

PROGRAMME SPECIFICATION	
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1	Awarding Institution	Newcastle University
2	Teaching Institution	Newcastle University
3	Final Award	BSc Honours
4	Programme Title	<p>BSc (Hons) Human Nutrition with Professional Placement BSc (Hons) Human Nutrition with Placement Year BSc (Hons) Human Nutrition</p> <p>BSc (Hons) Food & Human Nutrition* BSc (Hons) Food & Human Nutrition with Professional Placement* BSc (Hon) Food and Human Nutrition with Placement Year*</p>
5	UCAS/Programme Code	<p>B4D6/ 1610U/ B46D 1812U*/ 1810U*/ 1811U*</p> <p>*No longer offered, and only available to existing students on the programmes</p>
6	Programme Accreditation	The Association for Nutrition
7	QAA Subject Benchmark(s)	Biosciences; Agriculture, forestry, agricultural sciences, food sciences; and Consumer sciences.
8	FHEQ Level	6
9	Last updated	May 2026

10	Programme Aims
<p>This programme aims to provide students with a thorough academic grounding in nutrition science and its application to human health, the food industry, and society. The programme will have a primary focus on the molecular, cellular and biochemical basis for understanding nutritional needs and subsequent links to human health. Students will be introduced to: the structure of the food industry (which represents the largest manufacturing base in Europe); the links between diet and health; the drivers for a sustainable, safe and secure food supply; the key stakeholders within the food environment; and food consumer decision-making and behaviour change.</p> <p>The programme aims to:</p> <ol style="list-style-type: none"> 1. facilitate the general higher education and intellectual development, within the context of the science of food and human nutrition, of well-motivated students from diverse geographical and academic backgrounds. 2. encourage students to develop an informed interest in the science of food, human nutrition and health and to engender an awareness of a) the impact of food production and processing on the environment and b) the central importance of food-related activities on society. 3. produce graduates, through research led teaching, who have a) a thorough understanding of the scientific basis of food and human nutrition and of relationships 	

between food, nutrition and human health that is informed by research b) a range of core skills including the use of communication and information technology; c) the ability to assemble, evaluate and use information from a variety of sources; d) the ability to prioritise work and to meet deadlines; e) the ability to work alone and in teams; and, through the use of oral, literary and/or numerical skills, the ability to analyse issues and problems, propose potential resolutions and to derive critical accounts of alternatives.

4. develop each students range of advanced core skills including: a) the use of communication and information technology; b) the ability to assemble, evaluate and use a variety of information sources; c) the ability to prioritise and independently manage time and meet deadlines; d) the ability to analyse and critique issues and problems of technological, scientific, business and societal relevant; g) the ability to solve problems; h) the ability to reflect on one's individual learning and performance
5. encourage students to develop appropriate strategic professional development.
6. actively encourage and provide student with the opportunities to partake in work related and experiential learning activities in order to develop their awareness and understanding of their own personal and professional skills set and of how these skills can be employed in real world contexts.
7. provide a high-quality research led programme of study that enhances student keys skills and employability
8. provide a programme that takes appropriate account of the subject benchmark statements in Consumer Sciences, Food Sciences and Biosciences.

In addition, the optional placement year will:

- Provide students with the experience of seeking and securing a position with an employer.
- Facilitate independent self-management and proactive interaction in a workplace setting.
- Provide a period of practical work experience that will benefit current academic study and longer-term career plans.
- Enable students to ethically apply their knowledge and skills in the workplace, reflect upon their development and effectively evidence and articulate their learning and relevant future settings.

11 Learning Outcomes

The programme provides opportunities for students to develop, integrate, practice and demonstrate knowledge and understanding of nutrition and health based biomedical and social science disciplines.

