Food and Nutritional Sciences

Develop it

Analyse it
Welcome to the School of Biosciences

In the School of Biosciences we take great pride in all that we do. Our school consistently receives high student satisfaction scores for teaching in the National Student Survey and results from the latest Research Excellence Framework, a national assessment of university research, judged the school as the premier research environment in the UK.

We offer exciting degree courses delivered by inspiring and dedicated staff, where you will study in a friendly and supportive community. Our wide range of undergraduate and postgraduate courses explore contemporary issues in biosciences such as global food security, sustainable agriculture and the environment and its protection.

All our courses, except those in environmental sciences and environmental biology, are primarily studied at our Sutton Bonnington Campus.

As a highly successful research-led school we have excellent specialist laboratory and field facilities, including a new £5m purpose-built teaching laboratory.

If you're interested in our other courses we have separate brochures in the areas of:
- Agricultural Sciences and Agricultural Business Management
- Animal Science
- Biotechnology, Microbiology and Plant Science
- Environmental Science and Environmental Biology

Gaining a degree in these subjects is the springboard to a diverse range of graduate careers in the sciences and other professions. We have a strong focus on graduate employability within our degree programmes.

We hope to welcome you to Nottingham soon.

Professor Simon Langley-Evans
Head of the School of Biosciences

Whatever your ambitions, our aim is to help you achieve them here at Nottingham.

To find out where a degree in biosciences could take you, please visit nottingham.ac.uk/biosciences
At a glance
- State-of-the-art laboratory facilities
- 91% of students satisfied with the quality of their degree*
- No. 1 research environment in the UK**

BSc Food Science
- AAB-ABB to include two science subjects from chemistry, biology, maths and physics (chemistry recommended); or one science and one science-related subject such as applied science, food technology, economics, geography and psychology.

MSci Food Science
- AAB-ABB to include two science subjects from chemistry, biology, maths and physics (chemistry recommended); or one science and one science-related subject such as applied science, food technology, economics, geography and psychology.

BSc Nutrition
- ABB-BBB to include two science-based subjects (biology or chemistry preferred; other science subject can be applied science, food technology, geography, home economics, IT, maths, physical education, physics or psychology).

BSc Food Science and Nutrition
- AAB-ABB to include two science subjects from chemistry, biology, maths and physics (chemistry recommended); or one science and one science-related subject such as applied science, food technology, economics, geography and psychology.

MSci Food Science and Nutrition
- AAB-ABB to include two science-based subjects (chemistry essential; biology preferred as second science subject but the other science subject can be food technology, geography, home economics, IT, maths, physical education, physics or psychology).

MNutr Nutrition and Dietetics
- AAB-ABB to include two science-based subjects (chemistry essential; biology preferred as second science subject but the other science subject can be food technology, geography, home economics, IT, maths, physical education, physics or psychology).

English language requirements
- IELTS 6.0 (no less than 5.5 in any element), except for MNutr Nutrition and Dietetics, which requires IELTS 7.0 (no less than 6.5 in any element). For more information and a list of the alternative English language requirements we accept, please see nottingham.ac.uk/go alternativerequirements

Developing your academic English and study skills
- The Centre for English Language Education (CELE) offers you the opportunity to develop your English language skills at one of the world’s top universities. Accredited by the British Council for the teaching of English, CELE provides high-quality teaching, facilities and support.

Our presessional courses take your English language and academic skills to the level you need to progress to undergraduate study without taking IELTS again. Find out more at nottingham.ac.uk/cele

For more information about our courses please visit nottingham.ac.uk/ugstudy/biosciences

** Research Excellence Framework 2014.
BSc | MSci Food Science

Food science sits at the interface of a number of core scientific disciplines.

This degree course opens up a wide range of rewarding and challenging career opportunities, equipping graduates with the knowledge and skills to tackle the challenge of producing and manufacturing food for a growing global population.

As well as formal lectures there are talks from industrialists, laboratory classes, a product development team challenge, small scale food manufacture in our purpose-built food processing facility, problem-based learning through real-life case studies and tours of food manufacturing sites.

