



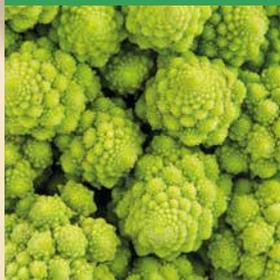
University of
Nottingham

UK | CHINA | MALAYSIA

Food and Nutritional Sciences



Analyse it



Develop it



nottingham.ac.uk/biosciences

Undergraduate guide 2020

Contents

Why study with us?	4
Our courses	5
Study abroad	16
Industry placement	17
How will I study?	18
Meet your academics	19
Careers and employability	20
Graduate journeys	21
How to apply	22
Experience it	23

Ranked 2nd in the Guardian University Guide 2019

for agriculture, forestry and food

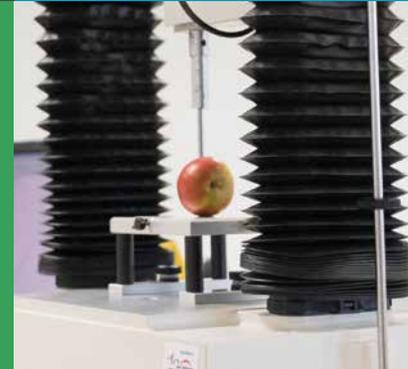
Food processing facility

for pilot scale food manufacture

Accredited by Institute of Food Science and Technology



Purpose-built dietetics laboratory for production of test meals and research



Industry placement opportunities with companies and institutions such as PepsiCo, M&S and Müller



Customised Clinical Skills Centre for practice consultations and clinical skills



Opportunity to study abroad at our Malaysia Campus or one of our international partner universities



£5m paperless teaching laboratory



Gain additional skills tailored to meet the needs of future employers

A place of unlimited potential

Our courses combine scientific expertise, practical application, and the ability to translate science to a wider audience.

Food and drink is the largest manufacturing sector in the UK turning over £104bn per annum and employing over 450,000 people. It is estimated that we will need 140,000 new recruits by 2024 to meet growing demand.*

Responses to future food challenges will include fiscal measures, regulation of marketing, health promotion, reformulation and the development of new products to promote healthier choices.

Teaching and research

You will be taught by subject specialists who are active researchers in the most rapidly developing areas of food science, nutrition and dietetics. Recent projects include the leadership of a multi-university collaboration 'Foods of the Future', to meet the challenges of global food security.

*Food and Drink Federation, 2018.

Industry connections

You will benefit from our industry connections ranging from global food giants such as PepsiCo, and Tesco to independent local companies including Long Clawson Dairy. We have strong relationships with a diverse range of organisations.

Study abroad

Being part of a global university, the school offers a wide variety of study abroad opportunities. Depending on your course, you can apply to spend a semester at one of our international partner universities, including Australia and Canada; choose to add an international year; or take part in a summer school abroad. If you're studying Nutrition, you can apply to spend part or all of your second year at the University of Nottingham Malaysia.

What's an MSci?

MSci degrees are undergraduate-level courses which last for four years and have an integrated masters qualification. They are the equivalent to a bachelors degree plus a masters level qualification. These courses usually provide additional industry and/or research experience to enhance your future prospects. An MSci is excellent preparation for further study such as a PhD.

If you choose to study an MSci, your student loan will cover tuition fees and living costs for the additional year too (home/EU students only). If you are unsure on whether to choose an MSci or BSc, we recommend you choose the MSci to secure your funding. Transfer to the BSc is possible.

Our courses

Degree title	UCAS code	Duration	A levels	IB
Single honours				
BSc Food Science	D610	3 years [^]	AAB-ABB	34-32
MSci Food Science	D611	4 years ^{^^}	AAB-ABB	34-32
BSc Nutrition	B400	3 years [^]	ABB-BBB	32-30
MSci Nutrition	B403	4 years ^{^^}	ABB-BBB	32-30
BSc Food Science and Nutrition	D6B4	3 years [^]	AAB-ABB	34-32
MSci Food Science and Nutrition	D64B	4 years ^{^^}	AAB-ABB	34-32
BSc Consumer Behaviour: Food and Nutrition	B4DF	3 years [^]	ABB-BBB	32-30
MSci Consumer Behaviour: Food and Nutrition	B4DN	4 years ^{^^}	AAB-ABB	34-32
MNutr Nutrition and Dietetics	B401	4 years	AAB-ABB	34-32

Please note: citizenship studies, critical thinking, general studies and leisure studies are not accepted for these courses. A pass is required in science practical tests, if assessed separately.
[^] Four years with industry placement.
^{^^} Five years with industry placement.