Knowledge and Understanding

On completing the programme students should have gained and be able to demonstrate the following skills:

- A1 Advanced knowledge and understanding of fundamental biomedical subjects including biochemistry, physiology, microbiology and genetics.
- A2 Detailed knowledge of human nutrition, food science and of the links between nutrition and health.
- A3 Detailed understanding of molecular genetics and food biotechnology.
- A4 An advanced understanding of national and international policies relevant to food, nutrition and health.
- A5 A detailed understanding of recent developments in science relating particularly to the interactions between genetic inheritance and environmental factors, including diet, which influence the risk of common non-communicable diseases.
- A6 A detailed understanding of the scientific, societal and environmental contexts in which decisions about the application of scientific developments relevant to food and human nutrition are taken.

Placement Year

- A7 Apply personal and professional development strategies to prioritise, plan, and manage their own skills development and learning.
- A8 Research, select and apply relevant knowledge aimed at enhancing their own skills and effectiveness in specific duties at their placement.

A9	Demonstrate an understanding of a work environment, how it functions and their contribution to it.
A10	Relate their work based learning to other areas of personal development, including academic performance.
Teaching and Learning Methods	
<p><i>Teaching Methods</i></p> <p>The primary means of imparting knowledge and understanding in all the above is through lectures supplemented, as appropriate, with practical classes, seminars and tutorials, many of which are supported through the University's virtual learning environment including the lecture recording system ReCap. The seminars combine a mixture of academic led student discussions focused on guided reading which includes the analysis of food and nutrition case studies (A1-6). Lectures and seminars, where appropriate, are supplemented by practical sessions undertaken in computer or scientific laboratories (A1-A6). A5 is enhanced by the undertaking of an individual research project in the final year requiring a substantial literature review and interpretation of the experimentally generated data. Visiting speakers and attendance at a scientific conference contribute to A4 – A6.</p> <p><i>Learning Methods</i></p> <p>Throughout the programme students are encouraged to supplement taught material by individual and group self-study of reading materials and appropriate other information sources. In the final year most of the directed reading is of research papers and guidance on their effective use is provided. Short tests, practical exercises and in course assessment are administered in range of modules on completion of specific topics to enable students to monitor the progress of their learning. Timely feedback on in course assessment will be provided to allow students to refine their knowledge and understanding of their core subjects.</p> <p>A7–A10 are learning outcomes that are met by successfully completing the degree-focused placement year (NUT3030) or the more generic placement (NCL3000/NUT3005).</p>	
Assessment Strategy	
<p>Assessment of knowledge and understanding is by use of written examinations (including essay questions, short answer and problem-solving as appropriate to the module and level of study) and by coursework (including essays, laboratory or case-study reports, in-course tests, research project work and dissertation, oral and poster presentations). The mix of examination and coursework varies as appropriate to the module, but most modules include some aspect of formative assessment during the module in addition to the summative assessment.</p> <p>A7 to A10 are assessed by the professional and placement year assessments.</p>	
Intellectual Skills	
<p>On completing the programme students should have gained and be able to demonstrate the following skills:</p> <p>B1 Develop hypotheses and design, execute and analyse data for a range of study types including laboratory-based, clinical and nutritional epidemiological studies.</p> <ul style="list-style-type: none"> • Plan, conduct and present an independent investigation with some reliance on guidance. • Use appropriate laboratory and field equipment competently and safely. • Select and apply a range of appropriate methods to solve problems. <p>B2 Advanced understanding of statistical procedures to facilitate the design of studies and the analysis of collected data.</p> <ul style="list-style-type: none"> • Define a suitable and effective sampling procedure. • Recognise incomplete sets of information and propose appropriate solutions. • Understand risk. • Process and interpret data effectively. • Solve a range of numerical problems using appropriate techniques. • Select and apply a range of appropriate methods to solve problems. <p>B3 Advanced skills in a range of quantitative and qualitative techniques used in the area of food and human nutrition.</p>	

