

# **Programme Specification**<sup>1</sup>

1.	Proc	ramme	Title(s)	and	Code	(s)	
	1 100	41 allillic	1111013	alia		91	1 -

Programme Title	UCAS Code	GU Code
BSc Honours in Human Biology & Nutrition	C1B4	BC41-2105

_	_				_			
•)	Λ.	$\sim \sim \sim$	dem	110	6.0	CCI	an	
	$\sim$		16:11		J.	331		

2017-18

#### 3. SCQF Level (see Scottish Credit and Qualifications Framework Levels):

10

#### 4. Credits:

480

#### 5. Entrance Requirements:

Please refer to the current undergraduate prospectus at: http://www.gla.ac.uk/undergraduate/

#### 6. ATAS Certificate Requirement (see Academic Technology Approval Scheme):

ATAS Certificate not required

## 7. Attendance Type:

Full Time

### 8. Programme Aims:

The Human Biology and Nutrition programme aims to provide students with the opportunity to develop a range of subject-specific and key-transferable skills appropriate to graduate employment and/or postgraduate study. The human biology courses will also equip students with a critical understanding of normal physiology and homeostatic mechanisms and this will be related to both normal and disease related conditions.

<sup>&</sup>lt;sup>1</sup> This specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if full advantage is taken of the learning opportunities that are provided. More detailed information on the learning outcomes, content and teaching, learning and assessment methods of each course can be found in course handbooks and other programme documentation and online at <a href="https://www.gla.ac.uk">www.gla.ac.uk</a>

The accuracy of the information in this document is reviewed periodically by the University and may be checked by the Quality Assurance Agency for Higher Education.

In the nutrition courses students will be given the opportunity to study the effects of nutrient supply and diet on metabolism and body's functions in health and during disease providing a thorough grounding in nutritional science and health, based on a critical understanding of the evidence base.

Students will be given the opportunity to learn both theory and practical skills to apply their knowledge from the bench to applications in human health.

The course will cover most aspects of human nutrition and include the opportunity to undertake a research project under supervision of highly experienced researchers and provides further enhancement of IT skills and transferable generic skills within the nature of the degree which has a major emphasis on communication skills, both written and oral, and the ability to handle and interpret nutritional data.

The principal aims are:

- To equip students with a range of subject-specific and key transferable skills appropriate to graduate employment and/or postgraduate study;
- To equip students with a good understanding of the structure and function of the human body;
- To provide a grounding in the principles of human nutrition;
- To equip graduates with the knowledge, skills, understanding, scholarship and critical judgement appropriate for professional employment or further study for a successful career in nutrition;
- To stimulate and foster a sense of excitement in human biology and nutrition as an approach to understanding living organisms;
- To enable graduates to engage in, and contribute to, current debates about major issues in human biology and nutrition;
- To provide in-depth training in the skills necessary for engaging in and interpreting human biology and nutrition research;
- To develop those advanced transferable, intellectual, interpersonal and practical skills which may be of advantage in a wide range of employment and further study;
- To develop in students the flexibility to adapt to change throughout their working lives.

#### 9. Intended Learning Outcomes of Programme:

The programme provides opportunities for students to develop and demonstrate knowledge and understanding, skills, qualities and other attributes in the following areas:

## **Knowledge and Understanding**

By the end of this programme, students will be able to:

- appraise the use of advanced physiological and nutritional knowledge, methods and concepts to the analysis and solution of subject-relevant problems and challenges;
- discuss the differing nutritional requirements during the course of the lifecycle and the biological bases for these;
- discuss the role of diet and lifestyle in the epidemiology of major chronic diseases;
- 4. discuss the biological basis for the impact of diet and lifestyle changes on disease risk;
- 5. discuss strategies to promote dietary and other lifestyle changes at individual, group, community and population levels;
- 6. discuss and evaluate the use of appropriate investigative methods for research in biology and nutrition.

#### **Skills and Other Attributes**

By the end of this programme, students will be able to:

Subject-specific/practical skills

- 1. critically assess issues in human biology and nutrition;
- 2. translate data present in scientific papers into recommendations;
- 3. apply appropriate methods of nutritional and dietary assessment;
- 4. execute physiological or nutritional research under supervision.

#### Intellectual skills

- solve advanced problems of a numerical or logical nature in human biology and nutrition;
- choose and apply appropriate statistical tests to analyse and interpret physiological and nutritional data;
- 3. critically analyse and evaluate research papers in human biology and nutrition;
- 4. synthesise critical reviews of the current state of knowledge in human biology and nutritional topics.

