



ROYAL AGRICULTURAL UNIVERSITY, CIRENCESTER

**PROGRAMME SPECIFICATION
for the
BSc in
FOOD PRODUCTION & SUPPLY MANAGEMENT**

NB: *The information contained in this document is intended only as a guide to the programme. It does not constitute a legally binding document or contract between the individual and the Royal Agricultural University.*

The information contained herein is correct at the time of going to print, but the University reserves the right to make changes to the structure of the programme, assessment methods, etc. at any time without prior notification. Any changes made however will be made known as soon as possible.

John Dooley - Programme Manager

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1. Awarding institution	Royal Agricultural University
2. Teaching institution	Royal Agricultural University
3. Final award title(s)	<ul style="list-style-type: none"> • BSc (Hons) in Food Production & Supply Management on completion of the course including a research project. • BSc in Food Production & Supply Management on completion of the course without a research project. • Diploma of Higher Education if leaving the course after completing the second year. • Certificate of Higher Education if leaving the course after completing the first year.
4. Academic level on Framework for Higher Education Qualifications (FHEQ)	Level 4, 5 and 6
5. UCAS code(s)	D642
6. Relevant QAA Subject Benchmark Statement(s) and other reference points, e.g. FD qualification benchmark	<p>The framework for higher education qualifications in England, Wales and Northern Ireland (FHEQ) (QAA Doc. No.: 264 08/08).</p> <p>Subject benchmark statement: Agriculture, horticulture, forestry, food and consumer sciences (QAA Doc. No.: 308 09/09).</p>
7. Details of accreditation by a professional/statutory body	N/A
8. Mode of study	Full-time / Part-time
9. Language of study	English
10. Date of production/revision	August 2017

11. Educational aims of the programme

The key aims of the programme are to:

- a) Enable you (student) to understand and demonstrate the critical importance of food production and supply management from production, manufacturing process, retail and through to the final consumer.
- b) Provide you with the knowledge, understanding and skills to equip you for a career in the food production and supply chain sectors.
- c) Develop your critical and analytical powers.
- d) Enhance the development of your interpersonal skills.
- e) Enable you to engage with life-long learning, study and enquiry.

12. Intended learning outcomes

The programme provides opportunities for you to develop and demonstrate knowledge and understanding, intellectual, practical and professional as well as transferable skills. Opportunities for achievement of learning outcomes from 12.1 (Knowledge and Understanding), 12.2 (Intellectual Skills) and 12.3 (Practical / Professional Skills) and 12.4 (Transferable Skills) from the core modules are given in the Curriculum and Assessment Map shown in Appendix 1.

12.1. Knowledge and Understanding

During your studies, you will develop knowledge and understanding of:

- A1 Science and technology associated with the characterisation of crops, livestock and foods
- A2 Business and marketing related to the agri-food sector
- A3 Local and global food chain dynamics
- A4 Food manufacturing, quality and safety issues
- A5 Human nutrition and health interactions.
- A6 Environmental issues

12.2. Intellectual Skills

Intellectual skills are acquired through the teaching and learning Programme, based on progress through your three years of study. Analysis, evaluation and synthesis skills are acquired through problem and experiential-based coursework and seminars, culminating in the production of the honours dissertation. These skills are assessed by unseen examination, case study type coursework and the dissertation. You will be expected to develop the following intellectual skills:

- B1 The application of subject-specific theories, paradigms, concepts and principles.
- B2 To critically evaluate information gathered from a variety of sources.
- B3 To condense information from a number of sources to form a coherent argument.
- B4 To identify and find solutions to problems.
- B5 To develop and validate hypotheses.
- B6 To demonstrate independence of thought.

12.3. Practical / Professional Skills

Practical/professional skills will be acquired/developed during (i) your six month work experience programme (in your second year); (ii) the investigation and production of your dissertation project and (iii) through seminars and tutorials. The practical/professional skills acquired by you when completing the course will include:

- C1 Planning and completing an independent research project
- C2 Establishing relationships and communicating effectively within the agri-food industry
- C3 Utilising information from a wide variety of sources to prepare management plans
- C4 Applying initiative and taking on responsibility in a work situation
- C5 Critically evaluating verbal and written communications from a variety of sources to inform decision making.
- C6 The safe use of food kitchen and laboratory resources to evaluate foodstuffs.

12.4. Transferable Skills

Transferable skills will be acquired in a progressive and integrated way throughout the whole teaching programme, starting with induction and including University-wide study skills sessions. At the end of your studies, you should have developed the following transferable skills:

- D1 Clear and effective communication, including verbal, visual and written
- D2 Ability to critically evaluate their own work
- D3 Numerical skills
- D4 Time management and work prioritisation
- D5 Information management, including IT skills
- D6 Career planning
- D7 Developing and maintaining good working relationships with others.

13. Programme structure and requirements

13.1. Student workload

All full-time academic programmes at the RAU are constructed using a selection of modules, each of which requires engagement with a variety of learning activities. Successful completion of module assessments will result in the award of credits, and you (the student) are required to achieve a total of 120 credits for each year of a full-time programme.

