

Programme Specification

BSc Food Science with International Foundation Year
For students entering Foundation year in September 2025

UCAS Code: D661
UFFDSCFF

This document sets out key information about your Programme and forms part of your Terms and Conditions with the University of Reading.

Awarding Institution	University of Reading
Teaching Institution	University of Reading
Length of Programme	4 years
Accreditation	Institute of Food Science and Technology (IFST)
QAA Subject Benchmarking Group	Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences

Programme information and content	
<p>The programme aims to provide you with a degree-level education from which graduates can enter a career in the food industry (or employment in other sectors of the food chain or related scientific sectors) as scientists and to develop their capacity to undertake research into the science of foods. Students will learn to integrate the scientific disciplines relevant to food and to apply and communicate scientific knowledge to meet the needs of industry and the consumer for the production and marketing of safe and quality foods.</p>	
Foundation year:	<p>In the Foundation year you will have the opportunity to develop transferable skills through the provision of a compulsory credit-bearing Academic Skills module. The key skills relate to Critical Thinking, Essay Writing, Research, Referencing and avoiding plagiarism, Group Work and Projects, Presentations, and Assessment and Examination techniques. You will also take two 40-credit modules as specified in the module information aligned to the 'A Level' entry requirements for the degree. If your level of English is below the standard specified for undergraduate study, one of these 40 credit modules must be International English.</p>
Part 1:	<p>Part 1 introduces you to the foundations of the degree, with a strong focus on fundamental science modules such as physiology, chemistry and microbiology, but also quantitative skills, an introduction to food science and awareness of the food system and food industry. The modules in Part 1 ensure that students have sufficient knowledge to underpin their later studies.</p>
Part 2:	<p>Part 2 provides you with different aspects of food sciences, in particular food composition, processing, food microbiology and food quality. Moreover, an introduction to human nutrition will provide a better understanding of the link between food science, nutrition and health.</p>

Part 3:	Part 3 gives you the opportunity to apply your knowledge to the development of a new food product and your research project (dissertation). You will also be able to deepen your knowledge and understanding of food chemistry, quality and safety.
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Programme Learning Outcomes - BSc Food Science with International Foundation Year

During the course of the Programme, you will have the opportunity to develop a range of skills, knowledge and attributes (known as learning outcomes) For this programme, these are:

Learning outcomes	
1	Develop a sound understanding of the chemical, microbiological, processing and nutritional aspects in the context of food quality and safety.
2	Solve new problems by applying knowledge, designing experiments to test hypotheses and critically analysing and interpreting data in respect to scientific literature available.
3	Plan, conduct and report on an individual research project.
4	Perform chemical, physical, microbiological, sensory, and clinical nutrition laboratory tests to assess the quality and safety of foods.
5	Demonstrate the ability to participate in food product development programmes and assess the effect of food in human health.
6	Implement quality assurance procedures and appropriate legislation to ensure the production of safe and quality foods.
7	Work as an individual and as part of a small group or in teams to solve a research question.
8	Critically assess and present data using appropriate statistical techniques and making effective use of information technology.
9	Evaluate the wider consequences of food chain activities and identify ways to minimise any harmful effects on the environment and on people.
10	Effectively communicate information related to food science at a level and in a format appropriate to the needs of both specialist and non-specialist target audiences.

You will be expected to engage in learning activities to achieve these Programme learning outcomes. Assessment of your modules will reflect these learning outcomes and test how far you have met the requirements for your degree.

To pass the Programme, you will be required to meet the progression or accreditation and award criteria set out below.

In addition to the learning outcomes stated above if you are on a placement or study abroad programme you will have the opportunity to develop the following learning outcome:

Additional Learning outcomes
N/A

Module information

Part 0 comprises 140 credits and Parts 1, 2 and 3 each comprise 120 credits, allocated across a range of compulsory and optional modules as shown below. Compulsory modules are listed.

Foundation modules:

Module	Name	Credits	Level
IF0ACA	Academic Skills	20	0
IF0CMA	Core Mathematics	20	0
IF0QM	Quantitative Methods	20	0

Students must then select one of the following compulsory modules:

Module	Name	Credits	Level
CH0CHE	Chemistry	40	0
or			
BI0BF1	Foundation Programme: Biology	40	0

If your level of English is below the standard specified for undergraduate study, one of your 40 credit modules must be replaced by IF0AE1 and IF0AE2 (Academic English 1 and 2).

