BSc (Hons) Sport and Exercise Nutrition

Programme specification document

Contents

Overview

Awarding institution	Bath Spa University
Teaching institution	Bath Spa University
School	Sciences
Main campus	Newton Park
Other sites of delivery	None
Other Schools involved in delivery	Bath Business School
Name of award(s)	Sport and Exercise Nutrition
Qualification (final award)	BSc (Hons)
Intermediate awards available	CertHE, DipHE

Routes available	Single
Professional Placement Year	Optional
Duration of award	3 years full-time or 4 years if taken with a professional placement year, or 5 years part-time
Modes of delivery offered	Campus-based
Regulatory Scheme[1]	Undergraduate Academic Framework
Exemptions from regulations/framework[2]	No
Professional, Statutory and Regulatory Body accreditation	An application to the Association for Nutrition will be submitted before the proposed start of programme delivery.
Date of most recent PSRB approval (month and year)	n/a
Renewal of PSRB approval due (month and year)	n/a
UCAS code	TBC
Route code (SITS)	
Relevant QAA Subject Benchmark Statements (including date of publication)	● Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences (October 2019) ● Biosciences (October 2019) ● Events, Hospitality, Leisure, Sport and Tourism (November 2019)
Date of most recent approval	September 2022
Date specification last updated	January 2025

[1] This should also be read in conjunction with the BSU Qualifications Credit Framework

[2] See section on ‘Exemptions’

Exemptions

There are no exemptions

Programme Overview

This programme provides an integrated approach to sport and exercise nutrition that is based on the scientific and academic principles of anatomy, physiology, metabolism and biochemistry. It will include how diet can be manipulated by athletes to improve performance and/or sporting outcomes. It will demonstrate how diet and physical activity can affect the health of the general population and have a role in the prevention and/or development and treatment of a number of common diseases. It incorporates the role of social and public health aspects of physical activity and diet as well as important concepts linked to influencing behaviour change. It is important that we take a synergistic approach to the delivery of sport and exercise nutrition as a subject.

At the start of the programme you will be introduced to a broad range of subjects that underpin the study and understanding of nutrition and physical activity. Emphasis will be given to key skills, problem solving and the use of a range of laboratory and ICT techniques, including body composition measurements and specialist physical activity and dietary analysis software. As the programme progresses you will have the opportunity to build on your knowledge and apply it to aspects of nutrition and sport performance and investigate the role of dietary intake and exercise on health. Importantly it will provide you with the opportunity to gain an understanding of the ethical and professional framework you will work within as a graduate of a sport and exercise nutrition degree. You will be trained in research methodology, and you will have the freedom to become an independent and autonomous learner. Throughout the programme you will also have the opportunity to take optional modules that will allow you to specialise in areas of interest to you.

The Sport and Exercise Nutrition programme should be enjoyable, rewarding, interesting and challenging and by the end of it you will have been given the opportunity to develop the essential skills required to work within the varied area of sport and exercise nutrition.

Programme Aims

1. To provide students with a relevant, interesting and challenging programme that allows development of the practical and creative skills required of a sport and exercise nutrition graduate.

2. To provide graduates with a broad understanding of the role of physical activity and diet on the complex scientific principles of human health and disease.

3. To produce critical and creative thinking graduates, with an informed understanding and awareness of sport and exercise nutrition.

4. To support students in becoming independent evidence-based problem solvers in a challenging and changing world.

5. To produce graduates with an ability to communicate effectively using balanced and reasoned arguments.

6. To prepare graduates for a career in sport and exercise nutrition appreciating the need for ethical standards and professional codes of conduct.

7. To improve career opportunities by offering choice throughout the programme and encouraging engagement with external organisations to include volunteer and placement work.

