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**Ranked 1st in The Guardian University Guide 2018** 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

**Customised Clinical Skills Centre** for practice consultations and clinical skills

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

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

**New £5m paperless teaching laboratory**

**Combine with a year in computer science for additional skills to boost your career potential**
Discover food and nutritional sciences at Nottingham

Ranked 1st for our food science and nutrition courses in The Guardian University Guide 2018, our courses provide a unique balance between scientific understanding, physiological impact and new product development, whilst ensuring you gain a wider set of skills and competencies throughout your learning to set you apart from the competition when you graduate.

Food and drink is the largest manufacturing sector in the UK turning over £95.5bn per annum and employing around 400,000 people. It is estimated that we will need 140,000 new recruits by 2024 to meet growing demand.*

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 through developing world-leading technologies and innovative tools for the future.

Many of our academic staff are also expert advisors to government institutions, industry, and other national and international bodies.

Our courses

<table>
<thead>
<tr>
<th>Degree title</th>
<th>UCAS code</th>
<th>Duration</th>
<th>A levels</th>
<th>IB</th>
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<tbody>
<tr>
<td><strong>BSc Food Science</strong></td>
<td>D610</td>
<td>3 years*</td>
<td>AAB-ABB</td>
<td>34-32</td>
</tr>
<tr>
<td><strong>MSci Food Science</strong></td>
<td>D611</td>
<td>4 years**</td>
<td>AAB-ABB</td>
<td>34-32</td>
</tr>
<tr>
<td><strong>BSc Nutrition</strong></td>
<td>B400</td>
<td>3 years*</td>
<td>ABB-BBB</td>
<td>32-30</td>
</tr>
<tr>
<td><strong>BSc Food Science and Nutrition</strong></td>
<td>D6B4</td>
<td>3 years*</td>
<td>AAB-ABB</td>
<td>34-32</td>
</tr>
<tr>
<td><strong>MSci Food Science and Nutrition</strong></td>
<td>D64B</td>
<td>4 years**</td>
<td>AAB-ABB</td>
<td>34-32</td>
</tr>
<tr>
<td><strong>MNutr Nutrition and Dietetics</strong></td>
<td>B401</td>
<td>4 years</td>
<td>AAB-ABB</td>
<td>34-32</td>
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</tbody>
</table>

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 and Nutrition
ABB-ABB to include two science-based 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. GCSE maths grade 5 (B) and English grade 4 (C) or above.

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). GCSE maths and English grade 4 (C) or above.

MNutr in Nutrition and Dietetics
ABB-BBB to include two science-based subjects (chemistry and/or biology essential. Second science subject can be food technology, geography, home economics, IT, maths, physical education, physics or psychology). GCSE maths and English grade 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 presessional course at the Centre for English Language Education, which is accredited by the British Council for the teaching of English in the UK.

Students who successfully complete the presessional course to the required level can progress onto their chosen degree course without retaking IELTS or equivalent. Find out more at nottingham.ac.uk/cele

nottingham.ac.uk/biosciences

nottingham.ac.uk/ugstudy/biosciences
BSc | MSci Food Science

Equip yourself with the knowledge and skills to tackle the challenge of producing and manufacturing food for a growing global population.

We are passionate about developing the highest quality food science graduates. Our teaching incorporates a wide set of core competencies which we have developed through our work with industry and the Institute of Food Science and Technology. Ensuring that you graduate with the skills to succeed in your chosen career.

Supporting formal lectures you will learn through practical sessions including laboratory classes, a product development team challenge and small scale food manufacture which takes place in our purpose-built food processing facility. 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. 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, for example, 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
Through studying the relationship between nutrients and human metabolism, you will gain an understanding of dietary-related disease states such as coronary heart disease and obesity.

Supported by small group tutorials and lectures, you will manufacture food products and develop your critical thinking skills, whilst gaining a detailed understanding of process engineering including the role of hydrocolloids and macromolecules. In small teams, you will work together to solve food product-related problems as presented in short scenarios. A module in Sensory Evaluation develops your skills and knowledge of the protocols involved in testing 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.

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.

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.

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

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>
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<tbody>
<tr>
<td>Core</td>
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<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>
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<tr>
<td>• Biosciences Tutorials / Foundation Science</td>
<td>• Food Safety and Legislation</td>
<td>• Personal and Professional Development for Food Scientists</td>
<td>• Research Project</td>
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<tr>
<td>• Contemporary Agricultural Systems</td>
<td>• Manufacture of Food</td>
<td>• Microbial</td>
<td>• Microbial Isolation and Identification Methods</td>
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<tr>
<td>• Food and Physiology</td>
<td>• Microbial Mechanisms of Foodborne Disease</td>
<td>Methods</td>
<td>• Trends in Food Research</td>
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<tr>
<td>• Food Commodities and Primary Processing</td>
<td>• Sensory Evaluation</td>
<td>• Food Flavour and the Physiology of Perception</td>
<td>• Food Flavour and the Physiology of Perception</td>
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<tr>
<td></td>
<td>Optional</td>
<td>Options include</td>
<td>Options include</td>
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<tr>
<td></td>
<td>• Principles of Immunology</td>
<td>• Physical Chemistry of Modules</td>
<td>• Physical Chemistry of Modules</td>
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<tr>
<td></td>
<td>• Virology</td>
<td>• Exploring Perspectives in Entrepreneurship</td>
<td>• Exploring Perspectives in Entrepreneurship</td>
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<td></td>
<td>• Introduction to Business Operations</td>
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</table>