	<ul style="list-style-type: none"> • Safely use methods of analysis for most types of large and small molecules of relevance to food. • Use appropriate technology to address problems efficiently. • Use appropriate laboratory and field equipment competently and safely. • Handle computer-based information using appropriate techniques or packages. • Describe clearly and record accurately in the field and in the laboratory. • Design, apply and interpret statistically valid sensory evaluation methods to assess food quality and/or preference.
B4	<p>Critically evaluate data from a variety of sources</p> <ul style="list-style-type: none"> • Analyse, synthesise and evaluate information. • Critically appraise academic literature and other sources of information. • Interpret practical results in a logical manner.
B5	<p>Present data in written format according to accepted scientific conventions.</p> <ul style="list-style-type: none"> • Relate investigations to prior work and to reference appropriately; recognise when information is incomplete. • Describe clearly and record accurately in the field and in the laboratory. • Present research findings in a number of formats effectively and appropriately.
Teaching and Learning Methods	
<p><i>Teaching Methods</i></p> <p>Practical classes associated with many modules during the first two years progressively develop B1 which is greatly enhanced by the individual research project in the final year. B2 and B3 are developed throughout the degree, with foundations taught in stage 1. This involves lectures followed by smaller group calculation classes, practicals or computing classes and completion of appropriate example calculations and analyses. These fundamental skills in B1, B2 and B3 are honed by practice in laboratory classes at Stage 2 and 3. The research project also makes a major contribution to B3, B4 and B5. From the first year, students are required, after appropriate guidance, to search the literature for information and submit all written work in an appropriate scientific format so that by the final year B4 and B5 are thoroughly integrated into all submitted work.</p> <p><i>Learning Methods</i></p> <p>Students are encouraged to develop appropriate quantitative and practical skills (B1-B4) by monitored attendance at formal classes during the first two years and subsequently through practice and discussion with their supervisor as part of their final year research project. From the first year, all written work must be submitted in an appropriate scientific format and feedback on such work enhances learning of the skill outlined in B5.</p>	
Assessment Strategy	
<p>B2 and B3 are assessed through unseen examinations and, together with B5, through coursework (laboratory reports, completion of quantitative and statistical calculation sheets, essays) during the first two years and laboratory reports from practical classes in the final year. Together with B1 and B4 these skills form a major part of the assessment of the final year research project.</p>	
Practical Skills	
<p>On completing the programme students should have gained and be able to demonstrate the following skills:</p> <p>C1 Critically analyse information and arguments derived from a range of sources.</p> <ul style="list-style-type: none"> • Demonstrate ability to define problems, devise and evaluate solutions to both routine and unfamiliar problems. • Analyse, synthesise and evaluate information. • Demonstrate the ability to consider issues from a range of multi-disciplinary and inter-disciplinary perspectives and to draw on appropriate concepts and values in arriving at a critical assessment. <p>C2 Interpret scientific information, both quantitative and qualitative.</p> <ul style="list-style-type: none"> • Analyse, synthesise and evaluate information. • Integrate lines of evidence from a range of sources to support findings and hypotheses. 	