The remaining credits will be made up of optional modules available from a list provided by the International Foundation Programme.

Part 1 Modules:

Module	Name	Credits	Level
FB1BOB	Food and Nutritional Chemistry: a Practical Approach	20	4
FB1FSC	Food System Challenges	20	4
FB1MIC	Food Microbiology	20	4
FB1NBP	Nutritional Biochemistry and Physiology	20	4
FB1SFM	Introduction to Sustainable Food Manufacturing	20	4

Students must then select one of the following compulsory modules:

CH1GCA - General Chemistry A, for students that did not take CH0CHE - Chemistry in Part 0

or

CH1GCB - General Chemistry B, for students that took CH0CHE - Chemistry in Part 0

Part 2 Modules:

Module	Name	Credits	Level
FB2CPF	Composition and Properties of Foods	20	5
FB2FM2	Food Spoilage, Preservation and Hazards	20	5
FB2JOB	Securing a Job: Recruitability and Employability Skills	0	5
FB2NRP	Nutrition for Research and Practice	20	5
FB2PQA	Food Processing and Quality Assurance	20	5
FB2SCS	Sensory and Consumer Science	20	5

Remaining 20 credits will be made up of optional modules provided by the Department of Food and Nutritional Science or modules from an approved list.

If you take a year-long placement or study abroad, Part 3 as described below may be subject to variation.

Part 3 Modules:

Module	Name	Credits	Level
FB3AQS	Advanced Food Quality and Safety	20	6
FB3FCP	Food Chemistry and Perception	20	6
FB3NPD	New Product Development	20	6
FB3PFB	Research Project	40	6

Remaining 20 credits will be made up of optional modules provided by the Department of Food and Nutritional Science or modules from an approved list.

Placement opportunities

N/A

Optional modules:

The optional modules available can vary from year to year. An indicative list of the range of optional modules for your programme can be found online in the Course Catalogue. Details of optional modules for each part, including any additional costs associated with the optional modules, will be made available to you prior to the beginning of the Part in which they are to be taken and you will be given an opportunity to express interest in the optional modules that you would like to take. Entry to optional modules will be at the discretion of the University and subject to availability and may be subject to pre-requisites, such as completion of another module. Although the University tries to ensure you are able to take the optional modules in which you have expressed interest this cannot be guaranteed.

Teaching and learning delivery:

You will be taught through a wide range of approaches to teaching and learning in our programmes, spanning from seminars to workshops, practical classes, but also problem-based learning and flipped-classroom type methods. These aim to maximise your engagement and accommodate students with different learning styles. The latter ensures that our teaching is diverse and inclusive, as our students are from a wide variety of different backgrounds with very different learning experiences. Within the design of the programmes, we aim to incorporate time for you to reflect on your learning.

You are taught throughout the programme by highly research-active staff who are able to ensure that you learn about current research in their discipline. In the final year project, many of you will be involved in cutting-edge research projects and become an integral part of the different research groups within the department.

We use pedagogies appropriate to the discipline with a student-centred learning paradigm. This means that our main role is to guide and facilitate your learning and provide experience-based learning opportunities. In applied sciences, such as Food Science, active learning has a crucial role. You are expected to be active learners and contribute to the learning process, building knowledge and understanding in response to opportunities provided. You will develop your existing knowledge in order to achieve deeper levels of understanding, allowing you to analyse, evaluate and synthesize ideas. Our teaching is informed by the concept of constructive alignment, ensuring that the components of the teaching system are aligned to each other.

Elements of your programme will be delivered via digital technology.

The International Foundation Programme will include at least 15 hours of classroom-based teaching each week.

The scheduled teaching and learning activity hours and amount of technology enhanced learning activity for your programme will depend upon your module combination. In addition, you will undertake some self-scheduled teaching and learning activities, designed by and/or involving staff, which give some flexibility for you to choose when to complete them. You will also be expected to undertake guided independent study. Information about module study hours including contact hours and the amount of independent study which a student is normally expected to undertake for a module is indicated in the relevant module description.

Accreditation details

This programme is accredited by the Institute of Food Science and Technology (IFST) for the purpose of eligibility to apply for associate level membership.

Assessment

The programme will be assessed through a combination of coursework, set exercises, in-class tests, oral assessments, artefact production, written examinations and a capstone project. Further information is contained in the individual module descriptions.