Year one
In the first year you will learn about the science that explains the chemical and physical properties of food materials. Concepts explained in lectures come alive in practical classes and in the food processing facility, where you will make a range of food products and explore the reasons for the dramatic changes that occur during processing and cooking. You will also find out about the global food supply chain, e.g. where commodity crops are grown and how they are transported around the world. At the end of the year you will visit a number of food manufacturing sites as part of a field trip.

Year two
Building on year one, you will manufacture food products and develop your critical thinking skills, supported by small group tutorials and lectures. You will gain a detailed understanding of process engineering and of the role of hydrocolloids and macromolecules in determining the physical properties of certain food products. In small teams, you will work together to solve food product-related problems in industry-based scenarios.

A module in sensory evaluation provides you with the skills and protocols to test consumer acceptance of new products. You will learn how to prevent food spoilage and to identify potentially toxic microorganisms.

Year three
In the final year you will carry out a unique research project supervised by one of our academics. In addition to your project, you will study the operation of food factories and develop a new product in the food processing facility as part of a small group, then present your product (ready to eat or drink) to your peers and to representatives from industry. You will also be supported in developing your career plans and gaining the associate skills required to succeed in your chosen graduate pathway.

Year four (MSci only)
In this year you will embark on a sizeable level of research activity that is far more independent than your project in year three. To underpin this you will continue study a number of modules that will be linked to your research work.

Year four enables you to graduate with an integrated master’s level qualification and is an ideal opportunity to develop a broad range of the skills needed in the co-ordination of research and projects.

Accreditation
This course is accredited by the Institute of Food Science and Technology (IFST). You can join the IFST as an associate member. In year two you can choose to enter an examination for the IFST Certificate in Sensory Evaluation: Intermediate Level. Graduates will be able to apply for membership of various other professional bodies and societies.

For more detailed course content visit
nottingham.ac.uk/ugstudy/biosciences

Typical modules

<table>
<thead>
<tr>
<th>Year one</th>
<th>Year two</th>
<th>Year three</th>
<th>Year four (MSci only)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Core</strong></td>
<td><strong>Core</strong></td>
<td><strong>Core</strong></td>
<td><strong>Core</strong></td>
</tr>
<tr>
<td>- Biochemistry - The Building Blocks of Life</td>
<td>- Food Product Case Studies</td>
<td>- Food Factory Operations</td>
<td>- Global Food Industry</td>
</tr>
<tr>
<td>- Biosciences Tutorials and Foundation Science</td>
<td>- Food Safety and Legislation</td>
<td>- Personal and Professional Development for Food Scientists</td>
<td>- Research Project</td>
</tr>
<tr>
<td>- Contemporary Agricultural Systems</td>
<td>- Manufacture of Food</td>
<td>- Research Project</td>
<td>- The Microflora of Foods</td>
</tr>
<tr>
<td>- Food and Physiology</td>
<td>- Microbial Mechanisms of Foodborne Disease</td>
<td>- Trends in Food Research</td>
<td>- Trends in Food Research</td>
</tr>
<tr>
<td>- Food Commodities and Processing</td>
<td>- Introduction to Nutrition</td>
<td>- Optional modules can be chosen from a range of subjects.</td>
<td>- Optional modules can be chosen from a range of subjects.</td>
</tr>
<tr>
<td>- The Biosciences and Global Food Security</td>
<td>- The Biosciences and Global Food Security</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Modules may change, for example due to curriculum developments. The above list is a sample of typical modules that we offer, not a definitive list. The most up to date information can be found on our website at nottingham.ac.uk/ugstudy

I decided to study food science because I am interested in the different properties of food, and the development of flavours within food products. So far my favourite part of the course has been the practicals in the food labs. I am really looking forward to our food tour at the end of the year where we all visit a food company over two days.

Emma Barber, BSc Food Science

not a definitive list. The most up to date information can be found on our website at nottingham.ac.uk/ugstudy
BSc Nutrition

What we eat, and how much we eat, has a profound effect on our health. Many industrialised countries are suffering ill health due to over-consumption of inappropriate foods.

Chronic diseases such as cancer, diabetes, heart disease and obesity are all influenced by the diet we consume. Nutrition is a subject of controversy within society and well-trained nutritionists are needed to inform, explain and develop the subject from a sound scientific basis.