C3	<p>Derive and recognise hypotheses based on existing knowledge; to advance logical arguments, based on new or existing scientific evidence, to support or refute hypotheses; identify gaps in knowledge and propose means for filling them.</p> <ul style="list-style-type: none"> • Analyse, synthesise and evaluate information. • Integrate lines of evidence from a range of sources to support findings and hypotheses. • Demonstrate the ability to consider issues from a range of multi-disciplinary and inter-disciplinary perspectives and to draw on appropriate concepts and values in arriving at a critical assessment. • Relate investigations to prior work and to reference appropriately; recognise when information is incomplete.
C4	<p>Produce rational analyses of complex problems, in particular, those involving the application of scientific advances in the areas of food and human nutrition.</p> <ul style="list-style-type: none"> • Integrate lines of evidence from a range of sources to support findings and hypotheses. • Explain the role of nutrients in health.
Teaching and Learning Methods	
<p><i>Teaching Methods</i> Practical skills are developed progressively throughout the programme in modules containing practical classes, case studies, small group discussion tutorials and essays. This is a particular feature of the final year where students undertake critical reviews of recently published papers. In the final year the individual research project and its associated dissertation require students to display all skills C1-C3 and they are supported by their supervisor when gaining full confidence in their ability to do this.</p> <p><i>Learning Methods</i> Throughout the programme students are encouraged to supplement taught material by individual and group self-study of reading materials and appropriate other information sources. In the final year most of the directed reading is of research papers and guidance on their effective use is provided. Short tests, practical exercises and in course assessment are administered in range of modules on completion of specific topics to enable students to monitor the progress of their learning. Planning, executing, and reporting on their final year research project enhances the learning skills in a less controlled environment than in previous years. Timely feedback on a course assessment will be provided to allow students to refine their knowledge and understanding of their core subjects.</p>	
Assessment Strategy	
<p>Cognitive skills are assessed through various forms of coursework (including laboratory reports, case studies and critical essays, scientific briefing papers and research project proposals), culminating in assessment of the final year research project dissertation. In the final year, student appraisal of recently published papers is assessed according to predetermined criteria.</p>	
Transferable/Key Skills	
<p>On completing the programme students should have gained and be able to demonstrate the following skills:</p> <p>D1 Communicate clearly and effectively through written documents and oral presentations in ways that are appropriate to the target audience.</p> <ul style="list-style-type: none"> • Communicate effectively on a limited range of consumer issues. • Communicate effectively to audiences in written, graphical and verbal forms. • Use computer packages selectively to convey information effectively. <p>D2 Make effective use of library and other sources of information.</p> <ul style="list-style-type: none"> • Critically appraise academic literature and other sources of information. • Recognise and use a range of information sources effectively. • Use the internet critically for communication and information retrieval. <p>D3 Make effective use of communication and information technology.</p> <ul style="list-style-type: none"> • Communicate effectively on a limited range of consumer issues. • Recognise and use a range of information sources effectively. • Use computer packages selectively to convey information effectively. <p>D4 Plan, organise and prioritise work effectively to meet deadlines.</p>	

- Take a responsible, adaptable and flexible approach to study and work.
 - Develop the skills necessary for self-managed and lifelong learning (eg independent study, time management, organisational skills).
- D5 Work independently and as part of a team.
- Contribute coherently to group discussions.
 - Listen to and evaluate the views of others.
 - Organise a team effectively.
 - Contribute effectively to teamwork.
 - Identify individual and collective goals.
 - Recognise and respect the views of others.
 - Reflect on performance as an individual and team member.
 - Take a responsible, adaptable and flexible approach to study and work.
 - Understand and be able to apply professional codes of conduct.
- D6 Apply problem-solving skills and initiative.
- Analyse, synthesise and evaluate information.
 - Integrate lines of evidence from a range of sources to support findings and hypotheses.
 - Demonstrate the ability to consider issues from a range of multi-disciplinary and inter-disciplinary perspectives and to draw on appropriate concepts and values in arriving at a critical assessment.
 - Relate investigations to prior work and to reference appropriately; recognise when information is incomplete.
 - Critically appraise academic literature and other sources of information.
- D7 Research employment opportunities, to prepare and submit effective applications for employment and to gain skills in effective presentations at interview.
- Identify individual and collective goals.
 - Reflect on performance as an individual and team member.
 - Develop the skills necessary for self-managed and lifelong learning (eg independent study, time management, organisational skills).
- D8 Undertake self-appraisal skills in the area of workplace skills
- Identify individual and collective goals.
 - Reflect on performance as an individual and team member.
 - Identify and work towards targets for personal, career and academic development.
 - Accept responsibility for one's actions.
 - Analyse personal strengths and weaknesses.
- D9 Demonstrate personal achievement by preparation of a portfolio of evidence.
- Identify individual and collective goals.
 - Reflect on performance as an individual and team member.
 - Develop the skills necessary for self-managed and lifelong learning (eg independent study, time management, organisational skills).
 - Analyse personal strengths and weaknesses.
- D10 Produce a development plan to help overcome identified skills weaknesses.
- Identify individual and collective goals.
 - Reflect on performance as an individual and team member.
 - Analyse personal strengths and weaknesses.
 - Identify and work towards targets for personal, career and academic development.
 - Develop the skills necessary for self-managed and lifelong learning (eg independent study, time management, organisational skills).
- Placement Year
- D11 Reflect on and manage own learning and development within the workplace.
- D12 Use existing and new knowledge to enhance personal performance in a workplace environment, evaluate the impact and communicate this process.
- D13 Use graduate skills in a professional manner in a workplace environment, evaluate the impact and communicate the personal development that has taken place.