The credit system is used to ensure a balanced workload across each programme, with each credit point representing a notional learning time of 10 hours of student work. Thus a 15-credit module will require a notional input of 150 hours of work, and a complete academic year of 120 credits will require 1200 hours of work, or approximately 40 hours per week.

Within this total time, you can expect to participate in formal timetabled activities; such as lectures, seminars, tutorials, practicals and visits; for approximately one third of the total time – usually around 2 hours per week for a 15-credit module studied over 25 weeks of the year. Thus the majority of module activities (such as reading around the subject, preparing for tutorials and seminars, preparing for and completing module assessments and revision for and sitting examinations) will take place outside of these scheduled activities, but are an essential part of your learning journey.

Students attempting to short-cut their learning activities may find themselves experiencing difficulties as each module progresses, and as the level of assumed understanding increases. Thus it is vitally important that you, as a new student, establish an effective routine for your studies as soon as possible. Maintaining a balanced workload from the start of the programme will help

you to avoid intense periods of activity and will ensure that your knowledge and understanding gradually develop throughout the year in readiness for any end-of-module examinations.

13.2. Length of Study Programme

The BSc in Food Production & Supply Management is of three years duration of full time study (30 weeks per year for Years 1 and 3). Year 2 includes a compulsory Sandwich Placement period of 20 weeks (minimum) employment which can be scheduled to start around the time of the Easter Holiday period after completion of outstanding examinations and coursework. There is also the possibility of a sandwich employment year being taken between Years 2 and 3 (thereby extending your placement to 18 months duration). The BSc in Food Production & Supply Management consists of a specific group of core 7.5 credit, 15 credit and 30 credit modules and two appropriate elective modules in the Third year (see list in Appendix 2). A full module represents 120 hours of student learning and assessment and will include an appropriate number of hours of direct contact time (lectures, tutorials, practicals, visits etc).

A Credit Accumulation and Transfer Scheme (CATS) is adopted by the University which requires students to achieve a total of 120 credits from each year of full time academic study:

For the award of BSc (Hons) a total of 360 credits must be gained, with 120 credits at Level 4 (Year 1), 120 at Level 5 (Year 2) and 120 at Level 6 (Year 3). Should you exit the programme after successfully completing Year 1, you would be eligible for a Certificate of Higher Education (with the accumulation of 120 Level 4 credits). Should you exit after completion of Year 2 you would be eligible for a Diploma of Higher Education (with the accumulation of 120 Level 4 credits and 120 Level 5 credits; 240 in total).

A Curriculum and Assessment Map is included in Appendix 1, indicating where the list of outcomes in Section 12 are assessed and evaluated.

13.3. Detailed Modular Structure

The core modules making up this programme are shown below in Table 1: List of Core Modules in this Programme. A list of potential elective modules available during Year 3 are shown in Appendix 2. Electives are subject to approval by the Programme Manager and/or timetabling restrictions.

Module Reference Sheets for all modules (core and elective) are available from the RAU website (www.rau.ac.uk/about/organisation/public-information/academic-information/modules). Copies of the Module Reference Sheets for core and elective modules are also available from the respective module pages on "Gateway", the University's virtual learning environment (VLE). The Module Reference Sheets include information about the module leader, contact hours, pre-requisites (if appropriate), module content, module outcomes, assessment details and suggested reading lists. They do not provide details of individual lecture schedules, coursework hand-in dates or dates of examinations. This information (except for examination dates) is published in specific Module Handbooks, which are available electronically on the respective module page on Gateway for registered students. A more comprehensive reading list is included in the Module Handbook, as are details of the coursework required.

Examination dates are published by the Examinations Officer on student notice-boards as the exam periods approach.

Table 1: List of Core Modules for the BSc in Food Production & Supply Management

YEAR 1		
1003	The Business Environment	15 credits
1012	The Business of Food	15 credits
1033	Business Finance	15 credits
1034	Personal Development Planning	15 credits
1045	Agricultural and Food Production Science	15 credits
1046	Human Nutrition, Health and Society	15 credits
1054	Introduction to Food Production	15 credits
1228	Food Testing and Science	15 credits
YEAR 2		
2036A	Work Placement incorporating PDP	30 credits
2041	Agricultural Marketing	7.5 credits
2077	International Business (Agricultural Trade)	7.5 credits
2084	Food Safety & Quality Management	15 credits
2085	Consumer Science	15 credits
2088	Fresh Produce Dynamics	15 credits
2032	Marketing Management	15 credits
2235	Researching business, management and entrepreneurship	7.5 credits
2238	Food Supply Chains in Practice	7.5 credits
YEAR 3		
3015	Honours Research Project/Dissertation	15 credits
3030	International Agrifood Issues	30 credits
3086	Advances in Food Science and Technology	15 credits
3087	Advanced Dairy Food Chains	15 credits
3110	Global Meat Chains	15 credits
3+++	Elective	15 credits
3+++	Elective	15 credits

13.4. Special Features of the Programme

Food supply chains provide the link between primary producers and the consumer through intermediaries such as processors, manufacturers, ingredients suppliers, marketing organisations, wholesalers and retailers. Not only must all of these aspects of the food supply chain link effectively together, but they must address the issues of sustainability by considering the economic, social and environmental aspects and impacts of food supply.

