

School of Food Science and Nutrition

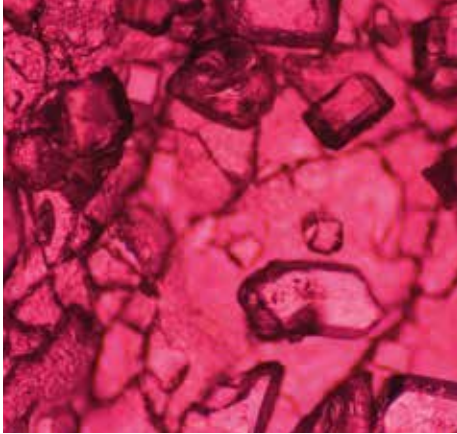
FACULTY OF MATHEMATICS AND PHYSICAL SCIENCES



UNIVERSITY OF LEEDS



FOOD SCIENCE AND NUTRITION
UNDERGRADUATE
DEGREES 2019



CONTENTS

3	SCHOOL OF FOOD SCIENCE AND NUTRITION
4	LEARNING AND TEACHING
6	CAREERS AND EMPLOYABILITY
8	OUR COURSES & MODULES
14	ENTRY REQUIREMENTS AND HOW TO APPLY



The University of Leeds achieved a Gold rating in the Teaching Excellence Framework (TEF) 2017

IMPORTANT INFORMATION

Information provided by the University such as in presentations, University brochures and the University website, is accurate at the time of first disclosure. However, courses, University services and content of publications remain subject to change. Changes may be necessary to comply with the requirements of accrediting bodies or to keep courses contemporary through updating practices or areas of study. Circumstances may arise outside the reasonable control of the University, leading to required changes. Such circumstances include, industrial action, unexpected student numbers, significant staff illness (where a course is reliant upon a person's expertise), unexpected lack of funding, severe weather, fire, civil disorder, political unrest, government restrictions and serious concern with regard to the transmission of serious illness making a course unsafe to deliver. After a student has taken up a place with the University, the University will look to give early notification of any changes and try to minimise their impact, offering suitable alternative arrangements or forms of compensation where it believes there is a fair case to do so. Offers of a place to study at the University will provide up to date information on courses. The latest key information on courses, entry requirements and fees can be found at courses.leeds.ac.uk. Please check this website before making any decisions.



SCHOOL OF FOOD SCIENCE AND NUTRITION

Food belongs at the heart of our culture, bringing families and friends together. At the same time, food and its nutrients are essential for our survival, and food-related health issues are regarded by many as being as important as climate change.

The study of food and nutrition is a fast-moving discipline, full of practical, technical and intellectual challenges. It draws on knowledge from a range of disciplines including chemistry, biology, physics, psychology, business, and even geography or mathematics!

At Leeds we have an active research environment which enables us to offer exciting courses taught by experts who are leaders in their fields.

Your degree from the University of Leeds and the wider experience you'll gain while you're studying here will help you stand out from the crowd and secure that all-important graduate job.

Our degrees

Food Science MSci, BSc

Food Science and Nutrition MSci, BSc

Nutrition MSci, BSc



In recognition of our strong and continued commitment to gender equality, we have received a prestigious Athena SWAN Bronze Award.

This is awarded by the Equality Challenge Unit, the national body that promotes equality in the higher education sector.



LEARNING AND TEACHING

We were ranked 2nd in the UK for Food Science in the Times and The Sunday Times Good University Guide 2018.

We achieved 83% overall student satisfaction in the National Student Survey 2017 (NSS).

We were ranked 2nd in the UK for Food Science in the Times and The Sunday Times Good University Guide 2018.

But it's not just us who believe we're great. We're consistently ranked in the top three places in the UK to study food science and nutrition in major lists such as the Guardian University Guide, The Times and The Sunday Times Good University Guide and The Complete University Guide.

We have always been a leader in the teaching of food science and nutrition subjects, and we've established a reputation as one of the world's leading universities in the field.