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

nottingham.ac.uk/ugstudy/biosciences

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 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

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

nottingham.ac.uk/ugstudy/biosciences

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**BSc 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**

In the first year you will be introduced to the basic principles of nutrition and metabolism, you'll learn about food and the nutrients it contains, how the body uses them and how they are related to health and disease.

**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. Visits to nutritional 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. 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.

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.

**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.

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**Our courses**

\[nottingham.ac.uk/ugstudy/biosciences\]

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"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

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. The chemical and physical properties of food materials will be explored.

Concepts explained in lectures come to life through practical sessions 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
Through studying the relationship between nutrients and human metabolism, you will gain an understanding of dietary-related disease states such as coronary heart disease and obesity.

Supported by small group tutorials and lectures, you will manufacture food products and develop your critical thinking skills, whilst gaining a detailed understanding of process engineering including the role of hydrocolloids and macromolecules. In small teams, you will work together to solve food product-related problems as presented in short scenarios. A module in Sensory Evaluation develops your skills and knowledge of the protocols involved in testing consumer acceptance of new products.

Year three
In this year, the course covers 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.

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 three 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.

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

Our courses

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 the University’s 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

Our exchange programme gives you the opportunity to apply to study abroad for the first semester of year two. Successful candidates will study at one of our highly-ranked partner universities in a variety of locations, including Australia, Canada and South Korea, 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 France or Spain for example. You can transfer to this four-year (or five for MSci) 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 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.

A growing number of 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, which can be in the UK or abroad, can 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.

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.

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

I have had the chance to get my hands into a wide variety of projects from small scale product development to larger scale production. I have also had the chance to work on developing new innovations. I think that the biggest overall learning of my placement was that I now have a plan and direction for my future career.

Jade Wilcox, BSc Nutrition and Food Science with Industrial Year

Research, Development, Quality and Innovation

Mondelez International

nottingham.ac.uk/biosciences/studyabroad

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 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:
- modern industry food processing plant for pilot scale food production
- purpose-built dietetics laboratory for production of test meals for research projects and training of students studying dietetics
- specialist laboratories for biochemistry, 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.

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

nottingham.ac.uk/biosciences
Here to inspire you

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 Rebecca's 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. Tim and his colleagues carry out research identifying 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 his teaching in Nutrition, explaining mechanisms by which nutrients are dealt with by the body.

Professor in Nutritional Biochemistry

Life after Nottingham

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.

Search “careers” at ifst.org to find out more about food graduate careers.

Nattakan Finyapat

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. Most of my projects are around improvements in the bakery and driving a positive food safety culture. 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!

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

The biggest learning I’ve had from university is coming out with an open mind. When I originally applied for the Graduate Scheme for Warburtons I was unsuccessful. However, I was offered an alternative role in Food Safety as an Auditor which I was happy to accept. I didn’t know anything about Food Safety or auditing, so thought it would be a great challenge. 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
Outstanding careers support

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

93.1% of undergraduates had secured work or further study within six months of graduation*

£21,597 was the average starting salary*

Recent graduate destinations
Food Science degrees:
- 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

Amplify your potential
Whether you already have a plan or need some inspiration, your Careers and Employability Service is here to help.

Academic excellence and employability go hand in hand at Nottingham. 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.

We will help you explore your options, so you feel confident making choices about what you want to achieve. 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. 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, 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 2015/16. Salaries are calculated based on the median of those in full-time paid employment within the UK.
How to apply

All applications for 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

GCSE reform
Following the reform of GCSE grading in England from A*–G to 9–1, we have adopted Ofqual’s recommended equivalence. This means that GCSE grade A*=9, A=7, B=5/6 and C=4. GCSE qualifications taken outside of the UK will still be graded A* to G.

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 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 applicants who have a significant gap in education. 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/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.

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.

nottingham.ac.uk/ugstudy/applying

Around one-third of our UK students receive our means-tested core bursary, worth up to £2,000 a year (2018 entry figure; subject to change). For details, see nottingham.ac.uk/financialsupport

Easy access to the city for music, food and shopping
nottingham.ac.uk/nottinghamlife

Student Service Centres on all UK campuses for support and advice
nottingham.ac.uk/studentservices

Choose from 9 modern languages to study alongside your course
nottingham.ac.uk/language-centre

One of the UK’s leading universities for sport* with over 70 student sports clubs
nottingham.ac.uk/sport

* British Universities and Colleges Sports Standings, 2016-17.
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.