As supply chains become more integrated, there is also greater emphasis on food safety and quality, traceability and public health. Recent, well publicised food scares such as “horse-gate” have served to highlight the fragility of the food supply chain and have invoked changes in legislation to tighten this aspect of the food industry. Primary producers now have to work as part of the chain to meet the needs of consumers in a dynamic marketplace. This innovative, three-year degree programme focuses on addressing these issues, as well as the management and quality enhancement of products from field to fork with the aim of preparing you for one of the largest and most dynamic sectors. Student training is grounded in the development of their understanding of the relationship between players along the food chain; the management of food chains; food safety and quality; and the science and emerging technologies that define modern food production, processing and supply. Students gain valuable industry experience through the work placement. At the same time, the course explores the rapidly evolving areas of consumer science and behaviour and the influences these have on supply chain management.

The RAU has established relationships with a range of employers throughout the food chain including Waitrose, Morrisons, DHL and the organic cheese producer, Alvis Brothers. These relationships enable up-to-date whole chain case studies in food production to consider the integrated context of regulation, market dynamics, logistics and consumers.

The course has been developed in consultation with major players within the agri-food sector. In addition, we have an established Food Training Centre on campus. This provides an invaluable resource for the programme by allowing you to develop your team-working skills in an entrepreneurial manner as you work on aspects of New Product Development (NPD). As part of your studies you will also be able to research the nutritional aspects of a range of dietary regimes, e.g. healthy eating options; investigate the complexities of ingredient procurement and product marketing & retailing; identify practical food safety and storage issues.

Close links are further maintained with the food and farming industries through visits, guest speakers and the 20-week placement in the second year of study. Previous placements have been undertaken in the UK and abroad and many students have progressed into full time careers with the placement company. Examples of some recent positions include:

Company	Students Position, Role or Responsibilities
Morrisons Supermarket	Worked with poultry team to develop strategies to reduce <i>Campylobacter</i> levels through the supply chain
Pipers Crisp Co.	Worked with (i) marketing team to develop promotional and sales materials for products and (ii) NPD team to develop new flavours
Castle Rock Brewery	Worked with marketing team to develop promotional materials and to promote and sell products at events and through telesales
Huntapac Produce Ltd,	Worked with Health & Safety manager to develop H&S standards; implementing electronic training & monitoring systems and conducting investigations as necessary.
Westmorland Food Services	Worked in the buying team sourcing local ingredients and products for sale through the M6 (Cumbrian) Motorway services & Farm shop
Cotswold Curer	Worked within the small team of curers making artisan charcuterie. Also involved with developing new flavours and with sales through local farmers markets and larger Christmas markets.

Students have also held placements at companies such as, British Sugar, Food Animal Initiative, Dairy Crest, Highland Game Limited, International Rice Research Institute and the Commonwealth Scientific and Industrial Research Organisation. Students are also encouraged to participate in research and development work carried out by our staff for the agri-food industry through Food Chain Research - a specialist research and consultancy group based here.

This programme of study features whole chain case studies to challenge students to consider the integrated context of sustainability, traceability, regulation, market dynamics, logistics and consumers in the provision of food. The programme is unique in the way it studies food chains *per se*. Each chain, used as an exemplar, is considered in terms of:

- Market drivers (consumers, legislation, standards, Health and Safety)
- Sustainability (financial, environmental and social) at both local and global levels.
- Traceability (authenticity, food security, origins, safety)

During your time on the BSc in Food Production & Supply Management, you will be introduced to the concept of food chains in Year 1. Modules in subsequent years link to and build on your knowledge to provide a framework ('spine') to the programme which progressively intensifies your focus on the complexity of different food chains via:

- Year 1 (Level 4): Modules 1012 (The Business of Food) and 1054 (Introduction to Food Production) provide an introduction to the study of food chains, covering topics such as the regulatory framework, science and technology, supply chain dynamics, economics, consumer issues and sustainability in food supply. Where appropriate international perspectives on food chains are also covered.
- Year 2 (Level 5): Modules 2084 (Food Safety and Quality Management), 2088 (Fresh Produce Dynamics) and a new module 2238 (Food Supply Chains in Practice) build on concepts introduced in Year 1 with more focus on food safety, practical and technical aspects of food supply chains with special emphasis on fresh produce. Lectures will be supplemented with practical classes and visits to witness supply chains in practice within the industry.
- Year 3 (Level 6): Modules 3087 (Advanced Dairy Food Chains) and 3110 (Global Meat Chains) follow the same overall format, but offer a more in-depth analysis of these specific chains. In addition, Modules 3030 (International Agrifood Issues) and 3086 (Advances in Food Science and Technology) introduce you to the latest, cutting-edge concepts within the food chains so that you graduate with the most up-to-date knowledge as you start your career.

