

Course Summary: May 24, 2025

## Agri-Business Management BSc Honours

- UCAS code: **N280**
- Full time
- 3 years

This course will prepare you for an exciting career managing businesses involved in taking products through the supply chain, from farms to global markets.

You are currently viewing course information for entry year: **2025**

Next start date:

- September 2025

### Tuition fees (Year 1)

- Home: **£9,535**
- International: **£30600**

## Entry requirements and offers

- A-Level: **ABB**
- IB: **32 points**

[View contextual offers](#)

## UCAS Institution name and code:

- NEWC / N21

## Course overview

This is an applied course where you will learn about the management of businesses operating from the farm gate to consumer plates. Along with business management skills, you will learn and be able to reflect on the key challenges of securing a sustainable food supply for this and future generations.

The agri-food chain is one of the world's largest industries. It involves the delivery of products from farms to worldwide markets.

Key topics covered in this course are:

- food economics and management of agri-food businesses
- food policy and its implications for businesses and consumers
- gathering evidence through data analysis to support sound decision
- agriculture and food production and distribution
- consumer studies and marketing management

This degree could lead to work in a range of international business sectors, such as food markets and marketing, retail management, and business consultancy.

## Your course and study experience - disclaimers and terms and conditions

Please rest assured we make all reasonable efforts to provide you with the programmes, services and facilities described. However, it may be necessary to make changes due to significant disruption, for example in response to Covid-19.

View our [Academic experience page](#), which gives information about your Newcastle University study experience for the academic year 2024-25.

See our [terms and conditions and student complaints information](#), which gives details of circumstances that may lead to changes to programmes, modules or University services.

## Quality and ranking

### Professional accreditation and recognition

All professional accreditations are reviewed regularly by their professional body.

## Modules and learning

### Modules

The information below is intended to provide an example of what you will study.

Most degrees are divided into stages. Each stage lasts for one academic year, and you'll complete modules totalling 120 credits by the end of each stage.

Our teaching is informed by research. Course content may change periodically to reflect developments in the discipline, the requirements of external bodies and partners, and student feedback.

#### **Optional module availability**

Student demand for optional modules may affect availability.

Full details of the modules on offer will be published through the [Programme Regulations and Specifications](#) ahead of each academic year. This usually

happens in May.

To find out more please [see our terms and conditions](#)

In your first year, you will study foundation modules providing a comprehensive introduction to topics such as marketing and consumer behaviour, agri-food business management, sustainability, and economics.

## Modules

Compulsory Modules	Credits
<a href="#">Introductory Macroeconomics</a>	10
<a href="#">Introduction to Business Management</a>	10
<a href="#">Agri-Food Supply Chains</a>	10
<a href="#">Sustainability in Practice</a>	20
<a href="#">Introduction to Marketing and Consumer Behaviour</a>	20
<a href="#">Introductory Business Economics</a>	10
<a href="#">Academic and Professional Skills</a>	20
<a href="#">Introduction to Sustainability</a>	20

During your second year, you'll cover more complex topics, including agricultural economics and policy, marketing strategy, and agricultural markets. You'll also be able to choose from several optional modules.

## Modules

Compulsory Modules	Credits
<a href="#">Current Trends in Agricultural Markets</a>	10
<a href="#">Marketing Strategy</a>	20
<a href="#">Agricultural Economics and Policy</a>	10

Qualitative Research Methods	10
Dissertation and Research Preparation	10
Sustainable Solutions	10
<b>Optional Modules</b>	<b>Credits</b>
Introduction to Non-Specialist Accounting and Finance	20
Human Resource Management	20
Introduction to Business Law	20
Arable Crops	10
Farm Business Management	10
Sustainable animal production systems	20
Consumer and Business Economics	20
New Food Product Development	20
Global Agri-Food Supply Chains	10

By your final year you will be studying advanced topics that have been designed to prepare you for your future career. As well as core modules such as food economics and marketing metrics, you'll be able to choose from specialist areas including applied animal nutrition, consumer psychology, and food innovation consultancy.

## Modules

### Compulsory Modules

- [NES3103 Advanced Agri-Business Management](#) (20 credits)
- [NES3106 Data & Marketing Analytics](#) (10 credits)
- [NES3107 Food Business Economics](#) (10 credits)

You must **take one of the following modules**:

- [NES3109 Agri-food Business Management and Marketing Dissertation](#) (30 credits)

**OR**

- [NES3113 Food Innovation Consultancy](#) (30 credits)

## Modules

Optional Modules	Credits
<a href="#">Law and Land Use</a>	10
<a href="#">Career Development for final year students</a>	20
<a href="#">Global Agri-Food Supply Chains</a>	10
<a href="#">Applied Farm Business Management</a>	20
<a href="#">Your Future - occupational awareness</a>	10
<a href="#">Countryside Management</a>	20
<a href="#">Agri-food Business Management and Marketing Dissertation</a>	30
<a href="#">Global Food Policy</a>	10
<a href="#">Agrifood Communication and Behaviour Change</a>	10
<a href="#">Sustainable Development and Environmental Valuation</a>	10
<a href="#">Food Innovation Consultancy</a>	30

## Information about these graphs

We base these figures and graphs on the most up-to-date information available to us. They are based on the modules chosen by our students in 2024-25.

Teaching time is made up of:

- scheduled learning and teaching activities. These are timetabled activities with a member of staff present.
- structured guided learning. These are activities developed by staff to support engagement with module learning. Students or groups of students undertake these activities without direct staff participation or supervision

## **Teaching and assessment**

### **Teaching methods**

On average you will have around 14 contact hours a week. You'll learn through lectures, seminars and small group tutorials.