BSc | MSci Food Science BSc | MSci Food Science and Nutrition

AAB-ABB; including two science subjects (chemistry preferred) or one science and one science-related subject such as food technology, economics, geography or psychology. Plus GCSE maths 5 (B) or above.

BSc | MSci Nutrition

ABB-BBB; including two science-based subjects (biology or chemistry preferred).

BSc | MSci Consumer Behaviour: Food and Nutrition

ABB-BBB for BSc | AAB-ABB for MSci; including one science subject (preferably biology) plus a social science preferred (such as psychology).

MNutr Nutrition and Dietetics

AAB-ABB; including two science-based subjects (chemistry and/or biology essential). Plus GCSE chemistry 5 (B) or above and English and maths 4 (C) or above.

Foundation courses

Applicants who are not eligible for direct entry to undergraduate study may be able to apply for a foundation course. Find out more at nottingham.ac.uk/foundationcourses

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 details of other English language tests and qualifications we accept, please see nottingham.ac.uk/go/alternativerequirements

Academic English preparation

If you require additional support to take your language skills to the required level, you may be able to attend a pre-sessional course at the Centre for English Language Education, which is accredited by the British Council for the teaching of English in the UK. Find out more at nottingham.ac.uk/cele

BSc | MSci Consumer Behaviour: Food and Nutrition

Combine excellent scientific knowledge with in-depth understanding of the factors that influence consumer food choices.

Explore how emotions, attitudes and preferences affect buying behaviour, and build expertise in sensory science which is key to understanding consumer behaviour. Our course delivers a strong scientific foundation and integrates knowledge from marketing and business, psychology and sociology, ethics, and languages.

The UK Food and Drink sector is under increasing pressure from health organisations and policy makers to help improve the nation's diet and health, and tackle global issues such as climate change and food insecurity.

Responses to future food challenges will include fiscal measures, regulation of marketing, health promotion, reformulation and the development of new products to promote healthier choices.

Year one

- The fundamentals of food and nutritional sciences will be covered including food materials and food commodities, nutrients and the physiology of food and healthy eating.
- Consumer behaviour will be introduced, the cultural significance of food and individual eating behaviour.

Year two

- You'll build on your knowledge from year one and focus on practical, personal and professional skill development utilising our exceptional teaching laboratories and sensory suite.
- Understanding why consumers might behave the way they do in relation to food is explored in-depth.

Year three

- You'll examine how to identify opportunities to influence what consumers choose. Creative work ensures you are ready to meet current and future food challenges.
- Confidence with evidence and data are vital skills, you will gain statistical techniques and undertake your own research project.

Year four (MSci only)

- Learn more advanced research skills and apply these in a bespoke research project allowing you to specialise and develop your expertise.
- The communication of science to diverse, non-specialist audiences is a necessary but challenging activity, especially in the digital arena. You will learn how to engage and influence various stakeholders.

On this course you can go on an industry placement and/or study abroad.

Typical modules

Year one	Year two	Year three	Year four (MSci only)
<p>Core</p> <ul style="list-style-type: none"> ■ Introduction to Nutrition ■ Diet, Nutrition and Lifestyle ■ Food Materials and Ingredients ■ Integrated Agri-Food Markets and Marketing ■ International Food Commodities ■ Food and Physiology ■ Biosciences Tutorials and Foundation Science 	<p>Core</p> <ul style="list-style-type: none"> ■ Consumer Psychology, Sociology and Behaviour ■ Sensory Evaluation ■ Practical Techniques in Human Nutrition ■ Applied Marketing: Agriculture and Food ■ Food Safety and Legislation ■ Personal and Professional Skills for Nutritionists <p>Optional</p> <ul style="list-style-type: none"> ■ Nutritional Regulation, Physiology and Endocrinology ■ Agri-Business Enterprise and Innovation 	<p>Core</p> <ul style="list-style-type: none"> ■ Applied Bioethics 1: Animals, Biotechnology and Society ■ Consumer Behaviour: How to change the people's food ■ Consumer Insights: Concept to Launch ■ Contemporary Issues in Consumer Psychology, Food and Nutrition ■ Nutrition and the Health of Populations ■ Research Project <p>Optional</p> <ul style="list-style-type: none"> ■ Food Flavour and the Physiology of Perception ■ Agri-Business Innovation Incubator ■ Contemporary Issues in Consumer Psychology, Food and Nutrition* 	<p>Core</p> <ul style="list-style-type: none"> ■ Statistics and Experimental Design for Bioscientists ■ Understanding and Changing Behaviour ■ Research Project in Consumer Behaviour, Food and Nutrition ■ Writing and Reviewing Research Proposals ■ Communication and Public Engagement Skills for Scientists