In each year, the lecture programme will provide you with a basic framework, but you will be expected to 'read around' the subject and supplement the lectures with your own study.

Year 2 and Year 3 modules will provide you with an opportunity to look at specific supply chains that have adopted a high level of sophistication – namely the vertical integration and globalisation of food supply chains within sectors such as dairy, meat, aquatic, cereals, fruit & veg and drinks. Within each module you will have the opportunity to learn about sector specific processing options, for example, ingredient quality, product manufacture, safety, hygiene, preservation, shelf-life etc. Within each module, topics such as operations management, legislation, new technological developments etc. and the application of these practices to achieve efficient and effective food production will be covered. In Year 3, module 3086 (Advances in Food Science and Technology) allows you to learn about the latest technologies being used by or being developed for use by the food industry. This module will allow lessons learned to be applied to all food chains studied so far.

Food students are encouraged to join the Enterprise Scheme, which is an RAU initiative that provides all RAU students with the opportunity to develop their business ideas and receive tailored support. Budding entrepreneurs can benefit from the bountiful knowledge and experience of the lecturing staff across all University Centres and the strong industry links the University has carefully cultivated over the years. You can bring your own start-up business ideas to this scheme and gain useful assistance in developing these ideas or you can simply benefit from the networking opportunities the scheme offers. A number of food related business start-ups have come through this scheme including meat boxes, artisan chocolate or coffee products, biltong/jerky (dried meat snacks) and protein flour from farmed insects.

14. Student support services

14.1. Academic Support Services Available to Students

During your studies you will be supported academically by key members of the Programme Management Group (PMG), the RAU Food Team and all the leaders of the modules making up the BSc in Food Production & Supply Management. In addition, the following people, resources and activities are available to support you in an academic and/or pastoral capacity during your time at the RAU:

- An induction programme when you join the university. This aims to introduce you to the programme of study and the study skills needed to complete it successfully
- The RAU Student Handbook and “Gateway”, which is the RAU Virtual Learning Environment (VLE).
- Module Handbooks, describing in detail the teaching programme for each module in the programme. These will be provided at the start of each module.
- Extensive library and other learning resources, including study skills packages.
- A personal tutor, whose role is to assist you with your academic progress as well as advise you on pastoral care issues.
- A personal RAU email account (Your.Name@student.rau.ac.uk) and access to Internet facilities (Wi-Fi on campus). Note that during your studies (including the time when you are on placement) we will use your RAU e-mail address to contact you, so you need to check your account regularly.
- Open and personal access to academic staff, including Subject Tutors and Programme &/or Year Managers.
- Access to a Student Liaison Officer, Student Welfare Officer (who can provide counselling on personal problems) and the University health centre.
- Access to a disability officer, who provides assistance and guidance on teaching and learning support for students with dyslexia (or other forms of specific learning difficulties) and other disabilities, including a dyslexia specialist to help students develop learning skills

14.2. Details of the Programme Management Group

The Programme Management Group comprises the following members of staff:

Programme Manager:	John Dooley
Year 1 Manager:	Shona O’Rourke
Year 2 Manager:	John Dooley
Year 3 Manager:	John Dooley
Sandwich Placement Co-ordinator*:	Chris Brough
Dissertation coordinator*:	Hugh Martin.

* Note that these roles are common across a number of BSc programmes within the Centres of Food Supply Management, Agriculture or Environment.

14.3. Details of the RAU Food Team

The RAU Food Team comprises the following members of staff, who will be the main lecturers on your BSc in Food Production & Supply Management:

Richard Baines:	Module leader
Steve Chadd:	Module leader
John Dooley:	Programme Manager
Shona O’Rourke:	Module leader
Phil Hudson:	Module leader

15. Criteria for admissions

Candidates must be able to satisfy the general admissions requirements of the Royal Agricultural University in one of the following ways:

15.1. Standard entry – School or University Leavers

- **A Levels**
The course requires a minimum 104 UCAS Tariff Points (including a minimum of three A Level passes). A science subject (e.g. biology, chemistry, etc) is desirable but not essential as GCSE awards in science subjects or relevant work experience will be taken into consideration.
- **BTECs**
Candidates are normally required to hold a Level 3 National Extended Diploma with a Distinction-Merit-Merit (DMM) grade for entry onto the Food Degree.
- **GCSE or Equivalent**
Passes in Maths and English, plus three other subjects (total five subjects) at grade C/4 or better. There should ideally be passes in Biology and/or Chemistry, or a Combined Science course. Grade D is not accepted as a pass.
- **European and/or International Baccalaureate**
Candidates holding a European Baccalaureate require 26 points in the Advanced Diploma. The University does not accept points from individual certificates.
Candidates holding an International Baccalaureate require a pass at 70% or above.
- **Access to HE**
45 credits at level 3, of which 21 must be awarded at Distinction and 15 at Merit or higher. (Pass at Literacy & Numeracy skills at level 2 are accepted in lieu of GCSE English & Mathematics)

Students holding other qualifications (e.g. the Irish or the Scottish Highers/Leaving Certificates, HNDs or AVCE Double Awards should contact the admissions team for help:

E-mail: admissions@rau.ac.uk
Telephone: +44 (0)1285 889912

15.2. Non-standard entry – mature and other students

The university and the Programme Manager welcome, and are happy to consider, applications from students with vocational or other qualifications, including those whose first language is not English, based on their individual merit.

