

Course Summary: March 27, 2026

## Nutrition with Food Marketing BSc Honours

- UCAS code: **BD46**
- Full time
- 3 years

Our accredited Nutrition with Food Marketing degree explores the links between diet and health and how marketing plays its role within this, to prepare you for a career in the nutrition industry.

You are currently viewing course information for entry year: **2026**

Next start date:

- September 2026

### Tuition fees (Year 1)

- Home: **£9,790**
- International: **£30,900**

## Entry requirements and offers

- A-Level: **BBB**
- IB: **30 points**

## UCAS Institution name and code:

- NEWC / N21

## Undergraduate Open Day

Start your university journey. Find where you belong. Friday, June 26 (9:00-16:00)

Saturday, June 27 (9:00-16:00)

[Book your place now](#)

## Course overview

This degree focuses on developing your critical and analytical skills. You'll graduate conscientious and socially aware, ready for a career in the nutrition or food industry.

Our industry-recognised qualification helps to fast-track your career. You will be able to apply for direct entry into the UK Voluntary Register of Nutritionists as soon as you graduate.

Our degree's teaching is informed by the research carried out by experts based at Newcastle University. This guarantees your studies are at the cutting edge of industry developments, so you graduate with the most up-to-date knowledge of nutrition and food marketing.

Studying one of our [Nutrition and Dietetics courses](#) means that you'll look at nutrition from the cellular and molecular level through to people and populations. You'll explore topics such as: human nutrition, marketing strategy and consumer behaviour, while developing a holistic understanding of the global food system.

## **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 2025-26.

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](#)

You are introduced to the underlying sciences of nutrition and food marketing. You will study modules in nutrition, physiology, marketing, consumer behaviour and business economics.

You will also be introduced to agri-food systems, covering issues arising throughout the food chain from production to consumption, as well as the nature and properties of different foods and nutrients.

### **Modules**

<b>Compulsory Modules</b>	<b>Credits</b>
<a href="#">Introduction to Marketing and Consumer Behaviour</a>	20
<a href="#">Introductory Business Economics</a>	10
<a href="#">Human Physiology and Practical Skills</a>	30
<a href="#">Practical and Career Development Skills for Nutrition</a>	10
<a href="#">Introduction to Food and Nutrition</a>	15
<a href="#">Sustainable &amp; Secure Food Systems</a>	15
<a href="#">Bioenergetics</a>	20

You will continue to develop your core knowledge of nutrition and other relevant areas. In Nutrition, you'll explore nutritional assessment and the importance of good nutrition at each life stage. You'll also investigate food science and food product development, and you study concepts and applications of marketing strategy.

In the module New Food Product Development, you engage in teamwork with other students to address the key issues and practical steps involved in developing a new food product.

## Modules

<b>Compulsory Modules</b>	<b>Credits</b>
<a href="#">Marketing Strategy</a>	20
<a href="#">New Food Product Development</a>	20
<a href="#">Global Food Policy</a>	10
<a href="#">Macro- and Micronutrients</a>	20
<a href="#">Food Science and Technology</a>	20
<a href="#">Nutrition Through the Lifecycle</a>	10
<a href="#">Measurement and Assessment of Dietary Intake and Nutritional Status</a>	20

In the final year, you will study areas such as nutrition and its relation to health and disease, metabolic and personalised nutrition, marketing metrics, and communication as a means to effect positive behaviour change.

## Modules

<b>Compulsory Modules</b>	<b>Credits</b>
<a href="#">Data &amp; Marketing Analytics</a>	10
<a href="#">Agrifood Communication and Behaviour Change</a>	10

Research Project	40
Personalised Nutrition	10
Nutritional Epidemiology and Public Health	30
<b>Optional Modules</b>	<b>Credits</b>
Contemporary Issues in Food and Human Nutrition	20
Nutrition Enterprise and Career Skills	20
Allergens and the Food Industry	20
Making Sense of Forgotten Senses: Investigating Olfaction and Gustation	20
Applied Sport and Exercise Nutrition	20

## Teaching and assessment

### Teaching methods

Contact hours are made up of a combination of:

- lectures
- seminars
- small group tutorials
- practical classes

You supplement this with weekly private study of recommended reading materials.