Programme Intended Learning Outcomes (ILOs)

A Subject-Specific Skills and Knowledge

	Programme Intended Learning Outcomes (ILOs) **On Achieving Level 6**	**On Achieving Level 5**	**On Achieving Level 4**

A1	Systematic understanding of the science underpinning the complex and diverse processes of the human body and the interrelationships between them and their environment, including a conceptual understanding of energy balance and how nutritional requirements, and health, changes with physical activity	Critical understanding of the theoretical and practical aspects of the nutritional requirements for physical activity and health	Knowledge of the human body and its functions, from the molecular to whole body system, including metabolic demands of physical activity and nutrition
A2	A theoretically informed engagement with behaviour change techniques and a critical analysis of their success	Ability to apply the understanding of lifestyle factors in a social or behavioural context, at all stages of the life-course in order to motivate individuals or groups to choose healthier behaviours	Knowledge and understanding of global, national and local issues, related to food, including food trends and sustainability, and their impact on food choice
A3	A theoretically informed engagement with clients to improve diet and performance in sport and/or exercise and a critical evaluation of their success	A critical knowledge of the psychological factors that are relevant to participation and performance in sport or exercise	Understanding of psychological principles that affect food choice and participation in exercise

A4	Systematic knowledge and critical evaluation of the scientific principles of physical activity and nutrition underlying the promotion of health and wellbeing of individuals, groups and populations in maintaining and driving public health agendas	Critical knowledge of the biological mechanisms underlying common noncommunicable diseases and the interaction of physical activity and diet in the development and treatment of disease and inform public health campaigns	Understanding of the impact of physical activity and diet on common health conditions across the lifecourse and the role of public health strategies to improve health
A5	Critical engagement with and reflection upon the Professional Conduct and the Association for Nutrition's Ethics, Conduct and Performance within the context of Sport and Exercise Nutrition	Ability to apply physical activity, nutrition or health concepts including the application of these within a professional context, with reference to ethical and professional frameworks	Understanding of physical activity, nutrition and health policies at a global, national and local level

B Cognitive and Intellectual Skills

	Programme Intended Learning Outcomes (ILOs) **On Achieving Level 6**	**On Achieving Level 5**	**On Achieving Level 4**

B1	The ability to work independently to manage the planning, execution, and presentation of an original piece of research, recognising the moral and ethical issues of investigations and appreciating the need for ethical standards and professional codes of conduct linked to sport and exercise nutrition	An ability to work independently to apply qualitative and quantitative data to support theories of sport, exercise, nutrition whilst adhering to ethical and professional codes of conduct and understanding the limits of knowledge	Understanding of the use of qualitative and qualitative data to develop lines of argument in accordance with theories and concepts in sports, exercise, nutrition and health acknowledging ethical and professional codes of conduct
B2	The ability to apply interprofessional working to a live situation in order to identify solutions to complex problems relating to sport, exercise or nutrition	The ability to reflect critically on one's own relationship within a team	The ability to work in a team with members of different programmes to achieve a common goal
B3	The ability to recognise strengths and weaknesses in sport, nutrition and health research methods, to identify and test solutions to complex problems such as the improvement of human health or sport and exercise performance	The ability to use a range of established techniques to initiate and undertake critical analysis of information related to sport, exercise, nutrition and health, and propose solutions to problems arising from that analysis	The ability to evaluate the appropriateness of different approaches to solving problems related to sport, exercise, nutrition and health

B4	The ability to access sport, exercise and nutrition information from a different sources and ability to critically evaluate evidence in order to make informed judgements on hypotheses and to communicate these in a way that is organised, topical and understands the limits of current hypotheses	The ability to access sport, exercise and nutrition information from different sources and effectively communicate information, arguments and analysis in a variety of forms to specialist and nonspecialist audiences.	The ability to access sport, exercise and nutrition information from different sources and communicate these accurately and reliably, and with structured and coherent arguments

C Skills for Life and Work

	On achieving Level 6 you will be able to:	**On achieving Level 5 you will be able to:**	**On achieving Level 4 you will be able to:**
C1	**Work Independently** Exercise initiative, independence and personal responsibility to manage your own learning and time.	**Work Independently** Exercise independence and personal responsibility to manage your own learning and time.	**Work Independently** Manage your own learning and time.
C2	**Work with Others** Work collaboratively with others to achieve individual and common goals, solve problems creatively and build interpersonal relationships to flourish in a global workplace.	**Work with Others** Work collaboratively with others to achieve individual and common goals, solve problems creatively.	**Work with Others** Work collaboratively with others.

