

Course Summary: March 27, 2026

## Nutrition with Food Marketing with Placement BSc Honours

- UCAS code: **BD64**
- Full time
- 4 years

Our accredited Nutrition with Food Marketing with Placement degree prepares you for a career in nutrition with documented professional work experience and cutting-edge knowledge.

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 four-year nutrition with food marketing degree includes a placement year and focuses on developing your critical, analytical and professional skills. You'll graduate as a conscientious and socially aware food professional, ready for a career in nutrition and marketing.

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'll be introduced to topics such as:

- food sustainability
- food security
- ethical considerations in the food industry

We'll also support you in your career and personal planning to begin your professional development.

## **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

Introduction to Food and Nutrition	15
Sustainable & Secure Food Systems	15
Bioenergetics	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>
Marketing Strategy	20
New Food Product Development	20
Global Food Policy	10
Macro- and Micronutrients	20
Food Science and Technology	20
Nutrition Through the Lifecycle	10
Measurement and Assessment of Dietary Intake and Nutritional Status	20

You'll spend your third year on a work placement either in the UK or abroad, where you'll gain valuable practical experience in the sector and develop an understanding of the industry.

## Modules

<b>Compulsory Modules</b>	<b>Credits</b>
---------------------------	----------------

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.

You'll continue to develop and apply your nutrition knowledge and practical skills. You'll plan, organise, and conduct a research project, under academic supervision.

## Modules

<b>Compulsory Modules</b>	<b>Credits</b>
Data & Marketing Analytics	10
Agrifood Communication and Behaviour Change	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.

You'll have the opportunity to attend a national conference on food and human nutrition – if you choose the optional module – where you'll hear from world-leading experts in the field. This also gives you the chance to network with other people working across the nutrition industry.

#### **Research skills**

In the final year of your degree, you'll complete a research project. The project provides you with the experience of planning, researching and analysing a topic

that interests you.

Some students also work on a research project based at Newcastle University for the duration of their placement year.

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

## Opportunities

### Study abroad

Experience life in another country by choosing to study abroad as part of your degree. You'll be encouraged to embrace fun and challenging experiences, make connections with new communities and graduate as a globally aware professional, ready for your future.

You can choose to spend up to a year studying at a partner institution overseas.

If you choose to study abroad, it will extend your degree by a year.

[Find out more about study abroad](#)

### Work placement

Get career ready with a work placement and leave as a confident professional in your field. You can 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 between stages 2 and 3.

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

If you choose to take a work placement, it will extend your degree by a year.

Work placement is not available if you're spending a year abroad. Placements are subject to availability.

[Find out more about work placements](#)

## **Additional qualification**

You also have the opportunity during your placement to gain a Licentiatehip of the City and Guilds Institute, London (equivalent to NVQ Level 4), award. You'll collate evidence of your work experience and skills development as a portfolio.

We are currently the only nutrition course in the UK to offer this opportunity to gain an additional qualification in recognition of your development of personal, and transferable skills in the workplace.

## **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

This brochure is created from web content and is up to date at the time of creation (see the first page for creation date). If you are on screen you are able to use the live links that are highlighted in blue. If reading in print, the URLs provided above will help you to navigate back online. Full details of the University's terms and conditions, including reference to all relevant policies, procedures, regulations and information provision, are available at:

**<https://www.ncl.ac.uk/student-welcome/student-contract/>**

© Newcastle University.

The University of Newcastle upon Tyne trading as Newcastle University.