



Programme Specification

A statement of the knowledge, understanding and skills that underpin a taught programme of study awarded by The University of Sheffield

1	Programme Title	Human Nutrition
2	Programme Code	SMPT009 / HART102
3	HECoS Code	100247, 100744
4	Level of Study	Postgraduate
5a	Final Qualification	Master of Science (MSc), PG Diploma or PG Certificate
5b	QAA FHEQ Level	7
6a	Intermediate Qualification(s)	PG Diploma (PG Dip) and PG Certificate (PG Cert) for candidates completing 120 and 60 credits of learning as specified below
6b	QAA FHEQ Level	6
7	Teaching Institution (if not Sheffield)	Not applicable
8	Faculty	Health
9	School	School of Medicine and Population Health
10	Other School(s) involved in teaching the programme	None
11	Mode(s) of Attendance	Full-time or Part-time
12	Duration of the Programme	12 months or 24 months
13	Accrediting Professional or Statutory Body	Association for Nutrition www.associationfornutrition.org
14	Date of production/revision	August 2023, October 2024

15. Background to the programme and subject area

The MSc in Human Nutrition offers a knowledge and skill base at Masters' level across the range of disciplines that constitute the broad field of human nutrition science. The programme adopts a global outlook and provides up to date training on contemporary issues and topics that will enable graduates to work anywhere in the world. The MSc programme is designed to meet the course accreditation standards of the Association for Nutrition (AfN). Course accreditation allows candidates who successfully complete the MSc to apply for direct entry as Associate Nutritionists onto the UK Voluntary Register of Nutritionists, held by AfN. Direct entry applies only to candidates who complete the MSc programme and not to those who exit with a PG Cert or a PG Diploma. Staff who are Registered Nutritionists with research and teaching expertise in nutrition science provide training appropriate for candidates wanting to move onto further study or wish to build careers relevant to human nutrition. Potential career pathways include NHS/Hospital Trusts; food manufacturing/retail; pharmaceutical industry/contract research companies; local government, policy organisations, third sector organisations, central government, international agencies, higher education and other educational establishments, and self-employment. The programme provides training in core areas of human nutrition including on professionalism and practice, thereby contributing to developing employability skills for increasing competitiveness in job markets and transitioning into careers or further education.

Key USPs:

Provides training in a broad range of nutrition topics that are of current relevance. These include public health nutrition, global health, clinical nutrition, advances in nutrition, and sustainability.

Greater focus on developing professionalism and practice skills, and employability skills for advancing nutrition careers or further education.

16. Programme aims

This programme is for those wishing to move into or advance their nutrition careers or further education and training.

The aim of this accredited programme is to provide students with training in human nutrition, professional skills and scientific research, and to provide a broad appreciation of nutrition practices needed to meet emerging global nutrition and food sustainability challenges.

17. Programme learning outcomes

By the end of the programme a student will be able to:

1. Apply and contextualise the principles of nutritional science and epidemiology to improve the health and wellbeing of individuals and populations throughout their life course.
2. Recognise the role of food and nutrition in the prevention and management of diseases.
3. Apply knowledge of sustainable food systems, including related policies, to addressing nutrition-related issues.
4. Communicate health and nutrition effectively to different audiences, appreciating the socio-economical-ecological contexts of those audiences.
5. Design a realistic evidence-based nutritional intervention at an individual or population level.
6. Conduct a small-scale robust and ethical research project within the field of nutrition.
7. Reflect on their professional skills development in order to be confident in searching for and identifying opportunities, working independently and in teams, and applying for a job in the field of nutrition.
8. Act ethically and professionally within the field of nutrition in line with the AfN code of conduct.

18. Teaching, learning and assessment

Development of the learning outcomes is promoted through the following teaching and learning methods:

- Lectures
- Seminars
- Tutorials
- Workshops
- Small group work
- Problem solving
- Practical classes, including laboratory classes
- Independent study

Opportunities to demonstrate achievement of the learning outcomes are provided through the following assessment methods:

- Formal examinations
- Written assignments
- Oral and poster presentations
- Group collaborative work
- Reflective exercises
- Laboratory work
- Project/Dissertation (MSc only)

19. Reference points

The learning outcomes have been developed to reflect the following points of reference:

The UK Quality Code for Higher Education and the Framework for Higher Education Qualifications of UK Degree-Awarding Bodies (Nov 2014) <https://www.qaa.ac.uk/the-quality-code/qualifications-frameworks>

University Strategic Plan
<http://www.sheffield.ac.uk/ourplan/>

One University priorities including Diversity and Inclusion
<https://www.sheffield.ac.uk/vision/our-pillars/one-university>

Sustainability at Sheffield
<https://www.sheffield.ac.uk/sustainability>

University Education Priorities
<https://www.sheffield.ac.uk/vision/our-pillars/education>

The Association for Nutrition updated Accreditation Standards and Competency Requirements (April 2023)
<https://www.associationfornutrition.org/wp-content/uploads/2023/03/Accreditation-Standards-Apr-23-final.pdf>
<https://www.associationfornutrition.org/wp-content/uploads/2023/03/ANutr-Competencies-Apr-23-final.pdf>

The Sheffield Graduate Attributes
<http://www.sheffield.ac.uk/sheffieldgraduate/studentattributes>

The evaluation by teachers and students on this course, and research project supervisors outside this Academic Unit

20. Programme structure and regulations

The programme is modular and consists of core and optional modules.