Students whose first language is not English will require a minimum of level 6 IELTS (British Council Test or equivalent) to enter Year 1. Consideration will be given on an individual basis to mature applicants with agri-food experience who may lack formal qualifications.

Advanced Standing or Accreditation of Prior Learning (APL)

Candidates with exemptions for Advanced Standing, Accreditation of Prior Certificated Learning (APCL) or Accreditation of Prior Experiential Learning (APEL) may be admitted onto the course at the discretion of the Programme Manager.

15.3. Pre-University work experience

Although not a pre-condition for entry, prospective students are encouraged to gain practical and/or professional experience (ideally) with businesses operating in the agri-food sector before embarking on this programme of study. The Programme Manager, in discussion with prospective students, can provide guidance about the type of work experience that would be suitable.

16. Teaching, learning and assessment

16.1. Disability Statement

This programme is inclusive of disabled people (e.g. hearing impaired, vision impaired, speech impaired, dyslexic and mobility impaired) with particular regard to teaching, learning and assessment, in accordance with [Part 10: Inclusive Practice](#) of the University's [Teaching Quality Handbook](#) and the [Equality Act 2010](#). You are encouraged to disclose any impairment to the Disability Officer so that the appropriate support can be provided. You have the right to request that the nature of their impairment be treated as confidential.

The course will be taught using a mixture of lectures, seminars, tutorials and practical instruction. The distinction between these methods of teaching and the role and purpose of each is detailed below:

16.2. Lectures

Education is a partnership between you (the student) and your tutors and as such tutors are not intended to be seen as the fonts of all knowledge. The purpose of lectures is to interest you in a particular subject matter in order that you can further research it to a greater depth.

Lectures are often presented to a large group of students (often all the students on the same year of a course). Usually a tutor will deliver a lecture during the timetabled session, as the organisation of these sessions, combined with the numbers attending, does not lend itself to generalised debate. There may be question-times offered at various intervals. Lectures aid study by:

- Stimulating your interest in the subject matter
- Giving you information about the subject
- Offering different perspectives on a subject
- Explaining difficult concepts and theories
- Showing you how to deepen your knowledge
- Providing you with an opportunity to listen to specialist guest lecturers.

16.3. Seminars and Tutorials

Seminars (student presentations and discussion) and tutorials (informal tutor sessions) should be primarily interactive and will only work if you (the student group) put in some effort. They provide an opportunity for you to discuss topics with each other (and your tutor) in an academic context. They are an occasion for the exchange of ideas and information under the guidance of a lecturer/tutor. Seminars and tutorials can be helpful to study by:

- Offering you the chance to express their views
- Allowing academic interaction
- Giving you valuable practice in making presentations (in a "safe" environment)
- Facilitating discussions
- Encouraging structured research
- Sharing and disseminating information and experience
- Promoting team (group) work.

16.4. Practicals

Student practicals, visits and demonstrations are used to complement lectures and tutorials. They take a variety of forms including farm visits, visits to agri-food businesses and laboratory practicals. They form an important part of your overall course provision and help to reinforce and apply the subject principles you receive in the lecture room.

16.5. Honours Research Project/Dissertation

To achieve a BSc (Hons) you will need to successfully complete a research project/dissertation. A dissertation is a formal, structured application of knowledge gained in the taught element of the course and document, based on some form of original research project or survey. You are expected to develop and demonstrate your research skills and critical ability through the medium of this piece of work. The main purpose of the dissertation is to demonstrate that a research topic can be handled with the right level of academic competence. The dissertation may take a variety of forms, depending on your interests and abilities and the particular requirements of the study agreed with your project supervisor.

The Honours Research Project is used as a vehicle for encouraging your individual efforts and expression. Whilst there is no minimum or maximum word length, the dissertation should be sufficiently long enough to allow you to clearly report the findings from the research you have undertaken. The guide length for an undergraduate dissertation is around 15,000 words.

16.6. Private Study

You are expected to undertake private study as an important learning method within the course. This will normally involve reading to explore the breadth and depth of the syllabus, preparation of tutorial/seminar work, preparation of coursework, case study submissions and preparation of major projects. The use of the University library is very important for the effective use of private study time. The library staff can provide advice and assistance on both finding and using relevant material. Guidance on private study is also given by the academic staff.