C3	**Communicate with Impact** Communicate clearly, effectively and impactfully with specialist and non-specialist audiences.	**Communicate with Impact** Communicate clearly and effectively with others.	**Communicate with Impact** Communicate accurately and reliably with others.
C4	**Demonstrate Digital Fluency** Use digital skills productively, critically and ethically to enhance creativity and communication.	**Demonstrate Digital Fluency** Use digital skills productively, critically and ethically.	**Demonstrate Digital Fluency** Use digital skills productively.

Programme content

This programme comprises the following modules

Key:

Core = C

Required = R

Required* = R*

Optional = O

Not available for this status = N/A

If a particular status is greyed out, it is not offered for this programme.

Subject offered as single and/or combined award

[Name of subject]				Status	
Level	Code	Title	Credits	Single	Joint
4	BIO4000-20	Biological Techniques	20	C	
4	BIO4101-20	Introduction to Biochemistry	20	C	
4	BIO4202-20	Anatomy and Physiology	20	C	
4	BIO4204-20	Food and Nutrition	20	C	
4	BIO4205-20	Nutrition and Exercise for Health	20	C	
4	SMG4000-20	Sports Management	20	C	
5	BIO5203-20	Research Skills for Sport and Exercise Nutrition	20	C	
5	BIO5005-20	Human Pathophysiology and Nutrition	20	C	
5	BIO5101-20	Human Nutrition	20	C	
5	PSY5200-20	Sport Psychology	20	C	
5	BIO5103-20	Future Food: Food and Nutrition in the 21st Century	20	O	
5	BIO5204-20	Food Product Development for Quality, Health and Exercise	20	O	
5	PSY5101-20	Health Psychology	20	O	
5	PSY5107-20	Clinical Psychology	20	O	
5	SOC5102-20	Health: Mind, Body, Society	20	O	
5	SMG5002-20	Business of Sport	20	O	
5	SPD5000-20	Media Law and Ethics	20	O	
5	SMG5003-20	Sport and Society	20	O	
5	PUB5103-20	Science Journalism and Publishing	20	O	
5	PPY5100-120	Professional Placement Year	20	O	
6	BIO6705-20	Dissertation Planning for Sport and Exercise Nutrition	20	C	
6	BIO6706-20	Dissertation Publication Sport and Exercise Nutrition	20	C	

6	BIO6707-20	Anatomy, Physiology and Metabolism for Physical Activity	20	C	
6	BIO6704-20	Applied Sport and Exercise Nutrition	20	C	
6	BIO6003-20	Medical Biology	20	O	
6	BIO6101-20	Epidemiology and Public Health	20	O	
6	BIO6104-20	Plants and People	20	O	
6	BIO6107-20	Food and Nutrition in Practice	20	O	
6	BIO6702-20	Clinical Biochemistry	20	O	
6	BIO6703-20	Mechanisms of Disease	20	O	
6	SMG6001-20	Contemporary Issues in Sport	20	O	
6	PUB6001-20	Publishing Industry Project	20	O	

Assessment methods

A range of summative assessment tasks will be used to test the Intended Learning Outcomes in each module. These are indicated in the attached assessment map which shows which tasks are used in which modules.
Students will be supported in their development towards summative assessment by appropriate formative exercises.
Please note: if you choose an optional module from outside this programme, you may be required to undertake a summative assessment task that does not appear in the assessment grid here in order to pass that module.

Work experience and placement opportunities

Sport and Exercise Nutrition students are not required to undertake formal work experience or placements as part of their course programme. However we recognise the value of such experience to career development. Students that would like to seek a placement experience have the opportunity to take the Open Work Placement module (OMO5120-20) or the Summer Placement (OMO6105-20). Staff are able to help with this, through the industry and community contacts. Many of our students have undertaken work experience and voluntary work in such areas as Alive 'N' Kicking, NHS, Sirona Health Care, School Food Trust, The Food Foundation, schools, youth groups, The Stroke Association, British Heart Foundation, Julian House, local charity organisations and action groups.

