

FOOD QUALITY, SAFETY AND NUTRITION

Food Science at Queen's is ranked 1st in the UK for student satisfaction
(National Student Survey 2020)

QUB is ranked #3 for Food Science across the UK
(Complete University Guide 2021)

This degree programme is about gaining the knowledge and understanding of three key areas in relation to food production and consumption.

- **Food Quality** concerns the 'fitness for purpose' of our food in terms of appearance (eg colour and surface qualities, texture, flavour and odour) and how these can be improved.
- **Food Safety** considers the physical, microbiological and chemical aspects of our food, which may be harmful to human health, and how these can be minimised.
- **Nutrition** concerns the nutrient supply from foods necessary to support the human body in health and during ill health throughout all life stages.

These degrees emphasise the inter-relationship between these areas and their equal importance in food production.

COURSE CONTENT

The subjects studied on this course are wide ranging and include; food (biochemistry, chemistry, commodities, hygiene, marketing, microbiology, policy, processing, product development, psychology, quality and safety), fundamental and clinical nutrition, human physiology, diet and health as well as business innovation and entrepreneurship. Students must take the equivalent of three 40 CAT modules in each stage, including any compulsory modules.

Stage 1

- Chemistry and Composition of Foods
- Fundamentals of Nutrition and Food Policy
- The World of Microorganisms

Stage 2

- Food Commodities, Processing and Hygiene
- Food Choice, Diet and Health
- Principles of Food Quality

One option between:

- Work Placement
- Instrumental Food Analysis

Work Placement

- Food Quality, Safety and Nutrition students can complete an optional 16 week degree-related work placement

- Food Quality, Safety and Nutrition with Professional Studies students will complete a one year, degree related work placement

Stage 3

- Business Innovation and Entrepreneurship
- Clinical Nutrition
- Food Product Development
- Food Supply Chain Safety and Security
- Research Project (BSc students only)

Stage 4 (MSci students only)

- Research Project

WHY QUEEN'S?

Prizes and Awards

All students undertake the Level 3 Award in Food Safety Supervision for Manufacturing as part of the module Food Commodities, Processing and Hygiene.

Yakult provides prizes for the best overall final year student and the best Honours project in final year. Safe Food also provides a prize for the best essay in the final year module 'Food Supply Chain Safety and Security'.

Professional Accreditation

The programme has undergone a professional accreditation process overseen by the Institute for Food Science and Technology (IFST). This provides quality assurance that the programme

BSc Honours

Food Quality, Safety and Nutrition 3 yrs (DB6K)

Food Quality, Safety and Nutrition with Professional Studies 4-yr SW (BDK6)

MSci Honours

Food Quality, Safety and Nutrition 4 yrs (DB64)

Food Quality, Safety and Nutrition with Professional Studies 5-yr SW (BD46)

Entrance Requirements

BSc

A-level:

BBB including Biology and Chemistry + GCSE Mathematics grade C/4

OR

BBB including Biology and either Home Economics or Nutrition and Food Science + GCSE Chemistry grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4

OR

BBB including Chemistry and either Home Economics or Nutrition and Food Science + GCSE Biology grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4

OR

ABB including Biology or Chemistry or Double Award Applied Science or Double Award Life and Health Sciences + GCSE Biology grade C/4 and Chemistry grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4.

BTEC Extended Diploma:

A relevant Food/Science BTEC Extended Diploma with 100 credits at Distinction and 80 credits at Merit + GCSE Biology grade C/4 and Chemistry grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4.

MSci

A-level:

AAB including Biology and Chemistry + GCSE Mathematics grade C/4

OR

AAB including Biology and either Home Economics or Nutrition and Food Science + GCSE Chemistry grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4

OR

AAB including Chemistry and either Home Economics or Nutrition and Food Science + GCSE Biology grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4

OR

AAA including Biology or Chemistry or Double Award Applied Science or Double Award Life and Health Sciences + GCSE Biology grade C/4 and Chemistry grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4.

BTEC Extended Diploma:

A relevant Food/Science BTEC Extended Diploma with 140 credits at Distinction and 40 credits at Merit + GCSE Biology grade C/4 and Chemistry grade C/4 or GCSE Double Award Science grades CC/44 + GCSE Mathematics grade C/4.

Note: MSci applicants will automatically be considered for admission to the BSc if they are not eligible for entry to the MSci, both at initial offermaking stage and when results are received.

Option to Transfer: transfers between BSc and MSci may be possible at the end of Stage 2.

For students whose first language is not English

An IELTS score of 6.5 with a minimum of 5.5 in each test component or an equivalent acceptable qualification, details of which are available at: go.qub.ac.uk/EnglishLanguageReqs

offers students 'the best possible food-related education'.

Work placement

Work placements on these programmes provide students with the opportunity to utilise the practical skills gained during the teaching of their degree and apply these in a work environment.

For many students this is the most important aspect of the degree, enabling them to experience the types of jobs which are available on graduation and through the preparation of CVs, interviews, etc, ensuring they are well prepared for the job market.

Our past students have gained work placement with organisations such as: Pepsico, Sainsbury's, Marks & Spencer, The Food Standards Agency, Finnebrogue, Suki Tea, Dale Farm, Nestlé, Kerry group, Kraft Foods, Moy Park, Tayto, Hovis, Ulster Cancer Foundation, NI Chest, Heart & Stroke, hospital trusts and many more.

Flexibility

The unique flexible design of these degrees enables transfer to the MSci Food Quality, Safety & Nutrition degree up until the end of Stage 2 (provided students meet the necessary requirements).

CAREERS/FURTHER STUDY

Studying for a Food Quality, Safety and Nutrition with Professional Studies degree at Queen's will assist you in developing the core skills and employment-related experiences that are valued by employers, professional organisations and academic institutions.

Although the majority of our graduates are interested in pursuing careers in the food industry or health promotion, some develop careers in a wide range of other sectors. The following is a list of the major career sectors that have attracted our graduates in recent years:

- Food industry – graduate recruitment schemes
- Food industry – new product development
- Food industry – technical and production management roles
- Food industry – quality management
- Food Retailers – food technology, food security, marketing, buying, supply chain management and logistics
- Charities – health promotion
- Nutrition – assistant dietician in a hospital trust
- Teaching – home economics [PGCE needed]

- Consultancy – training and technical advice to food industry
- Research – industry research association
- Research – PhD studies

Employer Links

We regularly consult and develop links with a large number of employers including all those who provide work placement opportunities. These range from multinationals such as Moy Park and Sainsbury's to local companies such as Irwin's and Tayto.

Many companies provide support for the course and students through repeatedly offering 16 or 46-week work placements. A number of such placements lead to employment for the students when they graduate.

Whether it is interns, placement students or graduates, we have been impressed by both the QUB students strong knowledge of the food industry issues but also by their workplace readiness skills. Our strong partnership and alignment will mean QUB students will continue to be a strong part of M&S Food Technology recruitment for many years to come.

Dominic Darby
Marks and Spencer, Head of Food Technology



Entrance requirements

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Course information

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