### Assessment methods

You'll be assessed through a combination of:

- Case studies
- Dissertation or research project
- Essays

- Examinations – practical or online
- Presentations
- Projects

## Skills and experience

### Practical skills

You'll have access to our state-of-the-art learning facilities, which you will use to carry out a variety of practical activities throughout the duration of your degree.

### Research skills

In the third year of your degree, you'll complete a research project. The aim of the project is to provide you with experience of planning, researching and analysing a topic that interests you.

You will develop your research skills, as well as your problem-solving, analysis and presentation skills.

## Opportunities

### Work placement

This human nutrition degree is also available with a year's work placement, as a four-year programme.

You'll apply to spend 9 to 12 months working in any organisation in the world, and receive University support from our dedicated team to secure your dream placement. Work placements take place in Stage 3.

You'll gain first-hand experience of working in the sector, putting your learning into practice and developing your professional expertise.

Placements are subject to availability.

[Find out more about work placements](#)

# Facilities and environment

## Facilities

You'll be based at our Newcastle city-centre campus, in the [School of Biomedical, Nutritional and Sports Sciences](#). The School is in the Faculty of Medical Sciences, which is also home to Dentistry, Medicine, Psychology and Pharmacy, encouraging inter-professional collaboration.

We've invested £32 million in new facilities for nutrition teaching and research, which opened in 2020. You'll have access to our nutrition training suite, including a food handling laboratory, consultation rooms and sensory analysis booths to help you enhance your practical skills. You'll also have use of well-equipped, biomedical science laboratories.

Situated next to Newcastle's RVI hospital, we're one of the largest integrated teaching/hospital complexes in the country.

## Research Excellence in Nutrition and Exercise

To enhance your learning experience, you will be part of a thriving research community at the [Human Nutrition and Exercise Research Centre](#). Our team of experts is dedicated to advancing the understanding of nutrition, exercise, and their combined impact on health, wellbeing and disease. You will have the opportunity to engage with, and participate in, cutting-edge research and gain insights that will enrich your academic journey.

## Support

We provide plenty of support to help you successfully move from school to university study. We'll help you settle in quickly and are here if you have any issues.

You'll have the support of an academic member of staff as a personal tutor throughout your degree to help with academic and personal issues.

Peer mentors will help you in your first year. They are fellow students who can help you settle in and answer any questions you have when starting university.

## Your future

Learn about the careers our graduates have pursued on the [School of Biomedical, Nutritional and Sport Sciences website](#).

There is great demand for scientists with a knowledge of nutrition. [A wide range of opportunities exist across the sector](#), including:

- product development or quality assurance in the food industry
- with non-commercial bodies such as the Medical Research Council or Department for Environment, Food and Rural Affairs
- in research development
- in an advisory capacity with groups concerned with the communication of health messages and food safety advice

Graduates have gone on to take up roles, such as:

- dietetic assistant
- nutritionist
- food technologist
- food buyer
- product development technologist
- sports nutritionist

## Make a difference

### Careers support

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

If you're studying an **accredited degree** and thinking about working in Europe after you graduate, the best place to find current information is the [UK Government's guidance on recognition of UK professional qualifications in EU member states](#). This official resource explains whether your profession is regulated in another country, what steps you need to take, and which organisation you should contact.

## Find out more...

- Go online for information about our full range of degrees:  
**[www.ncl.ac.uk/undergraduate](http://www.ncl.ac.uk/undergraduate)**
- Watch videos about student life in Newcastle by visiting our YouTube channel at **[www.youtube.com/@newcastleuni](http://www.youtube.com/@newcastleuni)**
- Watch a virtual tour of our campus at  
**<https://youtu.be/vJUfHcqB7l8?si=8lUrf7kTxXbgdfr1>**
- 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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**<https://www.ncl.ac.uk/student-welcome/student-contract/>**

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