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/biosciences
* Optional if you decide to specialise in marketing, business or consumer behaviour.

BSc | MSci Food Science

Equip yourself with the knowledge and skills to tackle the challenge of developing and manufacturing food sustainably, for a global population.

Our teaching incorporates a wide set of core competencies which we have developed with industry and the Institute of Food Science and Technology. Ensuring that you graduate with the skills to succeed in your chosen career.

Our food processing facility enables you to apply science to product development and manufacture. You will access talks from industry and experience 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.

- In the food processing facility you will make a range of food products and explore the reasons for the dramatic changes that occur during processing and cooking.
- You will examine the global food supply chain, for example, where commodity crops are grown and how they are transported around the world.

On this course you can go on an industry placement and/or study abroad.

Year two

You will start to manufacture food products and gain knowledge of modern food safety principles and management techniques.

- 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.
- You'll gain skills in Sensory Evaluation understanding the protocols to test consumer acceptance of new products.

Year three

In the final year you will carry out a unique research project supervised by one of our academics.

Previous projects include:

- investigating the potential of sweet potato in gluten free beer
- explore the use of waste food components as functional ingredients in commercial products
- optimising flavour generation during baking of snack foods to mitigate salt reduction

In addition to your project, you will study the operation of food factories and develop a new product to present to your peers and to representatives from industry.

Year four (MSci only)

You will embark on a sizeable level of research activity, to underpin this you will study modules covering how to write research proposals, statistics, project management and public engagement and communication skills.

Typical modules*

Year one	Year two	Year three	Year four (MSci only)
<p>Core</p> <ul style="list-style-type: none"> ■ Biochemistry – The Building Blocks of Life ■ Biosciences Tutorials and Foundation Science ■ Contemporary Agricultural Systems ■ Food and Physiology ■ International Food Commodities ■ Introduction to Nutrition ■ Food Materials and Ingredients ■ Bacterial Physiology 	<p>Core</p> <ul style="list-style-type: none"> ■ Principles of Modern Food Manufacture ■ Food – Technical Team Challenges ■ Food Safety and Legislation ■ Advanced Food Preservation ■ Microbial Mechanisms of Foodborne Disease ■ Sensory Evaluation <p>Options include</p> <ul style="list-style-type: none"> ■ Principles of Immunology ■ Virology ■ Introduction to Business Operations ■ Nutrition Regulation, Physiology and Endocrinology 	<p>Core</p> <ul style="list-style-type: none"> ■ Industrial Food Manufacture and Product Development ■ Personal and Professional Development for Food Scientists ■ Research Project ■ Microbial Isolation and Identification Methods ■ Trends in Food and Nutrition Research ■ Food Flavour and the Physiology of Perception <p>Options include</p> <ul style="list-style-type: none"> ■ Physical Chemistry of Modules ■ Exploring Perspectives in Entrepreneurship 	<p>Core</p> <ul style="list-style-type: none"> ■ Global Food Industry ■ Research Project in Food Science ■ Project Management ■ Statistics and Experimental Design ■ Writing and Reviewing Research Proposals ■ Communication and Public Engagement Skills

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.



“ I have thoroughly enjoyed my degree, it's given me the chance to get involved in a wide variety of activities. I undertook my placement year at JDE where I worked on the development of new milk products, working to ensure all the prototypes met the quality criteria expected from the company and consumers. I enjoyed the opportunity to apply my learning from the first two years to the real world. ”

Emma Barber,
BSc Food Science

* 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/biosciences

BSc | MSci Nutrition

What we eat, and how much we eat, has a profound effect on our health. At Nottingham we offer the unique opportunity to study nutrition alongside other related elements of food science, biochemistry and physiology.