Progression

Foundation Year

To achieve a threshold performance in the Foundation Year, a student will normally be required to:

- (i) Obtain an overall average of 40% over 120 credits taken in Part 0;
- (ii) Have no more than 40 credits of modules at Part 0 with marks below 35%; and
- (iii) Achieve a mark of at least 40% in the Academic Skills module.

In order to progress from Part 0 to Part 1 and be eligible for transfer to BSc Food Science, a student must achieve a threshold performance; and

- (i) At least 40% in IF0ACA Academic Skills and 55% in each of IF0AE1 Academic English 1 and IF0AE2 Academic English 2 (if taken)

and achieve the following in the remaining 120 credits or 80 credits (if taking Academic English)

- (i) At least 55% in 40 credits;
- (ii) At least 50% in another 40 credits;
- (iii) At least 40% in any other modules

The achievement of a threshold performance at Foundation Year qualifies a student for a Certificate of Completion if they leave the University before completing the subsequent Part.

Part 1

To achieve a threshold performance at Part 1, a student will normally be required to:

- (i) Obtain an overall average of 40% over 120 credits taken in Part 1;
- (ii) Obtain a mark of at least 40% in individual modules amounting to not less than 80 credits taken in Part 1; and
- (iii) Obtain marks of at least 30% in modules amounting to 120 credits.

In order to progress from Part 1 to Part 2, a student must achieve a threshold performance;

The achievement of a threshold performance at Part 1 qualifies a student for a Certificate of Higher Education if they leave the University before completing the subsequent Part.

Transferring from a Joint Honours to a Single Honours programme

Students are able to transfer from a Joint Honours to a Single Honours programme in one of their joint subject areas at the end of Part 1, subject to fulfilling the Part 1 University Threshold Standard, achieving marks of at least 40% in at least 40 credits of modules in the

subject to which they wish to transfer, and fulfilling any programme-specific progression rules for the Part 1 Single Honours Programme to which they wish to transfer.

Students who transfer from a Joint Honours to a Single Honours programme may not have taken all of the Part 1 modules listed in the Single Honours Programme Specification. The modules which they have taken will be shown on their Diploma Supplement.

Part 2

To achieve a threshold performance at Part 2, a student shall normally be required to:

- (i) Obtain a weighted average of 40% over 120 credits taken in Part 2; and
- (ii) Obtain marks of at least 40% in individual modules amounting to at least 80 credits taken in Part 2; and
- (iii) Obtain marks of at least 30% in individual modules amounting to at least 120 credits, except that a mark below 30% may be condoned in no more than 20 credits of modules owned by the Department of Mathematics and Statistics.

In order to progress from Part 2 to Part 3, a student must achieve a threshold performance;

The achievement of a threshold performance at Part 2 qualifies a student for a Diploma of Higher Education if they leave the University before completing the subsequent Part.

Classification

Bachelors' degrees

The University's honours classification scheme is based on the following:

Mark Interpretation

70% - 100% First class

60% - 69% Upper Second class

50% - 59% Lower Second class

40% - 49% Third class

35% - 39% Below Honours Standard

0% - 34% Fail

The weighting of the Parts/Years in the calculation of the degree classification is:

Three year programmes:

Part 2: one-third

Part 3: two-thirds

Four year programmes, including professional/work placement or study abroad:

Part 2: one-third

Professional/work placement or Study abroad: not included in the classification

Part 3: two-thirds

The classification method is given in detail in [Section 17](#) of the Assessment Handbook.

Additional costs of the programme

During your programme of study, you will incur some additional costs. For textbooks and similar learning resources, we recommend that you budget between £50 to £150 a year. Some books may be available second-hand, which will reduce costs. A range of resources to support your curriculum, including textbooks and electronic resources, are available through the library. Reading lists and module specific costs are listed on the individual module descriptions.

Costs are indicative and may vary according to optional modules chosen and are subject to inflation and other price fluctuations. Estimates were calculated in 2024.

For further information about your Programme please refer to the Programme Handbook and the relevant module descriptions, which are available at <http://www.reading.ac.uk/module/>. The Programme Handbook and the relevant module descriptions do not form part of your Terms and Conditions with the University of Reading.

BSc Food Science with International Foundation Year for students entering Part 1 in session 2025/26

16 July 2024

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