At level 6, the 20 credit (optional) Food and Nutrition in Practice module (BIO6107-20) also allows students to undertake work to a brief developed with an external organisation/industry. These projects are sourced by the subject and matched to the student based on career aspirations post-graduation.

Examples of projects include:

- Developing healthy eating recipes for the Birdseye website
- Working with local NHS to develop a tool for analysing weight loss phone apps and healthy eating resources for dietitians.
- Developing recipe cards for Heart UK
- Developing an interactive food hygiene resource for schools with BANES
- Developing hygiene guidance for home catering businesses with BANES Environmental Health Department (now in use across South West England)
- Developing a white chocolate lemon meringue bar for Marshfield Bakery
- Developing a salsa dip for Tracklements (now in production)

Examples of organisations that have provided projects:

- Heart UK
- WykeFarms
- NHS
- Apetito
- MarshfieldBakery
- Boots UK
- BANES Environmental Health
- Sirona Health Care
- The Thoughtful Bread Company
- BirdsEye (Igloo) Foods
- Marston Foods
- Dow AgroScience
- BSU Student Union
- Health Education Trust (HET)
- Prune Board

- Fish 4 Life
- Sandridge Farmhouse Bacon
- Tracklements

At level 6, it is not uncommon for dissertations to be undertaken in collaboration with external organisations and/or practitioners. All of these opportunities can make great additions to a student's CV and enable students to network with people and organisations allied to their career ambitions.

This programme can also be taken with an optional professional placement year (PPY5100-120), which is studied over 4 years. The placement year is completed between levels 5 and 6 and counts for 120 Level 5 credits. During this time students will be able to utilise knowledge gained as part of their studies in a real work environment to gain 'hands on' experience. The University has a dedicated Careers & Employability team to help students find and prepare for a placement. Following the placement year, students will return to University to complete their final year of study.

There are also a number of voluntary roles, plus other opportunities available to students. In addition to any work placements, all Biology students have the opportunity to participate in Exchange programmes. These allow students to spend one semester studying abroad in one of our partner institutions.

Additional Costs Table

There are no additional costs associated with this course.

Module Code & Title	Type of Cost	Cost

Graduate Attributes

Graduate Attribute	While at Bath Spa, I will develop my ability to:	This programme will help me to do this through:

Confidently Self-Aware	Reflect on and recognise my unique skills, strengths, and values and be able to apply and articulate them in a range of different contexts.	Embedding reflective practice, and skills self-audit starting at Level 4. Providing regular feedback on progress, through both formative and summative assessment to foster confidence. Ensuring students are aware of where support is available. Gradually increasing the levels of independence of learning and assessment through the programme.
Emotionally Attuned	Be mindful of how my actions and emotions impact those around me so I can better navigate difficult situations and build effective interpersonal relationships.	Enabling frequent within-programme interactions with other students, for example in practical or fieldwork settings. Facilitating in class discussion and debate within agreed boundaries. Encouraging a supportive student community both within and outside of taught sessions. Providing the opportunity for students to work together in small groups, support each other and engage with learning collectively to provide peer support.

Inclusive Collaborator	Contribute independently to collaborative projects while working effectively with others, valuing diversity and respecting individual differences.	Embedding group working opportunities and teaching students how to work effectively within a team. Assessing group work via BIO5203-20 Research Skills for Sport and Exercise Nutrition. Enabling multidisciplinary group working opportunities throughout the course, including working in the lab, working with colleagues and sharing resources. Collaborative projects with external organisations and alumni, in BIO6107-20 Food and Nutrition in Practice.
Adaptable Innovator	Embrace challenges, taking risks where needed and applying individual and collective problem solving.	Embedding problem solving tasks at all levels across the curriculum. Providing project management opportunities, including the final year empirical Dissertation project. Providing real world collaborative projects with external organisations that require creative approaches to problem solving.
Critical Thinker	Keep an open mind, ask curious questions and think creatively to gain a deeper and broader understanding of global perspectives and the world around me.	Including critical thinking in multiple assessments and specifically teaching and assessing this component at Levels 5 and 6. Encouraging the questioning of previous studies and assessing their strengths and limitations.