RESEARCH-LED TEACHING

All our academic staff are involved in both research and teaching. This means that you'll be taught the very latest developments by leading researchers in their fields. We also invite external experts from industry and government to share their knowledge with you.

ACCREDITATION

All our BSc courses are accredited by the Institute of Food Science & Technology (IFST), and our BSc Nutrition course is accredited by the Association for Nutrition (AfN). This means that our degrees have been recognised as providing a high-quality and industry-relevant education.

DISCOVERY MODULES

As well as the compulsory and optional modules that make up your course, you'll also have the opportunity to choose discovery modules. There are many discovery modules to choose from, allowing you to pursue interests outside food science and nutrition during your course.

INTEGRATED MASTERS

We offer a range of three-year BSc degrees and four-year MSci, BSc Integrated Masters degrees.

Masters is a four-year degree that extends your studies to Masters level, enhancing your career prospects or setting you up to pursue a PhD.

Our MSci, BSc degrees have an industrial and a non-industrial placement variant. Read more on the course pages.

WORLD-LEADING FACILITIES

We have all the facilities you'll need to support and enhance your academic studies and the University is investing millions of pounds each year to ensure we maintain a first-class academic environment. From laboratories and lecture theatres to one of the largest and most impressive libraries in the UK, you'll find everything you need for your studies right here on campus.



STUDENT SUPPORT

We take fantastic care of our students. You'll be assigned a personal tutor to guide you through your studies with us, and there's lots of support available from fellow students through our peer mentor scheme.

Using our Virtual Learning Environment, you can access learning resources including reading lists, past exam papers, skills and assessment guides. You'll also be able to play back video recordings of your lectures and download lecture notes.

JOIN FOODSCISOC

You can also join the student-run food science and nutrition society, FoodSciSoc. The society brings students together to help each other with problems, have fun through social events such as cinema trips and pub quizzes, and take part in activities such as cooking demonstrations. There are also many other food and drink-related societies that you could join, such as the Food4Change which raises awareness for food waste, sustainability and health issues through hosting guest speakers, running events around campus and being involved in projects both within and outside the university, such as the Real Junk Food Project.



CAREERS AND EMPLOYABILITY

REWARDING CAREERS

Employability is high on our agenda, and 96% of our recent graduates have successfully secured employment or gone on to further study within six months of graduating (latest Destinations of Leavers from Higher Education (DLHE) survey).

Throughout your time with us you will not only be supported by the School's dedicated employability officer, but you will also be able to access additional employability support from the wider Employability Team, which includes a qualified careers consultant and a Faculty-wide employability and placements officer.

Recent graduates have secured positions at organisations including:

- Tesco
- Bakkavor
- Mondelez International
- Premier Foods
- Sainsbury's
- Arla Foods
- Heart Research UK
- Samworth Brothers
- NHS
- The Serious Sweet Company



CAREERS SUPPORT

We support you from your first year through to your final year with a series of employability and careers activities.

We'll help you through the career decision-making process, support you in your applications for work experience and graduate jobs, and bridge the gap between you and employers.

You'll benefit from:

- Professional development modules, giving you the opportunity to develop the essential skills required for a career in food science and nutrition
- Timetabled employability sessions at all stages of your course
- Practical help with developing your CV, making applications, and preparing for interviews and assessment centres
- Networking opportunities
- One-to-one guidance or coaching appointments to focusing on you and your future
- Support with seeking summer, international and volunteering opportunities.

We hold an annual Food Science and Nutrition Employability Fair where students can network with a range of alumni and employers to find out about careers and access opportunities. Companies represented recently include Kellogg's, PepsiCo, Nestlé and Mondelez International.

In addition to this course-specific fair, our Careers Centre and Employability team organises an annual STEM Careers Fair, giving you many more opportunities to meet graduate recruiters and gain an insight into a range of career paths.

The University of Leeds is a top five university targeted by employers The Graduate Market in 2017, High Fliers Research. Recent employers on campus targeting students have included Mars, ASDA, Associated British Foods, Iceland Foods, Kerry Group and Warburtons.