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.

Year one

- You'll be given a comprehensive introduction to the key concepts in the field of nutrition, including macronutrients, energy metabolism, vitamins and minerals.
- You'll study global food security and the complexity existing in different parts of our food generation system. Examining sustainable nutrition because food security isn't just about supply – it's important that people are getting the right kind of food.

Year two

- During the second year you will be familiarised to evidence-based nutrition, utilising current research towards understanding global nutritional problems and how to identify "fake" nutritional news.
- On campus nutrition fairs will enhance your professional and personal skills whilst learning further about diet, food, health and lifestyle.

Year three

In the final year you will work on real-life research projects, working closely with professional researchers on problems with real significance. Projects range from those in the laboratory to studies involving human participants.

Examples of recent research projects include:

- influence of diet on health and wellbeing
- micronutrient deficiencies and alternative diets
- dietary intake of fatty acids on adverse pregnancy outcomes
- availability of nutrients from alternative sources (e.g. insects)

Advanced modules will also be taken in human nutrition, with an emphasis on nutrition across the lifespan, public health nutrition and nutrient-gene interactions.

Year four (MSci only)

- This additional year enables you to graduate with an integrated masters level qualification developing the skills needed in the co-ordination of research and projects.
- You will embark on a sizeable level of research activity underpinned by modules linked to your research work covering how to write research proposals, statistics, project management and public engagement and communication skills.

On this course you can go on an industry placement and/or study abroad.

Typical modules*

Year one	Year two	Year three	Year four (MSci only)
<p>Core</p> <ul style="list-style-type: none"> ■ Biochemistry – The Building Blocks of Life ■ Biosciences Tutorials and Foundation Science ■ Genes and Cells ■ Introduction to Nutrition ■ Introductory Physiology ■ The Biosciences and Global Food Security <p>Optional</p> <ul style="list-style-type: none"> ■ Food Materials and Ingredients ■ Introduction to Health Behaviours 	<p>Core</p> <ul style="list-style-type: none"> ■ Global Issues in Nutrition ■ Nutrition, Metabolism and Disease ■ Nutritional Regulation, Physiology and Endocrinology ■ Practical Techniques in Human Nutrition ■ Principles of Immunology ■ Professional Skills for Bioscientists <p>Optional</p> <ul style="list-style-type: none"> ■ Agricultural and Food Marketing ■ Endocrine Control Systems ■ Food Safety and Legislation ■ Reproductive Physiology 	<p>Core</p> <ul style="list-style-type: none"> ■ Molecular Nutrition ■ Nutrition and the Health of Populations ■ Research Project <p>Optional</p> <ul style="list-style-type: none"> ■ Applied Bioethics one: Animals, Biotechnology and Society ■ Applied Bioethics two: Sustainable Food Production, Biotechnology and the Environment ■ Biotechnology in Animal Physiology ■ Changing Behaviour, Promoting Health ■ Coordinated Physiological Functions ■ Epigenetics and Developmental Biotechnology ■ Reproduction and Fertility ■ Systems Neurophysiology 	<ul style="list-style-type: none"> ■ Research Project in Nutrition ■ Communication and Public Engagement Skills ■ Project Management ■ Statistics and Experimental Design ■ Writing and Reviewing Research Proposals for Nutrition

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.



“The wide range of optional modules allowed me to study specific areas I already held interest in, and opened my eyes to other aspects I hadn't previously considered but have thoroughly enjoyed, such as Bioethics. My industrial placement with Mondelez International was an incredible experience. Not only did it hugely contribute to my personal development, it gave me the opportunity to apply knowledge I had already gained. I now have a clear direction for my future career.”

Megan Roberts,
BSc Nutrition

* 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/biosciences

BSc | MSci Food Science and Nutrition

Open up a world of opportunities across the global food and drink industry, with scientific training in both food science and nutrition.

Become uniquely placed to understand the nature of raw ingredients and the impact of processing and storage on nutritional value and food quality including colour, flavour and texture.

Chronic diseases such as cancer, diabetes, heart disease and obesity are all influenced by the diet we consume. We explore the physiological link between food consumption and nutrient uptake on health benefit or risk.

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.
- At the end of year one you will visit a number of food manufacturing sites as part of a field trip.

