**Programme title: BSc (Hons) Nutrition**

**Programme content**

All the learning outcomes of the programme will be maintained.

Your course will continue to be delivered through the core and optional modules that are specified for your programme. Crucially, this means that all of the learning outcomes for your programme will be maintained. In some instances, the order or duration of modules may have been changed to allow us to effectively deliver your programme to accommodate social distancing measures. Where we have made changes, they aim to provide support that maintains the quality of your learning experience.

Where your course includes placements, we will adhere to the national guidance provided by the Quality Assurance Agency (QAA, June 2020) and any further guidance as stipulated by relevant professional, statutory or regulatory bodies (PSRB’s) linked to your programme of study. In general, we will aim to resume placements whenever possible ensuring safety and support for students to understand any risks and their options to manage these risks. If placements cannot run safely, where possible, they will be replaced with remote virtual placements with employers or flexible alternative assessments aimed to deliver the professional development learning outcomes linked to these modules of study.

On programmes where few students (less than 10) have selected a particular optional module, we will be reviewing the viability of offering these modules. Where this is the case, we will directly contact the affected students prior to the start of term to inform them of the need to change modules and to offer advice on the other available option modules. We do not intend to make any changes to the offering of modules for level 4 and level 5 of your programme. However, there have been some changes to optional modules at level 6 of the BSc (Hons) Nutrition programme for 2020-21 delivery. The proposed Programme Module Matrix for level 6 is summarised in the Table below.

Level 6 changes: At the March 2020 periodic review, we adopted a 40 credit Intervention for Population Health module into level 6. Unfortunately, the ‘host’ course are unable to offer this module during 2020-2021. Consequently, we will endeavour to include relevant elements of this module in the STF6028 Experiential Learning module to fit with students’ individual interests and learning needs. In addition, we have adopted STF6027 Applied Food Safety and Quality Management module from BSc (Hons). Food Science and Technology to provide an alternative option for students looking to expand their skills of advanced food product development into a more technical sphere. Please be assured that we have mapped these new modules to your programme and all programme learning outcomes will be met. If you have any queries or questions about this change, please do get in touch.

**Level 6**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Code** | **Module Title** | **Credits**  | **Semester** | **Core** ● **or optional** ○ |
| PHN 6014 | Contemporary nutrition | 20 | 1 | ● |
| STF 6027 | Applied Food Safety and Quality Management | 20 | 1 | ○ |
| STF 6004 | Advanced food product development*(recommended for future employment in the food industry)* | 20 | 1 | ○ |
| PHN 6010 | Nutrition for sport and exercise | 20 | 2 | ● |
| STF 6028 | Experiential learning | 20 | All year | ○ |
|   | **Award BSc** | **300** |   |   |
| STF 6030 | Research project | 40 | All year | ● |
| **Award – BSc (Hons)** | **360** |   |   |

**Programme length**

We do not anticipate changes to the length of the programme unless public health guidance changes significantly.

**Programme delivery**

To be inclusive of your individual circumstances, we are planning to offer your course through a mixture of synchronous (delivered at a scheduled time and led by a member of staff) and asynchronous (activities designed and set by a member of staff, but completed in your own time) opportunities. We are planning to use a mixture of campus-based and virtual-learning environments to offer you an enhanced and flexible learning experience.

Your course will be delivered in a term-based model, with a day of online synchronous (scheduled) and online asynchronous (in your own time) guided learning for each module. There will be an on-campus contact point on a different day, where small group tutorials, seminars and / or practical sessions will bring the learning together. The purpose of these important on campus touch points will be to further support your learning and ensure that all module and programme learning outcomes can be addressed. The on campus activities will prioritise activities linked to learning outcomes that can only be delivered through campus-based activity. These sessions will additionally focus on successfully facilitating your integration within our academic community and developing your relationships with key staff on your programme of study. We are designing this curriculum to enable flexibility to be able to switch to fully online delivery if there are further local restrictions.

The programme delivery, as outlined above, will be focussed around a mixture of tutor-led, student-led, group working and seminar activities. This will complement your self-directed learning undertaken within virtual learning environments. We are currently busy establishing how much of your scheduled learning will be time spent on-campus. We are aiming to have this information in our next communication which will be in August.

**Programme cost**

There are no changes to the fees for the programme.

However, you should familiarise yourself with the normal additional costs for your programme. These are detailed on our website via this link: <https://www.cardiffmet.ac.uk/study/finance/Pages/Undergraduate-Costs.aspx>

It is anticipated that it may be necessary to adapt campus consumer kitchen practicals to home-based alternative activities. For example previously you would have come onto campus to prepare 24 hours food for a given case study using the recipes, ingredients and cooking facilities provided by the university. Instead, it may be that we ask you to devise your own 24 hours food which you then describe, photograph and share with the group. This would involve you using the food you have available to you and your own kitchen facilities. We would encourage you to adapt the meals that you would be planning to eat yourself rather than buy additional items. If you have concerns about this, please get in touch and we will endeavour to support you.

**Assessment**

Our overall assessment strategy will remain unchanged, in that we will aim to assess all of your module learning outcomes. We are preparing for October, based upon our experiences of the first lockdown, therefore, we are designing inclusive and alternative deliverables to deploy in case of localised restrictions to ensure that you will not be disadvantaged. Specific assessment briefs will be provided, as normal, in your module handbooks, which will be available prior to the start the module.

**Award**

There is no change to the qualification awarded.

**Teaching location**

We are currently planning to deliver a proportion of your learning on the University campus estate, whilst following Government guidelines around social distancing. The campus is being populated with clear signage, one-way systems, safety screens, and sanitizer dispensers. We are modelling our provision based upon 2 metre, 1.5 metre and 1 metre distancing, to allow us to be as flexible as possible in preparation for October. As outlined in the programme delivery information above, we are planning to deliver your programme through a mixture of face-to-face, on-campus delivery, and online learning packages. All support will be designed to ensure that no student is disadvantaged in meeting the required learning outcomes of their modules.

When considering travel to work placements, we will use the standards set out in the QAA Quality Code as a guide and be informed by Government guidance. This means you will:

* Receive appropriate support to search and apply for relevant work-based and placement learning opportunities if it is safe and appropriate.
* Complete Health & Safety training to an acceptable standard before the commencement of your work-based or placement learning, including any specific procedures linked to COVID-19 protocols.
* Adhere to any specific government guidance related to travel, including following advice and/or legislation linked to the use of private and public transport.

**Complaints**

The information provided by the School (above) is the most recent available, taking account all the amendments to the Programme that have been made due to the Covid19 pandemic. Any further amendments will be brought to your attention as quickly as possible.

If you have any issues with the changes that have been implemented, then we would ask that you formalise your issue via the University Complaints Policy and Procedure. A link to the same can be found using:

<http://www.cardiffmet.ac.uk/registry/Pages/Complaints.aspx>

Procedural advice is available from the Complaints Manager who can be contacted on email at complaints@cardiffmet.ac.uk.