INDUSTRIAL PLACEMENT

All our degree courses include the option to complete a placement year in industry, which would be the third year of your course.

Our MSci, BSc (Industrial) degrees incorporate an industrial placement as standard. But we offer flexibility, so if you're not yet sure if a placement year is for you, you can always make your mind up when you are here, normally at the start of your second year. Placements are also permitted on the BSc and MSci, BSc courses.

A placement year is a great opportunity to learn new knowledge and skills while putting those you have already developed at university into practice. It is a great way to enhance your employability while gaining a real understanding of what working in the industry will be like - ultimately helping you decide what kind of career you might like to follow after university.

Throughout the year, our employability officer promotes industrial placement opportunities to students and supports applications to a range of large and small organisations across one of the world's largest industries.

In recent years, our students have gained work experience with some of the biggest and most well-known organisations in the industry, including:

- Asda
- Sainsbury's
- Aunt Bessie's
- Co-op
- Marks and Spencer
- Mondelez International
- MyProtein (The Hut Group)
- The Walt Disney Company

On successfully completing your placement year, you will be awarded the 'Industrial' variant in your degree title to demonstrate your unique expertise to future employers.

STUDY ABROAD

Our BSc courses give you the chance to study abroad as part of your degree.

You would typically spend your third year studying at a partner institution and then return to Leeds for your final year. Spending a year living and studying abroad is a unique prospect. You'll have the chance to immerse yourself in another culture and gain unforgettable experiences.

You'll also gain an overseas education and develop new skills that will impress future employers. We have relationships with many international universities, representing some of the best places to study abroad across the world.

"One of my favourite things about the course was the opportunity to spend a year either in industry or studying abroad. This was also one of the reasons that I chose to go to Leeds. I opted for the study abroad year and spent a year at Monash University in Melbourne. This was one of the highlights of the course as it gave me so much experience, both from an academic point of view and in terms of social, cultural and life experience."

**CLAIRE BROUARD
STUDY ABROAD YEAR IN MELBOURNE, AUSTRALIA**



"It's breath-taking; the amount of skills I have learned, the insight I have gained into the working world, my personal development and professional attitude working with others as well as the independence and importance of my own work. I now know definitely where I want to be in the future, have the contacts to help and also developed a mature hard working attitude which I'm sure will be of great use in my final year and beyond."

**BEN KEW, FOOD SCIENCE
NEWLY WEDS FOODS LTD
SEASONINGS R&D FOOD TECHNOLOGIST**

OUR COURSES



“The best aspects of the course are the lab sessions in the Food Technology Lab, where we deal hands-on with various products and analyse their textual properties, which is pretty interesting for me.

“The lecturers on my course are extremely helpful, so if you’ll ever feel stuck, know that there will always be someone here to help you out.”

**MARCUS PASCAL,
BSC FOOD SCIENCE**

FOOD SCIENCE

Food Science BSc:

UCAS code D610 / Entry grades ABB / Duration 3 years

Food Science MSci, BSc:

UCAS code D611 / Entry grades AAB / Duration 4 years

Food Science MSci, BSc (Industrial):

UCAS code D612 / Entry grades AAB / Duration 4 years

Food Science is a far-reaching discipline that applies pure science subjects, such as chemistry, biology, nutrition, biochemistry, and microbiology, to studying the nature, properties and composition of foods and changes which occur during processing and storage.

Our Food Science course is specifically designed to relate scientific principles to practical and commercial applications relevant to the food industry. The programme will give you an in-depth understanding of food processing, food texture, flavour, food formulations, product development and food safety. You'll investigate operations that are applied to preserve foods, as well as special procedures which are used to produce everyday commodities. You'll also study the effects food and drink can have on our health and wellbeing.

In year 1 you will be introduced to scientific principles related to the composition of foods, the sources of nutrients in the diet, and essential chemical and physical behaviour of foods during processing and storage. You will also study key processing technology.

In year 2 you will deepen your understanding of food texture, flavour and taste. You will be introduced to the theory behind food formulation and new product development.