There will also be field trips, so you can see how your learning applies in a practical context.

### **Assessment methods**

You'll be assessed through a combination of:

- Case studies
- Coursework
- Dissertation or research project
- Essays
- Examinations – practical or online
- Group work
- Projects

## **Skills and experience**

### **Practical skills**

Your learning will be reinforced with practical experience and facilities, including:

- two university farms, located just a short distance from our campus
- well-equipped business and teaching labs

- visits to companies representing each part of the food supply chain

## **Business skills**

You'll help solve a real-world problem for an external organisation. You'll do this during your Sustainable Solutions module and work in an interdisciplinary team.

In one of the optional modules, New Food Product Development, you'll create a food or drink product. You'll work with an industry partner from conception to commercialisation.

Our Sustainable Business Practice module will give you the skills to compete in a global business environment. You'll learn to balance conventional business objectives with challenges in:

- net-zero
- ethical supply chain management
- sustainable resource use

In your final year, you'll use a business simulation to manage a virtual company in a competitive environment.

You can also put your learning into practice with an optional placement year.

## **Research skills**

During your final year, you'll complete a dissertation or food innovation consultancy project. Both require advanced research.

# **Opportunities**

## **Study abroad**

You can gain a global perspective and enhance your academic profile by studying abroad. This opens doors to exciting new experiences. Study abroad for one semester or a full academic year at one of our partner universities overseas.



Study abroad usually takes place in stage 3 of your studies and extends your degree by one year. You can also choose short-term global opportunities like summer schools, virtual exchanges or internships that usually take place over the summer months.

[Find out more about study abroad.](#)

## Work placement

Apply your practical skills, increase your confidence and gain real-life work experience to accelerate your career. Take a 9-12-month industrial placement in the UK or abroad. Work placements usually take place in stage 3 of your studies and extend your degree by one year.

[Find out more about work placements.](#)

## Facilities and environment

### Facilities

The Agriculture Building is the home of Agriculture and Animal Science, based in the [School of Natural and Environmental Sciences](#), and located on our vibrant, city-centre campus. Here some of our state-of-the-art facilities include laboratories, plant growth incubators and vertical farming units.

During your studies, you'll have access to [Newcastle University Farms](#). NU Farms encompasses mixed animal, arable and biomass operations, with a commercial dairy and beef herd and a planned bed-and-breakfast pig enterprise. The farms are used for commercial, teaching and research purposes where you develop skills relating to data gathering and analysis, soil sampling, animal and plant health, pests and weed identification. At NU Farms we promote innovation to shape policy and support scientific research. We have extensive collaborations including:

- UK Agri-Tech Centre with on-site facilities
- Fera Science (Fera)

- Institute of Agri-Food and Rural Innovation (IAFRI)
- Linking Environment and Farming (LEAF)

With a focus on sustainability, input from industry and research-driven teaching led by top academics we will prepare you for a successful career in agriculture, animal science and related fields.

We have extensive links with other farms, businesses and animal enterprises to broaden and deepen your understanding.

Animal Science students will also be interested in the high tech gait lab; our laboratories for dissections, microscope work etc and the UK's first our mobile dog behaviour research pod.

## Support

We take your health and wellbeing seriously and are committed to supporting you throughout your studies so you can fulfil your potential at university. This support includes:

- your degree welcome event where, in small groups, you get to know those on your course

- a personal tutor who is an academic member of staff who can help you with academic and personal issues throughout your degree
- a peer mentor scheme which pairs you with a current student from your course to help you navigate your first year at university
- a staff-student committee, to give you an opportunity to have a say in how your degree works
- support, treatment and guidance on mental and physical health from our [wellbeing team](#)

## Your future

With a degree in Agri-Business Management, you will have the opportunity to embark on a dynamic, rewarding career in the public or private sector.

Having gained specialist knowledge and skills, as well as transferable business skills, you'll be prepared for roles in the food and retailing sector, as well as the land-based and business sectors.

## Industry links

Established over 100 years ago, our department has strong links with industry leaders, including companies such as JR Holland, Asda, and Blagdon Estate.

You'll benefit from site visits, industry experts, and networking and professional development opportunities.

## Enterprising students

### Careers support

Our Enterprise Challenge gives students the opportunity to work with industry on a project that tackles real-world issues. Watch the above video to find out more.

Our Careers Service is one of the largest and best in the country, and we have strong links with employers. We provide an extensive range of opportunities to

all students through our ncl+ initiative.

[Visit our Careers Service website](#)

## **Recognition of professional qualifications outside of the UK**

From 1 January 2021 there is an update to the way professional qualifications are recognised by countries outside of the UK

[Check the government's website for more information.](#)

## Find out more...

- Go online for information about our full range of degrees:  
**[www.ncl.ac.uk/undergraduate](http://www.ncl.ac.uk/undergraduate)**
- To watch videos about student life in Newcastle, visit  
**[www.ncl.ac.uk/lovenewcastle](http://www.ncl.ac.uk/lovenewcastle)**
- Visit **[www.ncl.ac.uk/tour](http://www.ncl.ac.uk/tour)** to take virtual tours of the campus and city
- Book for an Open Day to come and see us in person  
**[www.ncl.ac.uk/openday](http://www.ncl.ac.uk/openday)**
- Contact us online at **[www.ncl.ac.uk/enquiries](http://www.ncl.ac.uk/enquiries)** or phone +44 (0)191 208 3333

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**[www.ncl.ac.uk/pre-arrival/regulations](http://www.ncl.ac.uk/pre-arrival/regulations)**

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