At Nottingham we offer the unique opportunity to study nutrition alongside animal and plant production, food science and food safety, as well as biochemistry and physiology. You can choose from a diverse range of optional modules and tailor your course to suit your interests and aspirations.

Accreditation

This course is accredited by the Association for Nutrition. Graduates can join the Association of Nutritionists' Register as an associate and use the ANutr qualification.

Year one

In the first year you will be introduced to the basic principles of nutrition and metabolism. Modules in nutrition present an introduction to the relationship between diet and health.

Year two

You will explore diet in relation to diabetes, obesity and coronary heart disease. Optional modules will allow you to develop your knowledge of nutrition alongside specialisation in biochemistry, physiology or food science.

Year three

Your research project will provide the main core of activity for the third year. Advanced modules will also be taken in human nutrition, with an emphasis on nutrition across the lifespan, public health nutrition and nutrient-gene interactions.

Examples of recent research projects include:
- differences in knowledge and behaviour in the obese and non-obese
- effect of processing on nutrients in tomato juice
- dietary intake of saturated fatty acids and tissue fatty acid composition

Year in computer science

You can combine this degree with an extra year (between years two and three) spent in the University's School of Computer Science, designed to provide you with training in software development and computing skills relevant to your final year research project and to your future career. You will be able to transfer into this programme from your BSc course (subject to progression criteria).

Modules may change, for example due to curriculum developments. The above list is a sample of typical modules that we offer, not a definitive list. The most up to date information can be found on our website at nottingham.ac.uk/ugstudy

I have a keen interest in food and nutrition, particularly in how it affects our susceptibility to and ability to fight disease, so I chose Nottingham as the course offers modules that compliment my interests. What’s great is the teaching is of a very high standard, and the lecturers are all really passionate about their subjects.

Megan Roberts, BSc Nutrition
BSc | MSci Food Science and Nutrition

Chronic diseases such as cancer, diabetes, heart disease and obesity are all influenced by the diet we consume.

Opportunities exist within the food industry for students who are scientifically trained in both food science and nutrition. You will be uniquely placed to understand raw ingredients, their nutritional content, and the effect of processing and storage on food quality (colour, flavour, texture) and nutritional value. You will also appreciate the physiological link between consumption, nutrient uptake and health benefit or risk.

Accreditation
This course is accredited by the Institute of Food Science and Technology (IFST). You can join the IFST as an associate member. In year two you can choose to enter an examination for the IFST Certificate in Sensory Evaluation: Intermediate level. Graduates will be able to apply for membership of various other professional bodies and societies.

Year one
You will be given an extensive introduction to nutrition, and to the biochemistry that explains the connection between nutrition and health.

You will also learn about the chemical and physical properties of food materials. Concepts explained in lectures come to life in practical classes and in the food processing facility, where you will make a range of food products and explore the reasons for the dramatic changes that occur during processing and cooking.

Year two
You will study the relationship between nutrients, human metabolism and the development of certain dietary-related disease states such as coronary heart disease and obesity.

You will manufacture food products and develop your critical thinking skills, supported by small group tutorials and lectures. You will gain a detailed understanding of process engineering and of the role of certain hydrocolloids and macromolecules in determining the physical properties of certain food products. In small teams, you will work together to solve food product-related problems as presented in short scenarios. A module in sensory evaluation provides you with the skills and protocols to test consumer acceptance of new products.

Year three
You will explore a range of nutrition-related topics from social policy for the improvement of population health, to the more molecular topic of nutrient gene interactions. You will carry out a unique research project supervised by one of our academics.

In addition to your project, you will study the operation of food factories, and develop a new product in the food processing facility as part of a small group, then present your product (ready to eat or drink) to your peers and to representatives from industry.

Year four (MSci only)
In this year you will embark on a sizeable level of research activity that is far more independent than your project in year three. To underpin this you will continue to study a number of modules that will be linked to your research work.