On the BSc programme, there is an optional placement year between the second and final year. You can choose to undertake an industrial placement or spend a year studying abroad. On the MSci, BSc degree, you can choose to undertake an integrated industrial placement with a food-related organisation, which replaces your third year, or you can choose to complete a four-year course.

In your final year, you'll apply your knowledge and skills to designing new foods, from concept, through formulation and processing to sensory evaluation, packaging and marketing. Your team project based on new product development will explore the role of food scientists in developing and marketing new healthy food ranges for food manufacturers. You'll also undertake an individual research project, where you'll be given a choice of topics to investigate, which will relate to the research activity in the School. Students on the MSci, BSc programme will also study Masters-level modules.

MODULES

This list of modules will give you a flavour of what you will study but may change from time to time. For a complete list of our latest module information visit courses.leeds.ac.uk.

Food Science

Year 1 - Compulsory modules		
Food: Origins and Form Key Industrial Processing Operations for Food Key Skills in Food and Nutritional Sciences	Principles of Human Physiology and Nutrition Physicochemical Properties of Food Cell and Molecular Biology	Studying in a Digital Age (Food Science)
Year 2 - Compulsory modules		
Molecules Controlling Sensory and Nutritional Properties Innovation and Design Principles for Foods Food Colloids: Formulation of Creamy, Fatty and	Bubbly Foods Microbiological and Chemical Food Safety Food Analysis Literature Review in Food Science and Nutrition	Introduction to Food Product Development Food Quality Assurance
Year 3 - Compulsory modules		
Food Processing: from Farm to Shop How Ingredients Interact in Foods	Research Project: Investigation and Discovery Food Research: Recent Revelations and Disputes	Food Product Development - Team Project
Year 4 (MSci) - Compulsory modules		
Research Project	Problem Solving: Functionality of Ingredients in Food Design	
Year 4 (MSci) - Optional modules		
Physical Aspects of Food Food Biotechnology	Impacts of Food Processing on Nutritional Quality	Food and the Allergic Reaction Sensory Science



These are typical modules/components studied and may change from time to time.

NUTRITION

Nutrition BSc:

UCAS code B400 / Entry grades AAB / Duration 3 years

Nutrition MSci, BSc:

UCAS code B401 / Entry grades AAA / Duration 4 years

Nutrition MSci, BSc (Industrial):

UCAS code B402 / Entry grades AAA / Duration 4 years



“After graduating I would like to study a master degree in Dietetics, which would allow me to practice as a dietitian in my home country. Being a dietitian is a meaningful career; you can help people to achieve a healthy and nutritious body through a well-balanced diet.”

**NATALIE CHOI,
BSC NUTRITION**

**FOR FULL COURSE DETAILS, INCLUDING
MODULE INFORMATION, VISIT**

courses.leeds.ac.uk

Nutrition is a fast-moving discipline that focuses on understanding the role of diet in maintaining a healthy human body and the prevention of disease.

Our Nutrition course is designed to develop understanding of the science underpinning the relationship between food, health and wellbeing, taking into account the scientific, social and ethical considerations that inform the nutrition profession.

In year 1 you will be introduced to scientific principles related to nutrient structure and function, sources of nutrients in the diet, and essential elements of physiology and biochemistry.

In year 2 you will deepen your understanding of the scientific basis of nutritional recommendations for the whole population. The relationship between nutrition and energy metabolism will also be explored in the context of the global obesity crisis. On the BSc programme, there is an optional placement year between the second and final year. You can choose to undertake an industrial placement or spend a year studying abroad. On the MSci, BSc degree, you can choose to undertake an integrated industrial placement with a food or nutrition-related organisation, which replaces your third year, or you can choose to complete a four-year course. If you choose the MSci, BSc Industrial variant, during your placement, you'll carry out an extended project, which will further develop your knowledge. You'll also improve your practical transferable skills, such as team-working and problem-solving, or you can choose to complete a four-year integrated masters course.