(a) The following core modules are common to the MSc, PG Diploma and PG Certificate entry and exit routes:

SMP410	15 Credits	Nutritional Biochemistry and Physiology
SMP401	15 Credits	Nutrition for Population Health and Sustainability
SMP408	15 Credits	Advances in Nutrition Science
SMP404	15 Credits	Clinical Nutrition
SMP405	30 Credits	Professional Skills for Nutrition Practice
SMP465	15 Credits	Introduction to Research Methods
SMP491	15 Credits	Introduction to Statistics and Critical Appraisal

(b) The following module is for MSc candidates only:

SMP416	45 Credits	Dissertation
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(c) The following modules are optional and are common to the MSc, and PG Certificate entry and exit routes:

SMP464	15 Credits	Health Promotion
SMP486	15 Credits	Further Statistics for Health Science Researchers
SMP4109	15 Credits	Systematic Reviews and Critical Appraisal Techniques
SMP4104	15 Credits	Qualitative Research Design and Analysis

(d) MSc candidates must pass all the core modules at (a) plus the Research Project and Dissertation module at (b) plus one optional 15 credit module at (c), to the total value of 180 credits at a grade of 50 or above.

(e) PG Diploma candidates must complete all the core modules at (a) to the total value of 120 credits.

(f) PG Certificate candidates must complete at least three core 15 credit nutrition modules at (a) plus one other 15 credit module from the core or optional modules at (a) and (c), to the total value of 60 credits.

The university's regulations on fitness to practice apply to this MSc Human Nutrition programme. Students will become the subject of proceedings under these regulations if any concerns arise on their fitness to practice in the profession. Further details can be found on the below page:

<https://www.sheffield.ac.uk/study/policies/appeals-complaints-current-students/fitness-practise/procedures>

Detailed information about the structure of programmes, regulations concerning assessment and progression and descriptions of individual modules are published in the University Calendar available on-line at

www.shef.ac.uk/calendar

21. Student development over the course of study

The core modules provide students with a significant background knowledge and skills in Human Nutrition, covering areas of nutritional biochemistry, epidemiology and public health nutrition, nutritional physiology, contemporary issues in global nutrition, clinical nutrition, and professional practice. In each of the core modules, students are introduced to key topics through lectures, workshops, seminars, group activities, practicals and other formal activities with teaching staff, and they are directed to additional learning material for independent study. In these modules, students are introduced to real world examples and scenarios from which to develop a critical approach to the evaluation of information and literature for informing an evidence-based practice. A similar approach is taken with each of the four optional modules. PG Diploma and PG Certificate students benefit from the same approach through selected core and optional modules. In addition, MSc students undertake modules that provide a more in-depth introduction to research methods, statistics and critical appraisal, to support and help them to plan and develop their research projects, which they undertake independently, supported by an experienced supervisor.

The MSc programme is designed to meet the course accreditation standards of the AfN. Course accreditation allows candidates who successfully complete the MSc to apply for direct entry as Associate Nutritionists onto the UK Voluntary Register of Nutritionists, held by AfN.

Students are provided training on Professional Practice through a 30-credit professional skills module that runs in both the Autumn and Spring semesters. The module develops skills on reflective practice, professional skills, employability, and public engagement. Personal and professional development is further supported by the personal tutoring system.

Students have opportunities to work independently and as part of groups or teams, and through the range of assessed activities are able to develop and demonstrate a wide range of disciplinary and transferable skills that are of lifelong benefit to academic, industrial and public sector employers, and which enable graduates to interact across health disciplines and sectors.

Over the course of study students will systematically develop the knowledge and skills required for working independently as professional nutritionists, along with professionalism, practice and employability skills that will collectively help them transition to the next stage of their careers.

22. Criteria for admission to the programme

Detailed information regarding admission to programmes is available from the School's Course Web page at <https://www.sheffield.ac.uk/postgraduate/taught/courses/2023/human-nutrition-msc#apply>.

23. Additional information

This specification represents a concise statement about the main features of the programme and should be considered alongside other sources of information provided by the teaching School(s) and the University. In addition to programme specific information, further information about studying at The University of Sheffield can be accessed via our Student Services web site at www.shef.ac.uk/ssid.