#### Transferable/key skills

- use both general and specialised IT skills to prepare reports, retrieve and analyse data and disseminate findings;
- 2. construct written and oral arguments to defend an opinion on an advanced physiological or nutritional topic;
- 3. report the results of research undertaken in a written format, with critical appraisal and self evaluation.

## 10. Typical Learning and Teaching Approaches:

A range of teaching methods are used during the programme; typically these include:

- Lectures
- Laboratories
- Workshops
- Tutorials
- Poster presentations
- Problem based learning
- Seminars
- Dissertation
- Honours research project

## 11. Typical Assessment Methods:

A number of different methods are used to assess the courses which make up the programme; typically these include:

- Written degree examinations (essays, objective testing, short answers and problem-solving)
- Class examinations
- Laboratory reports
- Essays
- Posters
- Peer review of group work
- Portfolio
- Dissertation
- Honours project report
- Oral presentations

## 12. Programme Structure and Features:

The BSc Honours programme normally lasts 4 years, comprises both compulsory and optional courses, and comprises 480 credits (120 credits each year).

#### **Structure**

Course Title	Course Code	Credits	Core	Optional	Semester(s) taught
Year 1:					
Biology-1A	BIOL1001	20	✓		Sem 1
Biology-1B	BIOL1002	20	✓		Sem 2
EITHER Chemistry-1	CHEM1001	40			Sem 1-2
OR Science Fundamentals-1X & -1Y	CHEM1002 CHEM1003	2 x 20	✓		Sem 1–2
other Level-1 course(s)		40		✓	
	Year	2:			
Fundamental Topics in Biology 2	BIOL2039	30	✓		Sem 1
Human Biological Sciences 2	BIOL2043	30	✓		Sem 2
Key Skills in Biology 2	BIOL2040	30		✓	Sem 1
other Level-1 or -2 course(s)		30		✓	
Year 3 (Honours):					
Human Biology 3A	BIOL4228	60	✓		Sem 1
Human Biology 3B	BIOL4229	60	✓		Sem 2
Year 4 (Honours final year):					
Nutrition Advanced Studies	BIOL4269	20	✓		Sem 1-2
One of these project courses:					
Life Sciences Investigative Honours Project	BIOL4246P				
Life Sciences Dissertation Honours Project	BIOL4247P	20	✓		Sem 1-2
Life Sciences Outreach Honours Project	BIOL4248P				
Life Sciences Internship Honours Project	BIOL4249P				
4 x Life Sciences Honours options	4 x 20		✓		

## **Life Sciences Honours Options:**

The programme will prescribe a mixture of compulsory, recommended and/or suitable Honours options courses. In addition, the list of available Honours option courses is liable to change each session. The options available in the current session can be found via the University's Course Catalogue (<a href="www.gla.ac.uk/coursecatalogue/">www.gla.ac.uk/coursecatalogue/</a>).

#### Features:

Students may apply to study abroad during either Year 2 or Year 3; this is subject to approval by the School of Life Sciences.

Years 1 and 2 may be available for part-time study. Years 3 and 4 are normally only available on a full-time basis.

# Regulations:

This programme will be governed by the relevant regulations published in the University Calendar. These regulations include the requirements in relation to:

- (a) Award of the degree
- (b) Progress
- (c) Early exit awards
- (d) (For undergraduate programmes, where appropriate) Entry to Honours

www.gla.ac.uk/services/senateoffice/policies/calendar/

13. Programme Accredited By:
Not applicable
14. Location(s):
Glasgow
15. College:
College of Medical Veterinary and Life Sciences
16. Lead School/Institute:
Life Sciences [REG20100000]
17. Is this programme collaborative with another institution:
No
18. Awarding Institution(s):
University of Glasgow
19. Teaching Institution(s):
University of Glasgow
20. Language of Instruction:
English
21. Language of Assessment:
English
22. Relevant QAA Subject Benchmark Statements (see Quality Assurance Agency for Higher Education) and Other External or Internal Reference Points:
See QAA Benchmark Statement for Biosciences: http://www.gaa.ac.uk/academicinfrastructure/benchmark/honours/biosciences.asp

## 23. Additional Relevant Information (if applicable):

Support for students is provided by the Postgraduate/Undergraduate Adviser(s) of Studies supported by University resources such as the Student Learning Service (<a href="www.gla.ac.uk/services/sls/">www.gla.ac.uk/services/sls/</a>), Counselling & Psychological Services (<a href="www.gla.ac.uk/services/counselling/">www.gla.ac.uk/services/counselling/</a>), the Disability Service

( <u>www.gla.ac.uk/services/studentdisability/</u> ) and the Careers Service ( <u>www.gla.ac.uk/services/careers/</u> ).				
24. Online Learning:				
No				
25. Date of approval:	24/11/2017			