Year two

- You will cover the major factors associated with the metabolism of macronutrients during healthy metabolism and the changes associated with common chronic diseases.
- You will investigate the systems that control homeostasis and metabolism and examine how the body regulates physiological responses to food, regulating appetite and energy expenditure.
- In small teams you will work together to solve food product-related problems.

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 academic staff.
- Your study of food factory operations will enable you to develop a new product to present to your peers and industry representatives.

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.

On this course you can go on an industry placement and/or study abroad.

Typical modules*

Year one	Year two	Year three	Year four (MSci only)
<p>Core</p> <ul style="list-style-type: none"> ■ Biochemistry – The Building Blocks of Life ■ Biosciences Tutorials and Foundation Science ■ Contemporary Agricultural Systems ■ Food and Physiology ■ International Food Commodities ■ Introduction to Nutrition ■ Food Materials and Ingredients ■ Bacterial Physiology 	<p>Core</p> <ul style="list-style-type: none"> ■ Principals of Modern Food Manufacture ■ Food – Technical Team Challenges ■ Food Safety and Legislation ■ Advanced Food Preservation ■ Nutrition, Metabolism and Disease ■ Nutritional Regulation, Physiology and Endocrinology ■ Sensory Evaluation 	<p>Core</p> <ul style="list-style-type: none"> ■ Industrial Food Manufacture and Product Development ■ Nutrition and the Health of Populations ■ Personal and Professional Development for Food Scientists ■ Research Project Trends in Food and Nutrition Research ■ Food Flavour and the Physiology of Perception <p>Options include</p> <ul style="list-style-type: none"> ■ Physical Chemistry of Modules ■ Exploring Perspectives in Entrepreneurship 	<p>Core</p> <ul style="list-style-type: none"> ■ Global Food Industry ■ Research Project in Food Science ■ Project Management ■ Statistics and Experimental Design ■ Writing and Reviewing Research Proposals ■ Communication and Public Engagement Skills

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.



* 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/biosciences



MNutr Nutrition and Dietetics

Designed specifically for a career in dietetics, this course is accredited by the British Dietetic Association and approved by the Health and Care Professions Council (HCPC).

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

Students who successfully complete the course are eligible to apply to the HCPC for registration as a dietitian in the UK.

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 your future career.

Year one

You will develop an understanding of the roles and skills required of a registered dietitian and study relevant science subjects including nutrition and biochemistry. To build on this knowledge there is a short clinical practice placement, this is normally two weeks full-time, over the summer.

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 applies dietetic knowledge across a range of conditions including diabetes, oncology and paediatrics. You will explore various aspects including public health and research skills. A 12-week full-time placement develops your core clinical skills further over the summer period.

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 type 2 diabetes
- 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 dietitian. At the end of this placement you will have been assessed as being competent to work as a band 5 practitioner.

Accreditation

This course is accredited by the British Dietetic Association and approved by the Health and Care Professions Council (HCPC).



Typical modules*

Year one	Year two	Year three	Year four
<p>Core</p> <ul style="list-style-type: none"> ■ Biochemistry – The Building Blocks of Life ■ Dietetics Tutorial (Academic Development) ■ Genes and Cells ■ Introduction to Dietetics ■ Introduction to Health Behaviours ■ Introduction to Nutrition ■ Introductory Physiology ■ The Biosciences and Global Food Security <p>Summer:</p> <ul style="list-style-type: none"> ■ 2-week Practice Placement 	<p>Core</p> <ul style="list-style-type: none"> ■ Communication Skills and Educational Methods ■ Food Composition and Modifications for Dietetics ■ Fundamentals of Dietetics ■ Global Issues in Nutrition ■ Medicine and Pathology ■ Nutrition, Metabolism and Disease ■ Nutritional Regulation, Physiology and Endocrinology ■ Principles of Immunology 	<p>Core</p> <ul style="list-style-type: none"> ■ Changing Behaviour, Promoting Health ■ Clinical Pharmacology ■ Nutrition and the Health of Populations ■ Principles and Practice of Dietetics ■ Research Skills in Dietetics <p>Summer:</p> <ul style="list-style-type: none"> ■ 12-week Practice Placement 	<p>Core</p> <ul style="list-style-type: none"> ■ Advanced Dietetics (Clinical and Public Health) and Professional Issues ■ Advanced Dietetic Practice (includes 12-week Practice Placement**) ■ Dietetics Research Project



“ I first knew that I wanted to study at Nottingham when I attended an open day. Since then, I know this was the right decision as I have thoroughly enjoyed my time at Nottingham; the teaching staff are so passionate about dietetics, and have a range of expertise. I have also received so much support throughout my clinical placements that have been such an important aspect of my training to become a future Registered Dietitian. ”

Hannah King,
MNutr Nutrition and Dietetics

* 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/biosciences
** Practice placements are unlikely to be available part-time.

