the GCU Assessment Regulations that were in place at the commencement of their studies on that programme, unless proposed changes to University Regulations are advantageous to students. These can be found at: <a href="https://www.gcu.ac.uk/aboutgcu/supportservices/gualityassuranceandenhancement/regulationsandpolicies">www.gcu.ac.uk/aboutgcu/supportservices/gualityassuranceandenhancement/regulationsandpolicies</a>

In addition to the GCU Assessment Regulations noted above, this programme is subject to Programme Specific Regulations in line with the following approved Exceptions:

### **Exception Case No 218:**

- These Programme-Specific Assessment Regulations apply to the BSc (Hons) Human Nutrition and Dietetics programme. They apply to all modules irrespective of the number of credit points allocated.
- Due to the time commitments and Practice Based Learning elements of the professional programmes hosted by the SHLS, students may not be registered on a second full-time programme of study while enrolled on any Health or Social Care programme.
- Failure at the First Diet (Undergraduate Assessment Regulations, Section 15)
  Students are normally required to re-enter Level 4 with attendance. The offer of re-entering Level 4 without attendance is normally permissible only in exceptional medical/personal circumstances, which are documented appropriately.

<sup>&</sup>lt;sup>2</sup> Please refer to the <u>GCU Qualifications Framework</u> for the minimum credits required for each level of award and the Programme Handbook for requirements on any specified or prohibited module combinations for each award.

### • Attendance Requirements (Attendance Policy: Taught)

Students within the BSc (Hons) Human Nutrition and Dietetics programme are expected to attend all classes, practice visits, laboratory sessions and Practice Based Learning placements. Where a student has unauthorised absence of, or in excess of, 20% in any module he/she may be required to retake the module with attendance prior to undertaking Practice Based Learning Modules, or proceeding to the next level of the programme. Unauthorised absence in more than one module may result in the student being required to withdraw from the Programme.

• Students within the BSc (Hons) Human Nutrition and Dietetics programme are normally required to successfully complete all modules identified in the Definitive Programme Document for their programme as these are protected titles leading to an academic and professional qualification and require successful completion of all core modules.

# • Awarding Credit for Modules (Undergraduate Assessment Regulations, Section 13.1)

An exception (Exception Case 222) to this relates to Level 1 Module M1B025798, Preparation for Professional Practice (PPP). Assessment via Professional Portfolio is marked against set standards and marked as either a pass or fail with a mark of 40% awarded for a pass. The calculation set for the calculation of Merit and Distinction will exclude the mark for PPP and will therefore be based on 100 credits at Level SCQF7.

#### Compensation (Undergraduate Assessment Regulations, Section 13.2.7)

Students are required to attain an overall aggregate of at least 40% for each module with no individual element of assessment achieving a mark lower than 35%. Compensatory passes are therefore not permitted. This is to ensure all students have met the requirements of the Professional Body (BDA Curriculum Framework).

# • Failure at Re-Assessment Diet (Undergraduate Assessment Regulations, Sections 16.1 and 16.2)

Students are not normally permitted to carry failed modules into the next academic year. This exception is to meet the requirements of the Professional Body (<u>The BDA Curriculum Framework</u>).

- For Honours degree programmes the submission of the Honours Project is compulsory. Failure to submit an Honours Project will result in the student being ineligible for the named award and, consequently, eligibility to apply for registration with the Regulatory Body.
- Failure in any Level 4 module at second attempt will result in the award of an unclassified degree (BSc Applied Nutrition) and will result in the student being ineligible for the named award and, consequently, eligibility to apply for registration with the Regulatory Body.
- A student may be required to withdraw from the programme if he/she is deemed by the Fitness to Practise Board, and ratified by the Progression and Awards Board, to be professionally unsuitable or guilty of professional misconduct. Students will be required to declare at the commencement of each session his/her Fitness to Practise and Good Character through Self-Disclosure.

- A student who is considered to be professionally unsuitable or guilty of professional misconduct will be one who:
  - o has failed to abide by the SHLS Fitness to Practice Policy and GCU Code of Student Conduct,
  - o and/or has failed to meet the standards, policies or codes of conduct laid down by partner organisations that provide Practice Based Learning Placements
  - o and/or is unable to meet the programme requirements despite reasonable adjustments.

### • Aegrotat Awards (Undergraduate Assessment Regulations, Section 23)

Due to the requirements of the Regulatory/Professional Bodies there will be no aegrotat awards on the BSc (Hons) Human Nutrition and Dietetics programme.

- Students who are awarded a BSc (Hons) Human Nutrition and Dietetics are eligible to apply for Registration with the Health and Care Professions Council (HCPC) and British Dietetic Association.
- In the case of HCPC regulated Programmes, all Programmes will have at least one external examiner who is appropriately experienced and qualified and, unless other arrangements are agreed, will be from the relevant part of the Register.

#### ADDITIONAL ASSESSMENT REGULATIONS SPECIFIC TO PRACTICE BASED LEARNING

- 1. All Practice Based Learning Modules must be passed, including Elective Placements where offered.
- 2. Practice education (Undergraduate Assessment Regulations, Sections 16.1 and 16.2)

Students are normally required to have passed all academic modules up to the relevant level, prior to commencing practice education placements (The BDA Curriculum Framework)

- 3. Students are required to meet or exceed competency in all practice related Learning Outcomes on the practice education placements before undertaking the academic assessments for that module (BDA Curriculum Framework).
- 4. Students who do not reach competency in the Practice Education placements are normally required to undertake additional practice hours, up to a maximum of 500 hours, to achieve competency in all practice related Learning Outcomes. Any designated period of practice placement may usually only be repeated once (The BDA Curriculum).

# ADDITIONAL ASSESSMENT REGULATIONS SPECIFIC TO INTER PROFESSIONAL EDUCATION MODULES

**Exception Case No. 222:** SCQF level 7 module Preparation for Professional Practice: assessment portfolios are marked again set standards and as such the module is marked as a pass or fail. Subsequently this module is excluded from the calculation set for merit and distinction for HE Certificate and HE Diploma awards.

VERSION CONTROL (to be completed in line with AQPP processes)  Any changes to the PSP must be recorded below by the programme team to ensure accuracy of the programme of study being offered.							
Version Number	Changes/Updates	Date Changes/Updates made	Date Effective From				
1.0	Update in line with revised PSP Template 2023 2024	15 September 2023	26 September 2023				