Teaching and Learning Methods

Teaching Methods

Some key skills, D1-D3, are formally taught in a Year 1 module; all skills are also integrated into subject-specific compulsory modules as appropriate to meet the aims of those modules e.g., team-working, oral presentations and sessions delivered by library services and outputs demonstrated through module assessments. All students benefit from career and personal development sessions with the Placement Tutor to develop D7-D10, and students undertaking a Placement Year, or the elective Nutrition Enterprise and Career Skills module, will further develop D8 – D10 in the workplace.

Learning Methods

While skills D1-D3 are formally taught, and the students obtain feedback to enhance their learning as parts of individual modules, the same skills are applied in many subject-specific modules with students required to find information and give oral or written presentation throughout all years of study. In these cases, the student is learning not only subject-specific information but also the generic skills described in D1-D3. Deadlines for submission of coursework are strictly enforced encouraging students to develop D4 and this is supported by guidance provided during Induction Week at each Stage of the programme. Students learn D5 and D6 as part of the work associated with their final year research project and within a number of other modules with specific and substantial assignments. In addition, most practical classes require students to work in groups of two or more to carry out the experimental work and obtain data which provides an introduction to the more complex team-working skills that are developed subsequently. D4-D6 and D8-D10 are developed through reflective components of career development sessions. Those undertaking a placement year, or elective Nutrition Enterprise and Career Skills module will be supported in this capacity by their workplace supervisor aiding in the learning process through regular appraisals.

The placement year is an ideal vehicle to explore career goals. Students will reflect on (D11) and discuss with the Placement supervisor and Academic Placement Officer their professional placement year with respect to the knowledge and skills they have developed and the implications for their career-planning and personal development (D12, D13).

Assessment Strategy

Through an integrated approach to skills development, D1-D6 are assessed across a number of modules in all years, through their contribution to coursework (essays, oral and poster presentations, completion of final year research project and dissertation). For all students, D7-D10 is assessed through completion of compulsory career development sessions. For those undertaking a placement year or elective Nutrition Enterprise and Career Skills module, D7-D10 is further assessed by their ability to obtain and successfully complete a suitable Placement.

D11-D13 are assessed by the professional and career service placement year assessments.

12 Programme Curriculum, Structure and Features

Basic structure of the programme

The programme is available as a four-year full-time programme (480 credits), with an integral Placement Year between the second and final years, or a three-year full-time programme (360 credits).

Each non-placement year (Stage) consists of a taught component of 120 credits/year comprising taught modules with values of 10, 15 or 20 credits, along with a 40-credit research module in the final year. 10 credits are associated with 100 hours of study time (including time-tabled classes and private study time).

In Stage 3 a total of 20 credits from optional modules can be taken. Stages 1 and 2 consist only of compulsory modules, with all modules at stage 1 being designated as core.

For students starting from 2024/25

In order to meet PSRB standards and ensure competence in all learning outcomes, candidates must pass all components of assessment in the following modules: Stage 1: NUT1008, NUT1009, NUT1010, Stage 2: NUT2001, NUT2005, NUT2006, NES2107, Stage

3: NUT3011, NUT3002 and NUT3009. To meet these requirements, compensation in these modules is not used by the Board of Examiners when considering BSc (Hons) Human Nutrition (AfN Accredited) awards.

The optional Placement Year provides a period of practical experience and the opportunity to develop students work based skills. Students are responsible for finding an appropriate placement opportunity which will be approved by the Placement Co-ordinator. In this process support is given by the School and Careers Service.