Expand your horizons

Food and nutritional sciences is a global subject, and studying at the University of Nottingham Malaysia 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

This prestigious programme gives you the opportunity to apply to study abroad for the first semester of year two (subject to progression criteria). Successful candidates will study at one of our highly-ranked partner universities in a variety of locations, including Australia, Canada and the USA, depending on your subject.

Malaysia Campus

If you undertake the BSc Nutrition course you can apply to spend a semester, or full academic year, at our Malaysia Campus during year two 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 the Netherlands or France for example. You can transfer to this four-year (or five for MSci) route in your first semester of study.

Summer opportunities

You can choose to spend part of your vacation period abroad, attending a summer school at one of Nottingham's partner universities or alternatively volunteering or working overseas.

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 offers a number of bursaries and scholarships to students studying abroad depending on your destination.

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 or overseas campus.



Apply your knowledge

Adding a year in industry can help to put your learning into practice, giving you a better understanding of your studies and the chance to solidify your knowledge in an industry setting.

The year's work experience, which can be in the UK or abroad, can significantly improve your employment prospects. 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.

You have the opportunity to apply for a year in industry between years two and three of your degree.

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.

MNutr Nutrition and Dietetics Placements

Students studying the MNutr Nutrition and Dietetics programme will gain valuable practice experience through the professional placements undertaken as part of the course.



“The academic and careers support has been outstanding throughout my degree, my year in industry has been invaluable in my personal and technical development. I have been able to see my projects on the shelves and have been taught how to articulate all that I gained to prospective employers.”

Sarah Kelly,
BSc Food Science
Year in industry at Doehler, a global ingredients provider

Engaging study, incredible results

We want you to have the best possible learning experience, whatever your chosen course of study. You'll experience an integrated range of teaching and learning styles, from traditional lectures, practicals to small-group activities and tutorials.

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.

Your research project

The final-year research project module 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.

Your personal tutor

Throughout your degree you will have a personal tutor on hand to offer support with your academic progress and general wellbeing.

How will I be assessed?

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

Be inspired by the brightest minds

Dr Rebecca Ford

“Flavour perception of food and beverages is affected by many factors including complex interactions between visual clues, taste, aroma, appearance, mouthfeel, and sound. The focus of my research is the development and combination of sensory, instrumental techniques and cognitive neuroscience to further our understanding of sensory perception and multi-sensory interactions in complex products whilst also considering inter-individual differences, such as genetic and other physiological variations in the individual.”

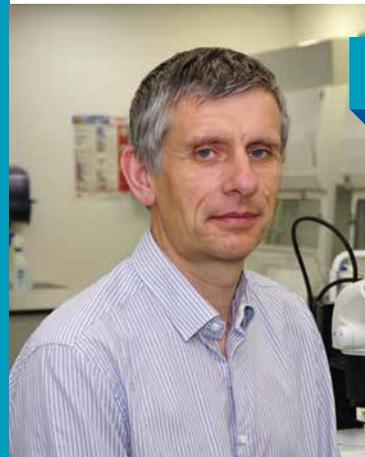
Assistant Professor Sensory Science



Professor Tim Parr

“As the world population increases it becomes harder to meet the demand for food. I carry out research to identify how efficiency of farm animal growth can be improved, whilst also seeking to determine the effectiveness of alternative feeds, such as insects. This research directly informs my teaching in nutrition, explaining mechanisms by which nutrients are dealt with by the body.”

Professor in Nutritional Biochemistry



Outstanding careers support

Academic excellence and employability go hand in hand in Nottingham. Our Careers and Employability Service will help you explore your options.

Amplify your potential

Your course, and the diverse student experiences we offer, will enable you to develop the skills and professional competencies required to thrive in the job market of the future.