For more detailed course content visit nottingham.ac.uk/ugstudy/biosciences

Typical modules

<table>
<thead>
<tr>
<th>Year one</th>
<th>Year two</th>
<th>Year three</th>
<th>Year four (MSci only)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core</td>
<td>Core</td>
<td>Core</td>
<td>Core</td>
</tr>
<tr>
<td>Biochemistry – The Building Blocks of Life</td>
<td>Food Product Case Studies</td>
<td>Food Factory Operations</td>
<td>Global Food Industry</td>
</tr>
<tr>
<td>Biosciences Tutorials/ Foundation Science</td>
<td>Food Safety and Legislation</td>
<td>Nutrition and the Health of Populations</td>
<td>Research Project in Food Science</td>
</tr>
<tr>
<td>Contemporary Agricultural Systems</td>
<td>Manufacture of Food</td>
<td>Personal and Professional Development for Food Scientists</td>
<td>Scientific Research Methods</td>
</tr>
<tr>
<td>Food and Physiology</td>
<td>Nutrition, Metabolism and Disease</td>
<td>Research Project</td>
<td>Statistics and Experimental Design</td>
</tr>
<tr>
<td>Food Commodities and Primary Processing</td>
<td>Nutritional Regulation, Physiology and Endocrinology</td>
<td>Trends in Food Research</td>
<td>Writing and Reviewing Research Proposals</td>
</tr>
<tr>
<td>Food Materials and Ingredients</td>
<td>Sensory Evaluation</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Introduction to Nutrition</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Biosciences and Global Food Security</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Modules may change, for example due to curriculum developments. The above list is a sample of typical modules that we offer, not a definitive list. The most up to date information can be found on our website at nottingham.ac.uk/ugstudy
MNutr Nutrition and Dietetics

This course is intended to train students for a career in dietetics. The course is accredited by the British Dietetic Association and approved by the Health and Care Professions Council (HCPC). Students who successfully complete the course are eligible to apply to the HCPC for registration as a dietician in the UK.

We aim to produce high calibre dietitians with all of the academic, practical, therapeutic and personal skills required of their profession.

The course is taught primarily by the School of Biosciences with significant input from the Faculty of Medicine and Health Sciences. This means that you will study to be dietitians alongside your future colleagues: doctors, nurses, pharmacists and others. The major local hospital and community dietetic departments are also involved in the course, giving you regular contact with practising dietitians and a vital insight into their future career.

Year one
You will develop an understanding of the roles and skills required of a registered dietician and study relevant science subjects including nutrition and biochemistry. You will take a short clinical placement experience, normally three weeks full-time, in the summer holiday.

Year two
You will continue to develop your background knowledge of basic and applied sciences, as well as practical and clinical dietetic skills.

Year three
This year explores various aspects including public health and research skills. A 12-week full-time placement develops core clinical skills.

Year four
You will undertake an advanced dietetic practice module and your research project. Our close links with the University’s School of Medicine and local dietetic departments mean that research projects directly related to nutrition and human health are available. Previous projects include:
- compliance to dietary advice in diabetes mellitus Type 2
- processed food intake in pre-school children
- the relationship between breastfeeding and allergy: a systematic review of the literature
A further 12-week full-time practice placement will consolidate your skills prior to applying for registration as a dietician.

Modules may change, for example due to curriculum developments. The above list is a sample of typical modules that we offer, not a definitive list. The most up to date information can be found on our website at nottingham.ac.uk/ugstudy

Nottingham was my first choice given that the University has such a great reputation. I have really enjoyed my course so far and I am particularly looking forward to going on my first hospital placement this summer as it will allow me to start applying the knowledge that I have learnt to my future career.

Hannah King, MNutr Nutrition and Dietetics
Study abroad

Food and nutritional sciences is a global subject and studying at our Malaysia Campus or one of our highly ranked university partners abroad will give you the unique opportunity to see your degree from a different perspective.

Studying abroad takes you out of your comfort zone – it helps you to develop valuable skills, such as independence and resilience, which are attractive to future employers. The School of Biosciences offers a range of study abroad opportunities.

University-wide exchange programme

The University-wide exchange programme gives you the opportunity to study abroad for the first semester of your second year. Successful candidates will study at one of our partner universities in a variety of locations, including Australia, Canada, Singapore and the USA.

Malaysia Campus

If you undertake the BSc Nutrition course you can apply to spend a semester, or full academic year, at our Malaysia Campus as part of a three-year degree programme. Teaching at our Malaysia Campus is in English and the modules and exams are very similar to those in Nottingham.