Forward Thinker	Set goals, plan ahead and utilise resources to support my personal ambitions and achieve my own version of success.	Supporting the development of planning skills from Level 4. Assessing specific project planning skills within a group at level 5 and individually at Level 6. Regularly providing students with opportunities to assess their progress and get support when needed. Providing the opportunity for students to manage their own time appropriately and meet deadlines with enough time to take advantage of support opportunities so they can achieve the highest quality of work they are capable of. Assessment deadlines are provided at the start of the Semester to enable sufficient planning to take place.
Ethical Leader	Act with empathy, making decisions grounded in ethical principles while advocating for sustainability and positive social change.	Covering key professional and legal frameworks such as the Association for Nutrition Ethics, Conduct and Performance; GDPR and data protection; and informed consent. Ensuring students have an ethical awareness of issues within nutrition and the Biosciences, for example in the fields of genetics and healthcare. Providing opportunities to be course reps and student ambassadors.

Responsible Self-Starter	Be accountable for my actions and decisions while demonstrating creativity, proactivity, and a focus on solutions.	Providing numerous resources through the VLE to support learning and encouraged to make use of these. Support is available where needed but students will need to be proactive to take advantage of this, both within the programme itself and also utilising the central support provided by the University. Enabling supportive skills development from Level 4 through to Level 6. Academic Advisor meetings support self-assessment of progress. Providing students with clear guidance on how to approach assessments, so they can demonstrate independence. Ensuring students gain progressively more autonomy as they move through the course.
Compassionately Resilient	Respond to setbacks with a reflective and positive attitude, flexibility and a self-caring approach.	Providing students with opportunities to reflect on progress. Ensuring students know where and how to get the relevant support, so ensure they are confident within themselves. Providing very clear guidance on expectations as clarity fosters positivity and the ability to be flexible.

Digitally Resourceful	Utilise and responsibly leverage existing and emerging technologies to solve problems and communicate.	Building confidence in use of digital resources including specialist software and communication tools. Developing and then assessing students' ability to use fundamental digital skills to collect, analyse and display data. Providing standard and specialised computing resources. Alongside Microsoft Office, students are introduced to specialist software within several modules, including statistical analysis software, such as R and JASP, and subject specific resources, for example Nutritics. Adobe Creative Suite is available to all students and is used in assessments in key modules. Ethical use of AI is also embedded, and clear guidance provided on how this can be used for each assessment.

Modifications

Module-level modifications

Code	Title	Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO5101-20	Human Nutrition	Assessment change	Sciences SQMC March 2024	2024/25
BIO6107-20	Food and Nutrition in Practice	Updated assessment weighting	Sciences SQMC March 2024	2024/25

BIO5204-20	Food Product Development for Quality, Health and Exercise	Updated assessment weighting	Sciences SQMC March 2024	2024/25
BIO4000-20	Biological Techniques	Updates to Assessment	Curriculum Approval Panel Chair's Action August 2024	2024/25
BIO6101-20	Epidemiology and public health	Semester change	Curriculum Approval Panel December 2024	2025/26
BIO6107-20	Food and Nutrition in Practice	Semester change	Curriculum Approval Panel December 2024	2025/26
BIO5002-20	Research Skills for Human Nutrition	Updates to description and ILOs	SQMC November 2024	2025/26
PSY5101-20	Health Psychology	Updates to description, assessment and ILOs	SQMC November 2024	2025/26

Programme-level modifications

Nature of modification	Date(s) of approval and approving bodies	Date modification comes into effect
BIO5102-20 Biology work placement deleted	Curriculum Approval Panel December 2024	2025/26
PSY6107-20 Advanced Topics in Psychology deleted	Curriculum Approval Panel December 2024	2025/26

Attached as appendices:

1. Programme structure diagram
2. Map of module outcomes to level/programme outcomes
3. Assessment map
4. Module descriptors

Appendix 1: Programme Structure Diagram – BSc Sport and Exercise Nutrition Programme Structure