17. Work-based learning

17.1. Sandwich Work Placement

In the second year, you must take a work placement of 20 weeks minimum duration, working in an organisation between April and September. These opportunities are viewed very favourably by potential employers and provide you with the chance to experience real work-based life at first hand. Many professional, practical and transferable skills can be acquired during the work placement period. You are encouraged to choose placements from the wide ranging possibilities on offer, both in the UK and abroad. Many organisations with placements attend the regular careers fairs organised by the RAU careers department. During the first and second years of your studies you are encouraged to attend these fairs to explore the options available to you. In addition, the RAU has agreements to work together with a number of employers. These agreements provide a number of opportunities for RAU undergraduate students, including you, to take up placement positions with these employers and possibly progress onto their Graduate Training Scheme's once you have completed your studies at RAU. Several of these employers, as well as attending the Careers Fairs, will be hosting afternoon sessions to discuss their Graduate Schemes and Placement opportunities and you are encouraged to attend these sessions.

You are strongly encouraged to complete a placement within the food industry, rather than a farm situation. You will be advised as to what constitutes a suitable placement upon enrolment on this module to ensure that the important period of work experience can enable the learning outcomes to be met. The RAU's links, together with relevant industry contacts and the University's own employer database, ensures placement opportunities within the full food chain are available for you.

On occasions, students have elected to work for a longer period than 20 weeks and have taken a year (in reality this is 18 months) out of University in order to do so. If this is of interest, you will need to agree this extended work placement with the Programme Manager and the Sandwich Placement Coordinator.

18. Quality assurance procedures

18.1. Quality Assurance Procedures

The framework of policies and structures of the University, which form the basis for the assurance and continued development of quality standards for academic programmes, are set out in the [Teaching Quality Handbook](#). Quality Assurance throughout the RAU is maintained by the Quality Assurance and Enhancement team.

You are encouraged to read the [RAU Students Charter](#), which is available from the RAU website. This document is reviewed annually and provides the latest information about services and resources available at the university along with the RAU's expectations from you. In addition to the Students Charter, you are expected to read the [Students Handbook](#) which provides greater detail about the university policies and procedures relating to conduct, standards and expectations.

An Annual Programme Manager's Report is produced each year, which after approval by the Head of the Centre for Food Supply Management, is submitted to the Academic Quality Standards Committee by the Programme Manager. Subsequently it is made available on the 'FC - BSc (Hons) Food Production and Supply Management' programme page on Gateway.

18.2. Methods of evaluating and improving the quality and standards of teaching and learning

The PMG undertake a range of activities to ensure the quality and standards relating to the teaching, learning, assessment, and outcome standards are continually reviewed and improved. Mechanisms for review and evaluation of the programme include:

- Annual module reviews
- Regular PMG meetings
- Annual External Examiners Reports
- Annual Programme Managers Report
- Periodic review and revalidation of the programme on a five year cycle

18.3. Committees with responsibility for monitoring and evaluating quality and standards

- Programme Committee (including student representation)
- University Academic Quality and Standards Committee (AQSC)
- University Examination Boards (to consider marks, progression and awards)

18.4. Mechanisms for gaining student feedback on the quality of teaching and their learning experience

- Student representations at Programme Committee meetings
- Modules and Programme Evaluation Forms
- National Student Survey (NSS)

18.5. Staff development priorities include

- Institutional staff development courses
- Attainment by staff of formal teaching qualification

18.6. Stakeholder feedback

Feedback from existing and past students, employers, External Examiners and the RAU Advisory Board(s) is regularly received and considered in the annual and periodic review process.

18.7. Function of the PMG and Student Representation

The function of the PMG and Module Leaders is to ensure that the programme provision aligns with the FHEQ and recognises and adheres to the expectations of the QAA UK Quality Code for Higher Education in terms of academic quality and standards of teaching and learning. Details about the roles of the PMG and Module Leaders are available in the [Teaching Quality Handbook](#).

Each year group on the programme are expected to nominate student representatives to speak on behalf of their cohort at Programme Committee meetings. Details about the role of the student representatives are available in the [Student Handbook](#).

19. Marking guides and assessment regulations

Marking guides and assessment regulations are as stated in the Assessment Regulations and [Marking Criteria](#) documentation available on the RAU website.

20. Ownership of programme specification

Centre for Food Supply Management (CFSM).

21. Curriculum map

A full Curriculum and Assessment Map showing where each of the learning outcomes listed in Section 12 is tested within the modular programme is presented in Appendix 1.

22. Career prospects

Food businesses need innovative graduates who are able to manage key aspects of this complex and dynamic sector and improve the communication and links along food supply chains. As such, there are significant career opportunities ranging from consumer research, food service and retailing, through food processing, manufacturing and distribution to primary production and the industries supporting agriculture and horticulture. Additional hygiene qualifications gained throughout the course enable graduates to enter supply chains at various stages as technical or operational managers, buyers and safety managers. Former students from this programme have moved onto further studies (e.g. MSc/MA) as well as taking up positions such as (for example):

- Graduate Technologists with Tesco & with Sainsbury's
- Safety & Compliance Manager with Silver Crane Company
- Buyer with Tebay Services
- Graduate Agricultural Consultant with ADAS
- Marketing Graduate with Chase Distillery

This list of careers is not exhaustive, but is included here as a representative of the diversity of careers followed by graduates from this programme.