International year

Combining your degree with an additional international year offers the opportunity to study abroad at one of our partner universities, in France or Spain for example. You can transfer to this four-year (or five for MSc) route in your first semester of study.

Finance

Studying abroad need not be any more expensive than studying in Nottingham if you budget your finances well and take advantage of available funding.

The University International Office offers a number of bursaries and scholarships to students studying abroad.

All students who participate in one of the University’s exchange programmes pay a reduced tuition fee to the University of Nottingham UK during the academic year when they study abroad. No tuition fees are paid to the host university.

Industry placement

Many students in the School of Biosciences take advantage of an optional year in industry between years two and three of their degree, extending their degree to a four-year programme.

During the year in industry you can put your learning into practice, giving you a better understanding of your studies and the chance to solidify your knowledge in an industry setting. Past students have found the experience rewarding, as they were able to use science and innovation to solve problems which are current and relevant.

The year’s work experience will significantly improve your employment prospects: many students secure a graduate job as a direct result of their placement year. You are treated by your host company just the same as any other employee, being given real responsibility and the opportunity to work independently in a professional setting. A year in industry gives you the opportunity to develop a wide range of skills in a real-world environment.

You can gain experience of how to communicate with people from a range of backgrounds, work to tight deadlines, manage multiple projects and deal with conflicting priorities. It’s a unique opportunity for you to learn about what you enjoy doing, your strengths and weaknesses, and the kind of environment you like working in, which will put you in a strong position when considering your future career.

The school has excellent links with a wide range of businesses and research institutes. The dedicated School Placement Team works with you in partnership to help you search, apply for and secure a placement, as well as supporting you throughout your placement. Some examples of relevant companies include: PepsiCo, Marks & Spencer, McDonald’s, Jordan’s, Mars, Kellogg’s and Tesco.

Students who undertake the year in industry have the opportunity to submit a record of their placement in order to become a Registered Scientist with the Science Council – the UK’s professional science body.

There are limitations for students studying the MNutr Nutrition and Dietetics programme due to the requirement to undertake professional placements.

To find out more information about industry placements visit nottingham.ac.uk/biosciences/placements
Engaging study, incredible results

We want you to have the best possible learning experience, whatever your chosen course of study. In the School of Biosciences you’ll experience an integrated range of teaching and learning styles, from traditional lectures, practicals, small-group discussions and tutorials to contemporary multimedia and online systems.

Modules
Modules are self-contained units of study that usually run for one semester but some are year-long. All our undergraduate programmes are modular with assessment at the end of each semester. Although some modules are core, you can choose from a range of other optional modules. Depending on your timetable you may also be able to take modules from other schools across the University.

Your research project
One of the strengths of all our degrees is the final-year research project module. This allows you to work on your chosen area, supervised by research scientists, and provides the opportunity for you to demonstrate your abilities to future employers. It involves independent study, a literature survey and data handling, analysis and interpretation. The project also develops significant transferable skills, including critical thinking.

Your personal tutor
You will have a personal tutor who is a member of the academic staff and will take a close interest in your academic progress and general wellbeing.

You will be able to talk to your tutor in confidence about academic and other, more general concerns. They can be a valuable source of information and advice.

Facilities
As a highly successful, research-led school we have excellent laboratory and field facilities, including:

- a customised Clinical Skills Centre primarily used for preparing dietetics students for their placements. Students can practice consultations and other clinical skills, be recorded and assessed. The centre is also being used for a wide range of research projects
- purpose-built dietetics laboratory for production of test meals for research projects and training of students studying dietetics
- specialist laboratories for biochemistry, molecular and environmental sciences, flavour research and food structure
- metabolism laboratories for nutritional studies with farm animals
- James Cameron-Gifford Library at Sutton Bonington Campus
- the Learning Resource Centre – up to date, 24-hour IT facilities, including two resource areas with workstations and full audiovisual projection facilities, video and laptop links

How will I be assessed?
Our courses are assessed in a variety of ways, including exams, coursework assignments, the dissertation, computing assignments, essays, oral presentations, posters and laboratory reports. The final degree classification is based on marks gained for the second and subsequent years of study.

