

FOOD QUALITY, SAFETY AND NUTRITION

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)

See also Food Science and Food Security

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](http://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.

We find that students from this
course have training and knowledge
which make them best placed to help
improve areas of our business and
provide new ideas and thinking to help
meet our future plans for the business.

Annie Rooney
Suki TEA (Northern Ireland)



Entrance requirements

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Course information

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