All placements will be undertaken in line with the University's placement policy <http://www.ncl.ac.uk/ltads/assets/documents/qsh-workplacement-pol.pdf>

Key features of the programme (including what makes the programme distinctive)

Particular features of the programmes are:

- High content of laboratory-based practical work.
- State-of-the-art facilities for a wide range of practical activities.
- Opportunity to gain workplace skills through the Placement Year.
- Dedicated tutorial programme in preparation for Placement Year.
- Opportunity to gain a recognised qualification, awarded by City and Guilds, for the Placement Year.
- Opportunity to carry out an individual research project in a dynamic research environment.
- Accredited by the Association for Nutrition, enabling the graduates to apply for Direct Entry to the UK Voluntary Register of Nutritionists at Associate level.
- Provides the appropriate basis for postgraduate study in a wide range of food and nutrition-related areas, including dietetics, food science, molecular nutrition and public health research.
- Provides the appropriate basis for a successful career in the food and nutrition-related industry, in particular areas such as new product development, food quality management and corporate social responsibility.

Programme regulations (link to on-line version)

[-R1810U_B46D_2627_vFinal.pdf](#)

13 Support for Student Learning

Generic information regarding University provision is available at the following link.

[General Information](#)

14 Methods for evaluating and improving the quality and standards of teaching and learning

Generic information regarding University provision is available at the following link.

[General Information](#)

15 Regulation of assessment

Generic information regarding University provision is available at the following link.

[General Information](#)

In addition, information relating to the programme is provided in:

The University Prospectus: <http://www.ncl.ac.uk/undergraduate/degrees/#subject>

Degree Programme and University Regulations: [University Regulations](#)

Please note. This specification provides a concise summary of the main features of the programme and of the learning outcomes that a typical student might reasonably be expected to achieve if she/he takes full advantage of the learning opportunities provided.

Mapping of Intended Learning Outcomes onto Curriculum/Modules

Intended Learning Outcome	Module codes
A1 Advanced knowledge and understanding of fundamental biomedical subjects including biochemistry, physiology, microbiology and genetics.	NUT1005, NUT1008, SES1002, NUT2001, NUT3009, NUT3013, PSY3050.
A2 Detailed knowledge of human nutrition, food science and of the links between nutrition and health	NUT1010, NUT1011, NUT2003, NUT2001, SES2002, NUT3004, NES2107, NUT3002,
A3 Detailed understanding of molecular genetics and food biotechnology.	NUT1004, SES1002. NUT2003.
A4 An advanced understanding of national and international policies relevant to food, nutrition and health.	NUT1010, NUT2003, NUT3004, SES2002.
A5 A detailed understanding of recent developments in science relating particularly to the interactions between genetic inheritance and environmental factors, including diet, which influence the risk of common non-communicable diseases.	NUT1004, NUT3004, NUT3002, NUT3030, NUT3005, NCL3000.
A6 A detailed understanding of the scientific, societal and environmental contexts in which decisions about the application of scientific developments relevant to food and human nutrition are taken.	SES1002, NUT2003, NES2107, NUT3030, NUT3005, NCL3000.
A7 Apply personal and professional development strategies to prioritise, plan and manage their own skills development and learning	NUT3030, NUT3005, NCL3000.
A8 Research, select and apply relevant knowledge aimed at enhancing their own skills and effectiveness in specific duties at their placement.	NUT3030, NUT3005, NCL3000.
A9 Demonstrate an understanding of a work environment, how it functions and their contribution to it	NUT3030, NUT3005, NCL3000.
A10 Relate their work based learning to other areas of personal development, including academic performance	NUT3030, NCL3000.
B1 Develop hypotheses and design, execute and analyse data for a range of study types including laboratory-based, clinical and nutritional epidemiological studies.	NUT1008, NUT1005, NUT2006, NUT2003, NUT3002.
B2 Advanced understanding of statistical procedures to facilitate the design of studies and the analysis of collected data.	NUT1008, NUT2006, NUT2003, NUT3002.
B3 Advanced skills in a range of quantitative and qualitative techniques used in the area of food and human nutrition.	NUT1008, SES1002, NUT2006, NUT2003, NES2107, NUT3002.
B4 Critically evaluate data from a variety of sources.	NUT1008, NUT1005, NUT1011, NUT2006, SES1002, SES2002, NUT2003, NUT3004, NUT3011, NUT3002, NUT3030, NUT3005, NCL3000.
B5 Present data in written format according to accepted scientific conventions.	NUT1008, NUT1005, SES1002, NUT1011, NUT2003, NUT2006, SES2002, NES2107, NUT3002,