To find out more information about studying biosciences, visit nottingham.ac.uk/biosciences

Some of my favourite days have been doing practicals in the food processing facilities and labs, as it really cements what you have been learning about from lectures. I have always felt in my lectures that I’m being talked to by experts in their fields, which only encourages my aim of working in the food industry.

Sarah Kelly, BSc Food Science
How to apply

All applications for an undergraduate place to study at the University of Nottingham, including applications by international students, must be made through UCAS.

Applications should be made online at ucas.com and candidates will be notified of decisions through UCAS using UCAS Track.

Your personal statement
This is the section of your UCAS form that tells us most about you, and you should make the best use of it. Be as specific and detailed as you can – we would like to see that you are a student who can work hard, be self-motivated and make the best possible use of the opportunities that our courses offer you. We would also like to hear about any skills you have gained through extracurricular activities.

Flexible admissions policy
We recognise that some educational and personal circumstances affect achievement. If we judge that you have experienced circumstances that have adversely affected your achievement, we will consider them when assessing your academic potential. Some courses may vary the offer as a result. For the most up to date information about our offers, please see the entry requirements section of our course pages on our online prospectus. For more information about this policy, please see nottingham.ac.uk/ugstudy/applying

Mature applicants
We encourage applications from mature applicants who have a significant gap in education. You should apply in the normal way through UCAS. More information for mature students can be found at nottingham.ac.uk/mature

Equal opportunities policy
The University aims to create the conditions whereby students and staff are treated solely on the basis of their merits, abilities and potential, regardless of gender, race, colour, nationality, ethnic or national origin, age, socio-economic background, disability, religious or political beliefs, trade union membership, family circumstances, sexual orientation or other irrelevant distinction.

Alternative qualifications
In this brochure you will find our A level entry requirements but we accept a much broader range of qualifications. These include:
- Access to HE Diploma
- Advanced Diploma
- BTEC HND/HNC
- BTEC Extended Diploma
- Cambridge Pre-U
- International Baccalaureate
- Irish Leaving Certificate
- Scottish Advanced Highers
- Welsh Baccalaureate Advanced Diploma

In keeping with the reform to GCSEs in England where subjects are to be graded from 9 to 1 instead of A* to G, we can confirm that in accordance with Ofqual recommendations, we will treat GCSEs graded numerically as GCSE grade A=7, B=5, C=4. GCSE qualifications taken outside of the UK will still be graded A* to G.

International applicants
The University provides a range of information and advice for international applicants. If you are unable to attend an open day, we can meet you in your country at one of our overseas events or arrange an individual visit to the University. For further information please visit nottingham.ac.uk/go/international-applicants

Deferred entry
Applicants who wish to defer their entry by a year will not be at a disadvantage. Please tell us something about your plans for your gap year in your UCAS personal statement.

To find out how to apply please visit nottingham.ac.uk/ugstudy/applying

Keep up to date with applications by checking ucas.com regularly

Over one-third of our UK students receive our means-tested core bursary, worth up to £2,000 a year. For details, see nottingham.ac.uk/financialsupport
World class for employability

The food and drink industry is Europe’s largest manufacturing industry – employing half a million people in the UK alone. There is a wealth of graduate opportunities available to our graduates in food and nutritional sciences.

From the conception and manufacture of innovative food products, to the improvement of consumer health through dietary intervention, exciting and diverse roles exist in the UK and beyond. Many of our graduates choose to continue their studies and undertake further research to MSci, MSc, MRes, MPhil or PhD level at the University of Nottingham or elsewhere.

Careers and Employability Service
Our Careers and Employability Service has a team dedicated to School of Bioscience students. They will be on hand to offer you specialist support and guidance throughout your degree and for life after you graduate.

