

Course Summary: March 29, 2026

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: **2026**

Next start date:

- September 2026

Tuition fees (Year 1)

- Home: **£9,790**
- International: **£31,500**

Entry requirements and offers

- A-Level: **ABB**
- IB: **32 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 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 decisions
- agriculture, food production and supply chains
- consumer studies and marketing management
- sustainable business practice

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 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](#)

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
Introductory Macroeconomics	10

Introduction to Business Management	10
Agri-Food Supply Chains	10
Sustainability in Practice	20
Introduction to Marketing and Consumer Behaviour	20
Introductory Business Economics	10
Academic and Professional Skills	20
Introduction to Sustainability	20

During your second year, you'll cover more complex topics, including agricultural economics and policy, marketing strategy, sustainable business practice and global agri-food supply chains. You'll also choose 50 credits of optional modules.

Modules

Compulsory Modules	Credits
Marketing Strategy	20
Agricultural Economics and Policy	10
Qualitative Research Methods	10
Dissertation and Research Preparation	10
Sustainable Solutions	10

You also take the following compulsory module:

Compulsory modules	Credits
Global Agri-Food Supply Chains	10

Optional Modules	Credits
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
Law and Land Use	10

Career Development for final year students	20
Global Agri-Food Supply Chains	10
Applied Farm Business Management	20
Your Future - occupational awareness	10
Countryside Management	20
Agri-food Business Management and Marketing Dissertation	30
Global Food Policy	10
Agri-food Communication and Behaviour Change	10
Sustainable Development and Environmental Valuation	10
Food Innovation Consultancy	30

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 stage 2, you will gain skills in qualitative and quantitative research methods to prepare you for your third year project.

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

Opportunities

Study abroad

Gain a global perspective, enhance your academic profile and open doors to exciting new experiences by studying 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'll have the choice to study at a leading international university, including:

- Monash University
- University of Hong Kong
- University of Pittsburgh

You can also opt for [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

During your degree you can apply to spend 9 to 12 months on an industry placement, in the UK or abroad. Your work placement is a great opportunity to gain practical experience, acquire key business skills and make industry contacts. You'll get University support from our dedicated team. Work placements usually take place between Stages 2 and 3 and extend your degree by a year.

Recent Agri-Business Management and Food Business Management and Marketing industrial placements include:

- Student Engineer at Fisher German Priestner Ltd
- Business Consultant at HCL Axon
- Industrial Placement at Morgan Stanley
- Sales and Marketing Placement at Joh Deere Ltd

[Find out more about work placements](#)

Facilities and environment

Facilities

The Agriculture Building is the home of our agri-food business and land management degrees and is located on our city-centre campus. It is based in the [School of Natural and Environmental Sciences](#).

Located within are state-of-the-art facilities including our test kitchen and the award-winning [Centre for Rural Economy](#).

During your studies, you'll have access to sensory trial facilities in the Dame Margaret Barbour Building and two commercial farms, Cockle Park Farm and Nafferton Farm, where you can gain practical experience providing you with an insight into how real-world farms operate.

Our farms are used for learning, demonstration and research. At NU Farms we promote innovation to shape policy and support scientific research. We collaborate with four key partners:

- Centre for Crop Health and Protection (CHAP)
- Centre for Innovation Excellence in Livestock (CIEL)
- Fera Science (Fera)
- Linking Environment and Farming (LEAF)

You'll also gain hands-on experience with industry-standard software to prepare you for your future career.

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

Join a network of successful graduates

The Agri-Business Management BSc can provide a route into various careers across a broad range of industries. Having gained specialist knowledge, 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. Previous graduates have taken roles at the following organisations after graduation:

- Greggs
- M&S Food
- Iceland
- KPMG
- Morrisons
- Unilever
- Waitrose
- Arla

Industry links

Our department was established over 100 years ago. We have strong links with industry leaders, including:

- JR Holland
- Asda
- Blagdon Estate
- Cranswick Food
- BerryWorld
- Greggs

Due to these links, you'll get to go on site visits and meet industry experts. You'll also get to network in the sector and pursue professional development opportunities.

Sustainable solutions

The Sustainable Solutions module at Newcastle University offers you the opportunity to collaborate with industry professionals on projects that address real-world sustainability challenges. This hands-on experience enhances your problem-solving skills and prepares you for successful careers in sustainability-focused roles.

You'll have many opportunities to interact with industry through:

- guest speakers
- visits
- industry networking events
- opportunities to attend conferences

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
- Watch videos about student life in Newcastle by visiting our YouTube channel at **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
- Contact us online at **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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