23. Further information

This programme specification is designed to be a concise summary of the main features of the BSc (Hons) Food Production and Supply Management. More detailed information about the programme modules is available in the individual Module Handbooks and from “Gateway”, the University’s virtual learning environment (VLE).

The [Student Handbook](#) and the [University Life](#) section of the [RAU website](#) contains links to and/or information on the following:

- Student Living, Learning and Leisure
- The Student Union
- The Student Charter
- Student Support Services
- Academic Support
- Attendance
- Equal Opportunities and Disabilities Statement

24. Module reference sheets

Table 1 (see Section 13) provides a list of all core modules taken in each year of the programme. A list of elective modules available to students on Year 3 of the programme is available in Appendix 2.

Copies of [Module Reference Sheets](#) for the core and elective modules are available from the RAU website or can be accessed from the respective module pages of Gateway.

APPENDIX 1: Curriculum and Assessment Map

Intended learning outcomes for Year 1 (Level 4) modules					Coursework = Using the literature and fully referenced. Exam = Unseen, written examination unless otherwise specified.	A - Knowledge and Understanding						B – Intellectual skills						C – Professional Skills						D – Transferable Skills							
						Science and Technology associated with the characterisation of crops, livestock and foods.	Business & marketing related to the agri-food sector.	Local & global food chain dynamics	Food manufacturing, quality & safety issues	Human nutrition and health interactions	Environmental issues	The application of subject-specific theories, paradigms, concepts and principals.	To critically evaluate information gathered from a variety of sources	To condense information from a number of sources to form a coherent argument	To identify and find solutions to problems	To develop and validate hypotheses	To demonstrate independence of thought	Planning and completing an independent research project	Establishing relationships and communicating effectively within the agri-food industry	Utilising information from a wide variety of sources to prepare management plans	Applying initiative and taking on responsibility in a work situation	Critically evaluating verbal and written communications from a variety of sources to inform decision making	The safe use of food kitchen and laboratory resources to evaluate foodstuffs	Clear and effective communication, including verbal, visual and written	Ability to critically evaluate their own work	Numerical skills	Time management and work prioritisation	Information management, including IT skills	Career planning	Developing and maintaining good working relationships with others.	
Module number	Module title	Module leader	Credits	Learning & teaching strategy	Assessment strategy	A1	A2	A3	A4	A5	A6	B1	B2	B3	B4	B5	B6	C1	C2	C3	C4	C5	C6	D1	D2	D3	D4	D5	D6	D7	
1003	The Business Environment	CZ	15	Lectures + tutorials	Exam + Coursework		X				X				X					X		X							X		
1012	The Business of Food	SOR	15	Lectures + tutorials	Exam + Coursework	X	X	X	X	X		X		X	X										X				X		X
1033	Business Finance	MS	15	Lectures + tutorials	Exam + Coursework ¹		X								X					X				X		X		X			
1034	Personal Development Planning	AH	15	Lectures + seminars	Coursework							X	X	X	X			X	X					X	X	X		X	X		
1045	Agricultural and Food Production Science	HM	15	Lectures + Lab practicals	Exam + Coursework	X			X	X		X	X	X		X	X						X	X	X	X	X	X	X		
1046	Human Nutrition, Health and Society	SAC	15	Lectures + tutorials	Exam + Coursework	X		X	X	X	X		X										X	X			X	X	X		
1054	Introduction to Food Production	SAC	15	Lectures + visits	Exam + Coursework	X		X	X		X	X	X										X		X			X	X		
1228	Food Testing and Science	SOR	15	Lectures + Lab practicals	Coursework	X			X			X	X	X		X	X	X					X	X	X	X	X	X	X		