In your final year, you'll explore nutrition policy and public health, discussing the role of scientists, industry, government and consumers in the policy-making process. You'll also examine the concept of personalised nutrition. A team project based on new product development gives you the opportunity to explore the role of industrial nutritionists in developing and marketing new healthy food ranges for food manufacturers. You'll also undertake an individual research project. Students on the MSci, BSc programme will study Masters-level modules.

MODULES

This list of modules will give you a flavour of what you will study but may change from time to time. For a complete list of our latest module information visit courses.leeds.ac.uk.

Nutrition

Year 1 - Compulsory modules		
Food: Origins and Form Key Industrial Processing Operations for Food Key Skills in Food and Nutritional Sciences	Principles of Human Physiology and Nutrition Physicochemical Properties of Food Cell and Molecular Biology	Studying in a Digital Age (Food Science)
Year 2 - Compulsory modules		
Molecules Controlling Sensory and Nutritional Properties Microbiological and Chemical Food Safety	Food Analysis Literature Review in Food Science and Nutrition Nutritional Issues in the Life Cycle	Principles of Research: Diet in Populations Physiology II - Integration Between Physiology and Nutrition
Year 2 - Optional modules		
Food and the Allergic Reaction Nutrition in the Prevention and Treatment of Disease	Introduction to Food Product Development Food Quality Assurance Careers in Food and Nutrition	
Year 3 - Compulsory modules		
Diet and Cardiovascular Health Critical Appraisal of Scientific Literature Food and Cancer	Food Product Development - Team Project Nutrition Policy and Public Health	Obesity and Personalised Nutrition in the 21st Century
Year 4 (MSci) - Compulsory modules		
Research Project	Problem Solving: Functionality of Ingredients in Food Design	
Year 4 (MSci) - Optional modules		
Food Biotechnology	Impacts of Food Processing on Nutritional Quality	GMOs, Antibodies and PCR Food and the Allergic Reaction



These are typical modules/components studied and may change from time to time.

FOOD SCIENCE AND NUTRITION

Food Science and Nutrition BSc:

UCAS code DB64 / Entry grades ABB / Duration 3 years

Food Science and Nutrition MSci, BSc

UCAS code DB65 / Entry grades AAB / Duration 4 years

Food Science and Nutrition MSci, BSc (Industrial):

UCAS code DB66 / Entry grades AAB / Duration 4 years



“The best aspect of studying on my course at the University of Leeds has been our professors. Most of the professors at the School of Food Science and Nutrition are researchers in their field and have both an in-depth understanding of the subject and knowledge about recent research in the field. There is always something new to learn from them.”

**PAVITHRA BHASKAR
BSC FOOD SCIENCE AND NUTRITION**

Our Food Science and Nutrition course provides a balance between the scientific aspects of food science and nutrition and the wider implications of diet on our health and wellbeing. It addresses key issues concerning both producers and consumers, including aspects of manufacture, marketing, legislation, labelling and retail.

In year 1 you will be introduced to scientific principles related to nutrient structure and function, sources of nutrients in the diet, the concept of ‘a balanced diet’ and essential elements of physiology and biochemistry. You will also gain a practical understanding of food materials and the importance of food as a carrier of nutrients.

In year 2 you will develop your understanding of the links between diet and health outcomes. You’ll examine food texture, flavour and taste and the elements and concepts of food allergy. On the BSc programme, there is an optional placement year between the second and final year. You can choose to undertake an industrial placement or spend a year studying abroad. On the MSci, BSc degree, you can choose to undertake an integrated industrial placement with a food-related organisation, which replaces your third year, or you can choose to complete a four-year course. If you choose the MSci, BSc Industrial variant, during your placement, you’ll carry out an extended project, which will further develop your knowledge. You’ll also improve your practical transferable skills, such as team-working and problem-solving.

In your final year, you will work on a team project based on new product development, exploring the role of food and nutrition scientists in developing and marketing new healthy food ranges for food manufacturers. You will also develop your understanding of ‘functional foods’ and how you can use food and diets to prevent diet-related disease. Students on the MSci, BSc programme will study Masters-level modules.