Single Honours	
Level 4	
Semester 1	**Semester 2**
Core Modules	
BIO4000-20 Biological Techniques BIO4101-20 Introduction to Biochemistry BIO4204-20 Food and Nutrition	BIO4202-20 Anatomy and Physiology BIO4205-20 Nutrition and Exercise for Health SMG4000-20 Sport Management
Rule Notes: N/A	
Level 5	
Core Modules	
BIO5203-20 Research Skills for Sport and Exercise Nutrition BIO5101-20 Human Nutrition	BIO5005-20 Human Pathophysiology and Nutrition PSY5200-20 Sport Psychology
Optional Modules	

Single Honours	
BIO5103-20 Future Food: Food and Nutrition in the 21st Century PSY5101-20 Health Psychology SMG5002-20 Business of Sport	BIO5204-20 Food Product Development for Quality, Health and Exercise PSY5107-20 Clinical Psychology SOC5102-20 Health: Mind, Body, Society SPD5000-20 Media Law and Ethics SMG5003-20 Sport and Society PUB5103-20 Science Journalism and Publishing
Rule Notes: N/A	
Optional Professional Placement Year 120 credits	
Level 6	
Core Modules	
BIO6705-20 Dissertation Planning for Sport and Exercise Nutrition BIO6707-20 Anatomy, physiology and metabolism for physical activity	BIO6706-20 Dissertation Publication Sport and Exercise Nutrition BIO6704-20 Applied Sport and Exercise Nutrition
Optional Modules	
BIO6107-20 Food and Nutrition in Practice BIO6104-20 Plants and People BIO6101-20 Epidemiology and Public Health BIO6702-20 Clinical Biochemistry SMG6001-20 Contemporary Issues in Sports	BIO6107-20 Food and Nutrition in Practice BIO6003-20 Medical Biology BIO6703-20 Mechanisms of Disease PUB6001-20 Publishing Industry Project
Rule Notes: N/A	

Appendix 2: Map of Intended Learning Outcomes

BSc (Hons) Sport and Exercise Nutrition

Level	Module Code	Module Title	Status (C,R,R*,O)[4]	Intended Learning Outcomes												
				Subject-specific Skills and Knowledge					Cognitive and Intellectual Skills				Skills for Life and Work			
				A1	A2	A3	A4	A5	B1	B2	B3	B4	C1	C2	C3	C4
4	BIO4000-20	Biological Techniques	C	X					X	X			X	X	X	X
4	BIO4202-20	Anatomy and Physiology	C	X					X	X			X	X	X	X
4	BIO4204-20	Food and Nutrition	C		X			X	X	X	X	X	X	X	X	X
4	BIO4101-20	Introduction to Biochemistry	C	X					X	X		X	X	X	X	X
4	SMG4000-20	Sports Management	C										X	X	X	X
4	BIO4205-20	Nutrition & Exercise for Health	C										X	X	X	X
5	BIO5203-20	Research Skills for Sport and Exercise Nutrition	C					X	X	X	X	X	X	X	X	X

5	BIO5005-20	Human Pathophysiology and Nutrition	C	X			X	X	X		X	X	X		X	X
5	BIO5101-20	Human Nutrition	C	X	X	X	X	X	X		X	X	X	X	X	X
5	PSY5200-20	Sport Psychology	C		X	X					X	X	X		X	
5	BIO5103-20	Future Food: Food and Nutrition in the 21st Century	O						X		X	X	X		X	
5	BIO5204-20	Food Product Development for Quality, Health and Exercise	O	X				X	X		X	X	X	X	X	X
5	PSY5107-20	Clinical Psychology	O			X					X	X		X	X	
5	PSY5101-20	Health Psychology	O		X	X					X	X	X		X	
5	SOC5102-20	Health: Mind, Body, Society	O			X					X	X	X		X	

5	SMG5002-20	Business of Sport	O			X		X			X		X	X	X	X
5	SPD5000-20	Media Law and Ethics	O										X	X	X	X
5	PUB5103-20	Science Journalism and Publishing	O									X	X		X	X
5	PPY5100-120	Professional Placement Year	O					X	X	X	X	X	X	X	X	X
5	SMG5003-20	Sport and Society	O									X	X	X	X	X
6	BIO6705-20	Dissertation Planning for Sport and Exercise Nutrition	C						X		X	X	X		X	X
6	BIO6706-20	Dissertation Publication for Sport and Exercise Nutrition	C						X		X	X	X		X	X
6	BIO6707-20	Anatomy, physiology and metabolism for physical activity	C	X			X				X	X	X		X	

