

<script>dataLayer.push({'course_title':'DN262 Human Nutrition (HMS1)'});</script>

<h1 class="pageTitle">DN262 Human Nutrition (HMS1) </h1>
<h2> </h2>

<div style="text-align:center;padding-top:10px;"><p>Curricular information is subject to change</p></div>

<div class="panel-group" id="accordion" role="tablist" aria-multiselectable="true">
 <p class="h4style panel-open-all">
 Show/hide content
 </p>

Vision and Values

<p>Human Nutrition is one of the most important determinants of individual and public health. It is a rapidly evolving science that requires skilled personnel to progress our knowledge of why and how nutrition can influence health. The BSc Human Nutrition programme is aimed at students who wish to obtain an education in nutrition science and the role of nutrition in human health. This accredited programme provides students with the core knowledge and skills to understand detailed nutrient metabolism and how this influences health and disease. In addition, it draws on key facets of public health nutrition, clinical nutrition and nutrition communication to enable students to devise dietary advice based on current scientific evidence and to communicate nutrition science to different audiences both in written language and verbally. We value our students as active, motivated, autonomous learners and to think critically in terms of nutrition and its translation in health and disease. We aim to provide learning environments that will integrate teaching, research, assessment and learning, individually and through group activities so as to develop leadership, critical and reflective practice, effective communication and inquiry skills. The diversity of learning environments and methods ensures that students have a stimulating learning experience. As a result, a multifaceted learning approach is employed incorporating a diverse range of teaching and assessment methods, such as case studies, group work, project work and professional work placements. Throughout all levels, we draw heavily on research-teaching linkages, giving students access to cutting edge knowledge. </p>

Subject Description

Programme Outcomes

- 1 - Analyse nutrition related topics, synthesise and critically assess the scientific evidence and draw concrete conclusions.
- 2 - Critique detailed nutrient metabolism and translate to health and disease
- 3 - Communicate, devise and design dietary advice based on current scientific evidence
- 4 - Communicate nutrition science to different audiences in written language and verbally.
- 5 - Develop research skills in nutrition and disseminate outcomes effectively
- 6 - Recognise and value the role of a nutritionist in different sectors and in society.
- 7 - Contribute to food related policy in different sectors and in society.
- 8 - Demonstrate an ability to be independent, self-directed learners
- 9 - Critique core and advanced concepts in human nutrition
- 10 - Use critical and creative thinking to motivate themselves and others and to progress understanding in nutrition
- 11 - Critique the role of nutrition in human health

Non-standard Progression Requirements

Additional Standards for Continuation

Understanding your Degree

If you are keen on pursuing a qualification in food and health with a focus on human nutrition, then this new degree programme may interest you.

Nutrition, the interaction between food and health, is becoming increasingly important in our society today. This programme will aim to give you a holistic understanding of food and health, underpinned by a strong scientific background.

Graduating as a nutritionist, you will have the skills to apply your knowledge to promote an understanding of the effects of diet and lifestyle on health and well-being in people. UCD will have this BSc accredited with the Nutrition Society. Thus all graduates will have professional accreditation as a

nutritionist.

Mapping your Degree

STAGE 1

Stage 1 focuses on understanding the essential core sciences, and students will also take an Introduction to Food, Diet and Health Module. Having this core basis will aid in understanding the complex metabolic processes associated with food and health.

STAGE 2

You will undertake more general food and health-related modules, where you will begin to build your knowledge of biological systems and their application to the practice of human nutrition. You will also undertake a wide range of topics including areas of food chemistry and production, sensory analysis and human nutrition.

STAGE 3

This is a full Professional Work Experience stage, which can be completed in a number of different areas, including food companies, research institutes or other health-related bodies with an interest in nutrition.

During Stage 3, you will complete a research project and will gain invaluable experience, allowing you to graduate from UCD well prepared for the workforce.

STAGE 4

The final stage of this degree will focus on more specific areas of human nutrition including Molecular Nutrition, Public Health Nutrition and Clinical Nutrition. You will consolidate your understanding of all core sciences into a professional understanding of human nutrition.

PROFESSIONAL WORK EXPERIENCE

A dedicated year of Professional Work Experience in Stage 3 provides a unique opportunity to graduate, ready and equipped to enter the working world.

This work placement also provides an excellent opportunity to gain practical experience and broaden your appreciation of the food industry or of nutrition-related employment.

You can expect to be placed in national and international companies and government departments associated with the food industry or nutrition or world-class research groups in universities all over the world and at home in Ireland.

International Study Opportunities

We aim to foster and encourage placement of students in world-class facilities all over the world.

Career Opportunities

Graduates have found employment in:

<li type=disc>The food industry<li type=disc>Nutrition research<li type=disc>Health promotion

You can also train as a public health nutritionist through further study and/or applied practice. Food and health have been identified as strategically significant in UCD. As such, development of internationally recognised research groups in food and health in UCD has resulted in a substantial increase in recruitment of PhD and MSc (Research) posts.

Further Information & Contact Details

<p>UCD Agriculture and Food Science Programme Office,
Agriculture and Food Science Centre,
Belfield,
Dublin 4

Tel: +353 1 716 7194

Email:

Web: www.ucd.ie/agfood

Major Information by Stage

<div class="subHeadCB">Stage 1</div>

<p>In addition to 55 credits of core and option modules, students must take an elective module amounting to 5 credits.</p>

<div class="subHeadCB">Stage 2</div>

In addition to the 50 credits of core modules, students must take elective modules amounting to 10 credits.