MODULES

This list of modules will give you a flavour of what you will study but may change from time to time. For a complete list of our latest module information visit courses.leeds.ac.uk.

Food Science & Nutrition

Year 1 - Compulsory modules		
Food: Origins and Form Key Industrial Processing Operations for Food Key Skills in Food and Nutritional Sciences	Principles of Human Physiology and Nutrition Physicochemical Properties of Food Cell and Molecular Biology	Studying in a Digital Age (Food Science)
Year 2 - Compulsory modules		
Molecules Controlling Sensory and Nutritional Properties Innovation and Design Principles for Foods Food Colloids: Formulation of Creamy, Fatty and	Bubbly Foods Microbiological and Chemical Food Safety Food Analysis Literature Review in Food Science and Nutrition	Introduction to Food Product Development Food Quality Assurance
Year 3 - Compulsory modules		
Food Processing: from Farm to Shop Diet and Cardiovascular Health Critical Appraisal of Scientific Literature	Functional Foods Food and Cancer Food Product Development - Team Project	Obesity and Personalised Nutrition in the 21st Century
Year 4 (MSci) - Compulsory modules		
Research Project	Problem Solving: Functionality of Ingredients in Food Design	
Year 4 (MSci) - Optional modules		
Food Biotechnology Impacts of Food Processing on Nutritional	Quality GMOs, Antibodies and PCR	Nutrition: Policy and Practice Nutrition Through the Lifecourse



These are typical modules/components studied and may change from time to time.

ENTRY REQUIREMENTS AND HOW TO APPLY

ENTRY REQUIREMENTS

Our entry requirements range from AAA to ABB at A-level depending on which course you choose. For all our courses, your A-levels must include at least two science subjects (except for BSc Food Science and Nutrition where your A-levels must include at least one science subject) and at least one from Chemistry, Physics, Biology or Mathematics.

Where an A-level science subject is taken, we require a pass in the practical science element (if applicable) alongside the achievement of the A-level at the stated grade. A-level General Studies and Critical Thinking are not accepted.

We also accept a variety of alternative qualifications (check our website for details).

ENGLISH LANGUAGE REQUIREMENTS

GCSE English Language grade C (or above) or an equivalent recognised English language qualification, e.g. IELTS 6.0 (6.5 for MSci courses) overall with no less than 5.5 (6.0 for MSci courses) in each component.

ACCESS TO LEEDS

We're committed to identifying the best possible applicants, regardless of personal circumstances or background. Access to Leeds is an alternative admissions scheme which accepts applications from individuals who might be from low income households, in the first generation of their immediate family to apply to higher education or have had their studies disrupted.

For more details visit leeds.ac.uk/a2l

HOW TO APPLY

All undergraduate applications should be made through the universities and colleges admissions service (ucas).

Full instructions on how to apply are available at ucas.com

APPLICANT DAYS

Suitable applicants will be invited to an applicant day, which gives you the opportunity to meet our academic staff and students, enjoy a tour of our facilities, view student accommodation and find out more about your course.

SCHOLARSHIPS

The University of Leeds has a long-standing history of helping students to manage their finances while at University, with a comprehensive range of bursaries and scholarships available.

For more information, visit physicalsciences.leeds.ac.uk/scholarships

CONTACT US

If you require any more information about our courses, modules, or any other aspect of studying food science and nutrition at Leeds, please contact our Undergraduate Admissions team.

School of Food Science and Nutrition
University of Leeds
Leeds LS2 9JT, UK

Tel: +44 (0)113 343 2958

Email: foodug@leeds.ac.uk

FIND US ONLINE

food.leeds.ac.uk

 **[@foodscileeds](https://twitter.com/foodscileeds)**




School of Food Science and Nutrition

Tel: +44 (0)113 343 2958

Email: foodug@leeds.ac.uk

food.leeds.ac.uk

 [@foodscileeds](https://twitter.com/foodscileeds)



UNIVERSITY OF LEEDS

University of Leeds
Leeds, United Kingdom
LS2 9JT

Tel. 0113 243 1751

www.leeds.ac.uk