¹ Coursework includes written document and presentation

Intended learning outcomes for Year 2 (Level 5) modules					Coursework = Using the literature and fully referenced. Exam = Unseen, written examination unless otherwise specified.	A - Knowledge and Understanding						B – Intellectual skills						C – Professional Skills						D – Transferable Skills								
						Science and Technology associated with the characterisation of crops, livestock and foods.	Business & marketing related to the agri-food sector.	Local & global food chain dynamics	Food manufacturing, quality & safety issues	Human nutrition and health interactions	Environmental issues	The application of subject-specific theories, paradigms, concepts and principals.	To critically evaluate information gathered from a variety of sources	To condense information from a number of sources to form a coherent argument	To identify and find solutions to problems	To develop and validate hypotheses	To demonstrate independence of thought	Planning and completing an independent research project	Establishing relationships and communicating effectively within the agri-food industry	Utilising information from a wide variety of sources to prepare management plans	Applying initiative and taking on responsibility in a work situation	Critically evaluating verbal and written communications from a variety of sources to inform decision making	The safe use of food kitchen and laboratory resources to evaluate foodstuffs	Clear and effective communication, including verbal, visual and written	Ability to critically evaluate their own work	Numerical skills	Time management and work prioritisation	Information management, including IT skills	Career planning	Developing and maintaining good working relationships with others.		
Module number	Module title	Module leader	Credits	Learning & teaching strategy	Assessment strategy	A1	A2	A3	A4	A5	A6	B1	B2	B3	B4	B5	B6	C1	C2	C3	C4	C5	C6	D1	D2	D3	D4	D5	D6	D7		
2036A	Work Placement incorporating PDP	CWB	30	Work portfolio	Coursework ²		X				X	X			X	X			X		X	X		X	X	X	X	X	X	X	X	
2041	Agricultural Marketing	FT	7.5	Lectures	Coursework		X	X		X	X			X		X	X				X	X		X	X	X		X		X		
2077	International Business (Agricultural Trade)	JN	7.5	Lectures	Coursework		X					X	X	X										X		X	X	X				
2084	Food Safety and Quality Management	JD	15	Lectures + practical	Exam + Coursework	X			X	X		X	X					X					X	X		X	X			X		
2085	Consumer Science	RNB	15	Lectures	Coursework	X		X	X	X	X	X								X		X		X	X		X	X			X	
2088	Fresh Produce Dynamics	BS	15	Lectures + seminars	Exam + Coursework		X		X	X	X	X												X				X				
2032	Marketing Management	CC	15	Lectures + seminars	Exam + Coursework		X					X	X	X	X				X	X			X	X		X		X				
2235	Researching business, management & entrepreneurship	AB	7.5	Lectures + seminars	Coursework	X						X	X	X	X	X	X	X				X		X	X	X		X				
2238	Food Supply Chains in Practice	SOR	7.5	Lectures + visits	Coursework	X	X	X	X		X	X	X	X	X		X		X	X	X	X		X			X	X	X	X	X	

² Coursework comprises both an Employer's report and the Student's report.

Intended learning outcomes for Year 3 (Level 6) modules					Coursework = Using the literature and fully referenced. Exam = Unseen, written examination unless otherwise specified.	A - Knowledge and Understanding						B – Intellectual skills						C – Professional Skills						D – Transferable Skills							
						Science and Technology associated with the characterisation of crops, livestock and foods.	Business & marketing related to the agri-food sector.	Local & global food chain dynamics	Food manufacturing, quality & safety issues	Human nutrition and health interactions	Environmental issues	The application of subject-specific theories, paradigms, concepts and principals.	To critically evaluate information gathered from a variety of sources	To condense information from a number of sources to form a coherent argument	To identify and find solutions to problems	To develop and validate hypotheses	To demonstrate independence of thought	Planning and completing an independent research project	Establishing relationships and communicating effectively within the agri-food industry	Utilising information from a wide variety of sources to prepare management plans	Applying initiative and taking on responsibility in a work situation	Critically evaluating verbal and written communications from a variety of sources to inform decision-making	The safe use of food kitchen and laboratory resources to evaluate foodstuffs	Clear and effective communication, including verbal, visual and written	Ability to critically evaluate their own work	Numerical skills	Time management and work prioritisation	Information management, including IT skills	Career planning	Developing and maintaining good working relationships with others.	
Module number	Module title	Module leader	Credits	Learning & teaching strategy	Assessment strategy	A1	A2	A3	A4	A5	A6	B1	B2	B3	B4	B5	B6	C1	C2	C3	C4	C5	C6	D1	D2	D3	D4	D5	D6	D7	
3015	Honours Research Project	HM	30	Seminars	Coursework ³							X	X	X	X	X	X	X	X	X	X	X		X	X	X	X	X	X	X	
3030	International Agrifood Issues	JT	15	Lectures + Seminars	Exam + Coursework		X	X	X		X	X	X				X		X	X		X		X	X					X	
3086	Advances in Food Science and Technology	JJD	15	Lectures + practical	Exam + Practical	X	X		X	X	X	X	X	X			X	X	X	X	X	X	X	X	X	X	X	X	X	X	
3087	Advanced Dairy Food Chains	CWB	15	Lectures	Exam + Coursework	X	X	X	X	X	X				X				X			X		X	X	X	X	X		X	
3110	Global Meat Chains	SAC	15	Lectures + Visits	Exam + Coursework	X	X	X	X	X	X	X	X	X									X		X				X		X
3+++	Elective 1	-	15	As defined in Handbook/Reference Sheet of chosen module																											
3+++	Elective 2	-	15	As defined in Handbook/Reference Sheet of chosen module																											

³ Comprises a progress seminar, dissertation report and thesis poster

APPENDIX 2: Year 3 (Level 6) Elective Module Options

All elective modules are subject to approval by the Programme Manager and scheduling within the timetable.

Code	Module Title	Max numbers
3034	Marketing Communication	50
3081	Consumer Behaviour	50
3084	Entrepreneurship	50
3096	Wine Industry	50
3097	Small Scale Farming and Local Food Supply	
3218	Sustainable Business & Agri-Food Supply Chains	
3231	Beverages and the Supply Chain	
3228	Integrated Organic Systems	
3233	Fisheries and Aquaculture Management	
3###	New Developments in Agriculture	

3### - Module content and number yet to be assigned.