6	BIO6704-20	Applied Sport and Exercise Nutrition	C	X	X	X	X	X	X	X	X	X	X	X	X	X
6	BIO6003-20	Medical Biology	O	X							X	X	X	X	X	X
6	BIO6101-20	Epidemiology and Public Health	O					X	X		X	X	X		X	X
6	BIO6104-20	Plants and People	O	X							X	X	X	X	X	X
6	BIO6107-20	Food and Nutrition in Practice	O						X	X	X	X	X	X	X	
6	BIO6702-20	Clinical Biochemistry	O	X					X		X		X	X		
6	BIO6703-20	Mechanisms of disease	O	X							X	X	X		X	X
6	SMG6001-20	Contemporary issues in Sport	O									X	X	X	X	X
6	PUB6001-20	Publishing Industry Project	O						X	X	X	X	X		X	X

[4] C = Core; R = Required; R* = Required*; O = Optional

Appendix 3: Map of Summative Assessment Tasks by Module

BSc (Hons) Sport and Exercise Nutrition

Level	Module Code and Title	Status (C,R, R*,O) [5]	Assessment method																				
			Coursework												Practical							Written Examination	
			Scientific Paper	Portfolio	Article	Essay	Case study	Poster	Report	Reflection	Workbook	Proposal	Review	Dissertation	Project report	Practical lab report	Practical Project	Practical Skills	Practical file	Dietary analysis	Data analysis	Presentation	Timed assessment	Seen Exam
4	BIO4000-20 Biological Techniques	C	X															X					

4	BIO4 202-20 Anatomy and Physiology	C														X							X	
4	BIO4 204-20 Food and Nutrition	C																	X				X	
4	BIO4 101-20 Introduction to Biochemistry	C														X							X	
4	SMG 4000-20 Sports Management	C				X																X		

4	BIO4205-20 Nutrition & Exercise for Health	C				X															X		
5	BIO5203-20 Research Skills for Sport and Exercise Nutrition	C													X						X		

5	BIO5005-20 Human Pathophysiology and Nutrition	C																			X		X	
5	BIO5101-20 Human Nutrition	C					X													X				
5	PSY5200-20 Sport Psychology	C																				X		

5	BIO5 103-20 Future Food: Food and Nutrition in the 21st Century	O							X													X		
5	BIO5 204-20 Food Product Development for Quality, Health and Exercise	O							X													X		

5	PSY5107-20 Clinical Psychology	O															X							X
5	PSY5101-20 Health Psychology	O									X											X		
5	SOC5102-20 Health: Mind, Body, Society	O				2 X																		
5	SMG 5002-20 Business of Sport	O							X													X		

5	SPD5000-20 Media Law and Ethics	O				X									X									
5	SMG5003-20 Sport and Society	O			X	X											X							
5	PUB5103-20 Science Journalism and Publishing	O		X	X																			

6	BIO6705-20 Dissertation Planning for Sport and Exercise Nutrition	C										X	X										
6	BIO6706-20 Dissertation Publication for Sport and Exercise Nutrition	C												X								X		

6	BIO6707-20 Anatomy, physiology and metabolism for physical activity	C							X								X						
6	BIO6704-20 Applied Sport and Exercise Nutrition	C					X		X														

6	BIO6003-20 Medical Biology	O		X															X						
6	BIO6101-20 Epidemiology and Public Health	O																			X	X			
6	BIO6104-20 Plants and People	O						X	X																

6	BIO6107-20 Food and Nutrition in Practice	O													X							X		
6	BIO6702-20 Clinical Biochemistry	O					X																X	
6	BIO6703-20 Mechanisms of disease	O											X			X								

6	SMG 6001-20 Contemporary Issues in Sport	O							X	X													
6	PUB6001-20 Publishing Industry Project	O		X																			

[5] C = Core; R = Required; R* = Required*; O = Optional