		NUT3030, NUT3005, NCL3000,
C1	Critically analyse information and arguments derived from a range of sources.	NUT1008, NUT1005, NUT1011, NUT2003, NUT2006, SES1002, NUT3004, NUT3003, NUT3011, NUT3002, NUT3030, NUT3005, NCL3000.
C2	Interpret scientific information, both quantitative and qualitative.	NUT1008, SES1002, NUT1011, NUT2003, NUT2001, NUT2006, NUT3002, NUT3030, NUT3005, NCL3000.
C3	Derive and recognise hypotheses based on existing knowledge; to advance logical arguments, based on new or existing scientific evidence, to support or refute hypotheses; identify gaps in knowledge and propose means for filling them.	NUT1011, SES2002, NUT2003, NUT3002, NUT3030, NUT3005, NCL3000, NUT3004.
C4	Produce rational analyses of complex problems, in particular, those involving the application of scientific advances in the areas of food and human nutrition.	SES2002, NES2107 NUT3004, NUT3011, NUT3002.
D1	Communicate clearly and effectively through written documents and oral presentations in ways that are appropriate to the target audience.	NUT1008, NUT1009, NUT1011, NUT1005, SES1002, SES2002, NUT2003, NES2107, NUT3004, NUT3011, NUT3002, NUT3030, NUT3005, NCL3000.
D2	Make effective use of library and other sources of information.	NUT1008, NUT1009, NUT1011, NUT1005, SES1002, NUT2001, SES2002, NUT2003, NUT3004, NUT3011, NUT3002.
D3	Make effective use of communication and information technology.	NUT1005, NUT1009, SES1002, NUT2003, NUT2001, NES2107, SES2002, NUT3004, NUT3002, NUT3012, NUT3013, PSY3050.
D4	Plan, organise and prioritise work effectively to meet deadlines.	NUT1005, NUT1004, NUT1009, NUT1010, NUT1011, SES1002, NUT1008, NUT2006, NUT2005, NUT2003, NES2107, SES2002, NUT3009, NUT3011, NUT3004, NUT3002, PSY3050, NUT3012, NUT3013, NUT3030, NUT3005, NCL3000.
D5	Work independently and as part of a team.	NUT1008, NUT1011, NUT2003, NUT3004, NUT3002, NUT3012, NUT3030, NUT3005, NCL3000.
D6	Apply problem-solving skills and initiative.	NUT1005, NUT2003, NUT3002, NES2107, SES2002.
D7	Research employment opportunities, to prepare and submit effective applications for employment and to gain skills in effective presentations at interview.	NUT1008, NUT3012, NUT3004, SES2002, NUT3002, NES2107.
D8	Undertake self-appraisal skills in the area of workplace skills.	NUT1005, NUT3011
D9	Demonstrate personal achievement by preparation of a portfolio of evidence.	NUT1008, NUT3012 additional personal tutoring and central careers services support.
D10	Produce a development plan to help overcome identified skills weaknesses.	NUT1008 This will be developed and supported through the personal tutoring system. Each student will be required to

		prepare and discuss their personal and professional development plan with their tutor twice during the academic year. NUT3012
D11	Reflect on and manage own learning and development within the workplace.	NUT3030, NCL3000.
D12	Use existing and new knowledge to enhance personal performance in a workplace environment, evaluate the impact and communicate this process.	NUT3030, NCL3000.
D13	Use graduate skills in a professional manner in a workplace environment, evaluate the impact and communicate the personal development that has taken place	NUT3030, NCL3000.

All modules are compulsory, except for the following optional modules:

PSY3050
NUT3012
NUT3013

Students studying on a placement programme will study one of the following modules:

NUT3030
NCL3000
NUT3005

Modules designated as core are detailed in the programme regulations.