Our team will support you as you build your CV, search for jobs, prepare applications, practise your interview technique, and much more.

Get the Advantage

The career-enhancing Nottingham Advantage Award recognises and rewards your extracurricular activities. With a choice of over 200 modules, you can hone the key skills employers are looking for. For further information, visit nottingham.ac.uk/careers/advantage

Further study opportunities

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.



* Known destinations of full-time home undergraduates who were available for work 2016/17. Salaries are calculated based on the median of those in full-time paid employment within the UK.

95% of undergraduates had secured work or further study within six months of graduation*



£22,000 was the average starting salary*



Recent graduate destinations

Food Science

- Product or process technologist
- Sensory scientist
- Research and development technologist
- Raw materials buyer

Nutrition

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

Nutrition and dietetics

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

Your world for the taking

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.

At the University of Nottingham we are passionate about developing the highest quality food sciences graduates to enter the food and drink industry. This means more than just delivering excellent scientific education; students also need to have developed a wider set of skills to enable them to be successful in their first graduate job. At Nottingham, you will develop a wide set of core competencies ensuring that you graduate with the skills to succeed in your chosen career.

Explore food industry job roles and themes at nottingham.ac.uk/go/foodcareers

Nattakan Pinyopat

“ My name is Natty and I’m the Food Safety Manager at Warburtons’ Bolton Bakery. I am the site specialist for food safety and my role is to ensure that the bread we’re making is safe to eat and of the highest quality. My day job ranges from conducting audits or updating site procedures to being in the factory playing with the dough to figure out why our bread hasn’t risen!

The biggest learning I’ve had from university is coming out with an open mind. What you realise when you go into a role out of your comfort zone is that most of the ‘tasks’ at work are skills you can use from university that are transferable. What this meant for me was that I used my strengths and applied that into my new role. That’s as simple as it gets. It’s worked so far and two years later I’ve never looked back.

Food Safety Manager, Warburtons Limited



How to apply

How to apply

All applications for full-time undergraduate study at Nottingham, including applications by international students, must be made through UCAS.

You can apply online at ucas.com and will be notified of decisions through 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.

Minimum entry requirements

Unless otherwise stated in individual course profiles, all UK applicants should have GCSE English grade 4 (C) as a minimum.

Alternative qualifications

In this brochure you will find our A level and International Baccalaureate entry requirements but we accept a much broader range of qualifications. For more details, visit nottingham.ac.uk/ugstudy/applying

Flexible admissions policy

In recognition of our applicants' varied experience and educational pathways, we employ a flexible admissions policy. If we judge that your situation has adversely affected your achievement, then we will consider this when

nottingham.ac.uk/ugstudy/applying

In 2019/20 the Core Bursary will offer up to £2,000 for each year of undergraduate study.* For more details see: nottingham.ac.uk/financialsupport

* To eligible home fee status students.

assessing your academic potential. Some courses may make a slightly lower offer. For more information about this policy, see nottingham.ac.uk/ugstudy/applying

Mature applicants

We encourage applications from mature students, who are defined as 21 years old and over. You should apply through UCAS. Find out more at nottingham.ac.uk/mature

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/international

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.

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.

If you wish to declare a disability, please ensure that you have ticked the appropriate box on your UCAS application form. Disclosure of this information will not affect your application.

Experience it



Live and study abroad as part of your degree

nottingham.ac.uk/studywithus/studyabroad

Accommodation to suit every budget and personal choice

nottingham.ac.uk/accommodation



Explore the city for music, food and shopping
nottingham.ac.uk/nottinghamlife

300+ clubs, societies and opportunities
su.nottingham.ac.uk



Student Service Centres on all UK campuses for support and advice

nottingham.ac.uk/student-services



Sports University of the Year 2019* with over 70 student sports clubs

nottingham.ac.uk/sport

* The Times and The Sunday Times Good University Guide, 2019.

Join in with the vibrant musical life on campus and in the city

nottingham.ac.uk/music/performance



Choose from 9 modern languages to study alongside your course

nottingham.ac.uk/language-centre





University of
Nottingham

UK | CHINA | MALAYSIA



For undergraduate enquiries contact:
Student Recruitment Support Hub



+44 (0)115 951 5559



nottingham.ac.uk/contact



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nottingham.ac.uk/biosciences

This publication
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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.