

Choosing Optional Modules - Year 2 Direct Entry Students

Dear Student

You will discuss optional modules with your Course Director on Monday 25 September 2017.

Attached are the course structures for all degrees for both the autumn semester (semester 3) and the spring semester (semester 4). **Students must take 120 credits over the year**, usually 60 credits per semester.

To help you with optional module selection, a description of all modules listed overleaf can be found in the Student Course Handbook, which you shall receive on arrival, see also registration website.

The Catalogue of Modules is also accessible on the University's website at: The Catalogue of Modules. It is useful for you to have an idea of optional modules you would like to select, so please read the information carefully.

When selecting modules, you will need to ensure that your module choices are viable with the timetable see: <u>Timetable</u>

You will have a maximum of two weeks after the start of each semester in which to change your mind about optional modules. You will be notified of those deadlines accordingly.

A limited number of credits may also be taken outside the School of Biosciences (but within the University) for which approval must be given by your Course Director.

		Agric				Ani Sci		Biotech	Env Biol	Env Sci	Food Sci	Microbio	M Nut	Nutrition	Nutri & Food Sci	Plant Sci
	Module No	Agric	iABM	Ag & C	Ag & LS	Pro	Phy									
Agriculture							1									
Economic Analysis for Agriculture and Environental Sciences	D223A6	10	10	10	10	10				10						10
Agri-Business Enterprise and Innovation	D223A9		20		20											
Animal Sciences																
Applied Animal Science (20)	D223A7	20	20		20	20	20	10								
Physiology of Excitable Tissues	D223A8					20	20									
Reproductive Physiology	D223Z7				10	10	10							10		
Biochemistry and Nutrition																
Nutritional Regulation, Physiology and Endocrinology	D223NA												20	20	20	
Global Issues in Nutrition	D223N0												20	20		
Principles of Immunology (10)	D223N6				10		10	10				10	10	10		
Fundamentals of Food and Dietetics	D22BNB												20 of 30			
Environmental																
Soil Science (UP)	C123E3	10		10	10				10	10						10
Environmental Management Field Course																
(taken at end of Semester 2)	D223E2								10	10						
Climate Change Science (UP)	C123E7		10	10					10	10						
Ecosystem processes	D223E4			10					10	10						10
Ecology (UP - Life Sciences)	C12338								20							
Patterns of Life (10cr) Autumn	F82228								10	10						
Food/Microbiology																+
Manufacture of Food and drink	D223F0										40				40	
Bacterial Biological Diversity	D223F6							10				10				
Virology	D223F7							10				10		10		
Medical Microbiology (UP - Life Sciences)	C52304											10				
The Genome and Human Disease (life Sciences)	C72GHD											20				
Plant																
Applied Plant Physiology: from cell to crop	D223P9	20	20	20				20								20
Molecular Biology and the Dynamic Cell	D223P0							20				20				20
			5	pace needs	to be availa	ble in all pro	ogrammes fo	r this to rem	nain a 10 cre	dit option	for europe	ean studies s	tudents			1
Modules from other Schools, subject to approval																
Tourism futures: the challenge of sustainability	N12109			_					10	10						
Language modules																

[♦]check course handbook course structures for pathway information: Production and Nutrition or Physiology and Health

Module choices are subject to timetabling constraints. It is therefore important to check the timetable and pre-requisites when making your module choices.

Black sections: core Grey Sections: recommended options (UP) = Module based at University Park

			A	gric		Ani Sci		Biotech	Env Biol	Env Sci	Food Sci	Microbiol	M Nut	Nutrition	Nutri & Food Sci	Plant Sci
	Module No	Agric	iABM	Ag & C	Ag & LS	Pro	Phy									
Professional Skills for Bioscientists	D224C1	20	30	30	20	20	20	20		-		20				20
	D224G1	20	20	20	20	20	20	20			2.0	20		1	2.0	20
Food Product Case Studies	D224F0										20				20	4
Personal and Professional Skills for Nutritionists	D224NC													10		
Enterprise Management Challenge	D224A4	10	10	10	10											10
Microbial mechanisms of foodborne disease	D224FA						-			<u> </u>	20	20				_
Agriculture							+		<u> </u>							+
Applied Agriculture and Food Marketing	D224A1		10	10	10	10		1						10		
Practical Policy Making	D224A7	10	10	10	10											
Tractical Folloy Flatting	522 17 ()		10	10	10											
Animal Sciences																
Principles of Animal Nutrtiton	D223N8				10	10	10	10						10		
Endocrine Control Systems	D224A6					20	20									
Principals of Animal Health and Disease	D224Z6	10	10		10	10	10	10								
Animal Behaviour and Physiology (UP - Life Sciences)	C12321				20	20	20		20							1
Biochemistry and Nutrition																
Practical Techniques in Human Nutrition	D224NB													20		
Nutrition, Metabolism and Disease	D224N0												20	20	20	
Medicine and Pathology	B12411											10	10			
Fundamentals of Food and Dietetics	D22BNB												10 of 30			
Communication Skills and Educational Methods	D224N8												10			
Environmental																
Soil and Water Science (UP)	C124E0								20	20						
Biological Photography and Imaging 1 (UP - Life Sciences)	C12458								10			10				10
Computing Modelling in Science: Introduction	D224E4	20			20			20	20	20		20		10		20
Environmental Science in Practice	D224E6								20	20						
Evolutionary Biology of Animals	C12477								10							
Patterns of Life (10cr Spring) (UP)	F82328									10						
Food/Microbiology																
Analysis of Bacterial Gene Expression	D224F9							10				10				
Microbial Biotechnology: Genes to Products (UP - Life Sciences)	C12461							10				10				
Bacterial Genes and Development (UP - life sciences)	C42418											10				
Structure, Function and Analysis of Genes (Life Sciences)	C12SFG							20								
Pharmacological basis of therapeutics (Life Sciences)	C12PBT											20				1
Food Safety and Legislation	D224FB										10			10	10	
Parasitology (UP)	C12472											10				
Immunobiology (UP)	C12460							1				10		1		
Sensory Evaluation (UP)	D224FE							1			10			10	10	
Plant																
Plant pests and diseases (UP)	D224P7	20		20				20	20							20
Molecular pharming and biotechnology (UP)	D224P8							20								20
The Green Planet	D224P9		<u> </u>						20	20						
Modules from other Schools, subject to approval																
Managing Tourism and the Environment: Conflict or Consensus?									10							
Environmental History: Nature and the Western World, 1800-2000	V12235								20							_
Language Module	l T				Space ne	eds to be ava	ailable in all pi	rogrammes fo	r this to rema	in a 10 credit	option for eu	ropean studies	students			