Whether you need help writing a CV, preparing for an interview or exploring career ideas, you can book one-to-one appointments or come along to a workshop. Each term there is also an exciting events schedule, bringing you face-to-face with employers offering real-life insight into their professions. Find out more about the Careers and Employability Service: nottingham.ac.uk/careers

£20,367 was the starting salary.*

98% of first-degree graduates from food and nutrition courses in the school who were available for employment had secured work or further study within six months of graduation.*

Recent graduate destinations

Food Science and Nutrition
- Product or process technologist
- Sensory scientist
- Innovation technologist
- Quality assurance technologist
- Nutritionist and food labelling advisor
- Commercial and manufacturing options
- Raw materials buyer

Nutrition
- Specialist nutritional supplement companies
- Public health nutrition
- Health Service
- Education

Nutrition and dietetics
- National Health Service
- Private practice
- Sports nutrition
- Food and drink industries

The Nottingham Advantage Award
The award-winning Nottingham Advantage Award recognises and rewards your extracurricular activities. With a choice of over 200 modules, you can hone the key skills employers want. From developing your leadership skills and learning a language to public speaking and volunteering, you will leave university with demonstrable experience that sets you apart from other graduates. For further information, please visit nottingham.ac.uk/careers/advantage

*Known destinations of full-time home first degree undergraduates 2014/15. Salaries are calculated based on those in full-time paid employment within the UK.
Experience it in a world beyond ordinary

There’s so much for you to get involved in and explore at the University and around the city. Whether you’re interested in sports, learning a language or just having fun with friends alongside studying, you’ll be spoilt for choice.

Getting involved in your Students’ Union
As soon as you start with us, you are automatically enrolled as a member of our Students’ Union. At Sutton Bonington we have our own dedicated SU team, the Guild. There are lots of activities to provide you with the perfect opportunity to take up a new hobby or pursue existing interests. Choose from over 50 student-run societies. Find out more: su.nottingham.ac.uk

Your opportunity to study abroad
We offer a range of study abroad opportunities with many students having the option to live and study in another country as part of their university career. Studying or working abroad is a fantastic opportunity to broaden your horizons, experience different cultures, and develop the key skills that employers are looking for. Find out more: nottingham.ac.uk/studyabroad

Your new home from home
At Nottingham we offer a wide range of room types on and off campus, in both catered and self-catered accommodation. At Bonington Student Village you will have your own study bedroom in a shared flat with a fully fitted kitchen/diner. Whatever your budget and preferences, there should be a room to suit you. For a breakdown of pricing and to find out more: nottingham.ac.uk/accommodation

The School of Biosciences is based at Sutton Bonington Campus, 12 miles south of University Park. The campus is also home to the School of Veterinary Medicine and Science and there are around 2,000 students studying there. The campus has its own accommodation, sports centre, teaching and research facilities. The campus is known for its friendly community ethos and beautiful setting. A free bus service connects Sutton Bonington to University Park

Your support network
Throughout your university journey there will be numerous people on hand to support and advise you, including tutors and dedicated staff. We have Student Service Centres on all three of our UK campuses, which provide a range of support, information and specialist services. Find out more: nottingham.ac.uk/studentservices

Sport
As one of the UK’s leading universities for sport, currently ranked 4th in the university sport rankings, there has never been a better time to get involved. Whether you’re an elite athlete or simply looking to enjoy sport as a hobby, our brand-new £40m David Ross Sports Village will allow you to excel and have fun. Sutton Bonington has a sports centre on campus, with top of the range facilities. Find out more: nottingham.ac.uk/sport

* British Universities and Colleges Sport Standings, 2015-16.

Learn a language
The University’s Language Centre gives you the opportunity to study a language alongside your course. All languages are offered from beginners’ level with some going up to near native competency. There are nine languages to choose from: Modern Standard Arabic, Dutch, French, German, Italian, Japanese, Mandarin Chinese, Russian, and Spanish. Find out more: nottingham.ac.uk/language-centre

Music
All student musicians are encouraged to get involved with the vibrant musical life at the University and in the city. Find out more: nottingham.ac.uk/music/performance
For undergraduate enquiries contact: Student Recruitment Enquiries Centre
nottingham.ac.uk/biosciences
UoNBiosciences @UoNBiosciences @UoNScience

nottingham.ac.uk/ugstudy

This brochure has been drafted in advance of the academic year to which it applies. Every effort has been made to ensure that the information contained in this brochure is accurate at the time of publishing, but changes (for example to course content) are likely to occur given the interval between publication and commencement of the course. It is therefore very important to check our website for any updates before you apply for the course by following nottingham.ac.uk/ugstudy. Where there is a difference between the contents of this brochure and our website, the contents of the website take precedence.