Stage 3

Students must take one 60 credit core module

Stage 4

In addition to 50 credits of core modules students must take elective modules amounting to 10 credits.

View All Modules

| Module ID | Module Title | Trimester | Credits |
|---|--------------|--------------------------------|---------|
| Stage 1 Core Modules | | | |
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| Stage 1 Options - 1 OF: Students must select either Introductory Chemistry (Agriculture) CHEM 00020 or The Molecular World CHEM 10040. Students without an honours grade in higher level Leaving Certificate Chemistry are recommended to take CHEM 00020. | | | |
| | | Autumn | 5 |
| | | Autumn | 5 |
| Stage 1 Options - A)MIN0OF: This module may expand your knowledge and be taken in place of elective credits in the Spring trimester. | | | |
| | | Autumn and Spring (separate) | 5 |
| Stage 2 Core Modules | | | |
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Autumn and Spring (separate) | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| Stage 3 Core Modules | | | |
| | | 2 Trimester duration (Aut-Spr) | 60 |
| Stage 4 Core Modules | | | |
| | | Autumn | 5 |
| | | Autumn | 5 |

View All Modules (continued)

| Module ID | Module Title | Trimester | Credits |
|-----------|--------------|-----------|---------|
| | | Autumn | 5 |
| | | Autumn | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 5 |
| | | Spring | 10 |

Degree GPA and Award Calculation Rules

See the UCD Assessment for further details<hr>
Module Weighting Info <a data-toggle="modal" data-target="#hubModal"
href="W_HU_REPORTING.P_DISPLAY_QUERY?p_query=CB-MODAL&p_parameters=1CF76AE4799C0C1ACB48799F5B73AA949B754ED7D4CB
4C202044FCBDB185BD48C9146C6EF7C311DA8F873C52D74E49D72C0372819FA09D51E8EEB5C850B2034EC3D9F258829D88DD45560FBB8B
5C501FC4E2B8FD4BC29A0FB23A5BE5D7D319249C672FCD73693D3599D4E68B9A9B1FE8008D1222ACA2EE7B572AD7C8D8F5999EAB063F7
2660E9C363F7911F010199FF04DA86D8C697371C3F741E6F3E822422535A5937BACBF885210E05C1CC07AF005FBB1F956181C4ADDC296D8
C8DC302C19DE943B9F2B58BAA50F3A00DE5D910B9E73F857E6E5E3A7E44A3C1B173C26AD96"><i class="fa fa-info-circle las la-info-circle"
style="font-size:20px;color:#007eb5">

| | | Award | | GPA | |
|-----------|--------------------------------------|------------------------|-------------------------------|------|------|
| Programme | Module Weightings | Rule Description | Description | >= | <= |
| BHLSC005 | Stage 4 - 70.00% Stage 2 - 30.00% | Standard Honours Award | First Class Honours | 3.68 | 4.20 |
| | | | Second Class Honours, Grade 1 | 3.08 | 3.67 |
| | | | Second Class Honours, Grade 2 | 2.48 | 3.07 |
| | | | Pass | 2.00 | 2.47 |

<div class="pageBreak"><nav class="white-box no-left-arrow zero-top-margin">
<h1 class="printOnly"> UCD Course Search
DN262 Human Nutrition (HMS1) </h1><h3 class="printOnly">Academic Year 2019/2020</h3> <p class="printOnly">The information contained
in this document is, to the best of our knowledge, true and accurate at the time of publication, and is solely for informational purposes. University
College Dublin accepts no liability for any loss or damage howsoever arising as a result of use or reliance on this information.</p>
<h3 class="noPrint">DN262 Human Nutrition (HMS1)</h3>
<IMG class="noPrint"
src=W_HU_REPORTING.P_WEB_IMAGE?p_parameters=D21438044CE64016147D220C01A3C23148CC6AE21515950FA37D68ED4346B0D7DB8
239BF53447D97671FFC583E8AC090A0C5F620A2C8D43F141661EDC283B961529066DD20D0781252877B00250FCB8F WIDTH=100%>

<dl>
<dt>School:</dt>
<dd>Agriculture & Food Science</dd>
<dt>Attendance:</dt>
<dd>Full Time</dd>
<dt>Level:</dt>
<dd>Undergraduate</dd>
<dt>NFQ Level:</dt>
<dd>8</dd>
<dt>Programme Credits:</dt>
<dd>Stage 1
Core/Option: 55
Electives: 5
Stage 2
Core/Option: 50
Electives: 10
Stage 3
Core/Option: 60
Electives: 0
Stage 4
Core/Option: 50

```
Electives: 10
</dd>
<dt>Major/Minor Core & Option Credits:</dt>
<dd>Stage 1: 55
Stage 2: 50
Stage 3: 60
Stage 4: 50
</dd>
<dt>Mode of Delivery:</dt>
<dd>Face-to-Face</dd>
<dt>Programme Director:</dt>
<dd>Assoc Professor Sharleen O'Reilly</dd>
</dl>
</nav>
<div class="noPrint" style="text-align:center; margin-top:10px;"><button class="noPrint menubutton" onclick="window.print()"><i class="fa fa-print
fa-fw"> Print Page</button>
<span style="font-size:0.8em"><em>( is recommended when printing this page)</em></span></div>
</div>

</div>
```