

## Entry requirements

Applicants must comply with the University of Ulster admissions policy for postgraduate students and also satisfy the University's entry requirements as set out in the prospectus or alternatively demonstrate their ability to undertake the course through the accreditation of prior experiential learning (APEL). The initial offer standard may vary from year to year.

**PgCert/PgDip:** Applicants must : (1) have gained (i) a BSc Hons degree or the equivalent from a recognised institution, (ii) or Graduate Diploma or an approved alternative qualification; [and] (iii) a degree in biochemistry, biomedical science, human biology, human nutrition, food science, food and nutrition, physiology, pharmacy, pharmacology or other relevant science. (2) Applicants must provide evidence of competence in written or spoken English (GCSE grade C or equivalent) or an IELTS of 6.0 or TOEFL score of 550 (international students). (3) In exceptional circumstances, where an individual has substantial and significant experiential learning, a portfolio of written evidence demonstrating the meeting of graduate qualities (including subject-specific outcomes, as determined by the Course Committee) may be considered as an alternative entrance route. Evidence used to demonstrate graduate qualities may not be used for exemption against modules within the programme.

**PgDip:** Applicants: Qualifications as above and PgCert in Nutraceuticals, Functional foods and Supplements.

## Apply online

[www.ulster.ac.uk/pgapply](http://www.ulster.ac.uk/pgapply)

**Closing date for applications: End of August each year**

### Contact Details

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## PgCert/PgDip/MSc Nutraceuticals, Functional foods & Supplements

Fully online – distance learning



## Programme overview

There is a growing awareness of the important roles played by whole foods and food components in the prevention of chronic diseases across many national and international jurisdictions. Globally, the Functional Food sector is valued at GB£46.2 billion (US\$74 billion) and GB£37.45 billion (US\$60 billion) for Food/dietary Supplements. Public interest in food and health is growing with some surveys showing 95% recognition of the term “Functional Food”. A major aim of the PgCert /PgDip /MSc course in Nutraceuticals, Functional Foods and Supplements is to provide reliable and impartial appraisal of scientific and technological developments in the sector. The course is aimed especially at those interested in the relations between food, nutrition and health, in addition to health and allied professionals.

## Structure and Content

Candidates enrolled for the Postgraduate Certificate (PgCert) in Nutraceuticals, Functional Foods and Supplements take 60 credit points of modules. Students wishing to proceed towards the Postgraduate Diploma (PgDip) take a total of 120 credit points of modules. After succeeding with all of the taught modules, candidates may choose to progress to the MSc (180 credit points) by completing an approved research project.

## List of modules\*

- PgCert
  - Food and Health (15 credit points)
  - Functional Foods & Components (15 credit points)
  - Nutraceuticals & Supplements (15 credit points)
  - Principles of toxicology & Risk assessment (15 credit points)
- PgDip (as for PgCert plus)
  - Nutrition & Health claims (15 credit points)
  - Research Design & Statistics (15 credit points)
  - Current issues in regulatory affairs (15 credit points)
  - Dosage form design (15 credit points)
- List of modules, MSc (as for PgDip plus)
  - Nutraceuticals, Functional Foods and Supplements MSc Research Project (60 credit points)

\*PgCert modules may be taken as standalone courses-please enquire

## Careers and Postgraduate Opportunities

Successful completion of this course should enhance employment prospects within the food and health sector from food manufacture to retail and legislation. The skills base is relevant also for nutritionists, dieticians, and members of pharmaceutical professions, Government services, teachers, Universities, higher education institutions, as well as independent or private laboratories. Graduates are expected to develop professional competencies related to either research and development, quality control, analysis, education or training. The course will benefit professionals charged with the maintenance and/ or promotion of public health. Elements from the course will be available in the short-course format, suitable for continuous professional development (CPD).

## Duration

PgCert – 0.5 year (1 semester) full-time / 1 year (2 semesters) part-time

PgDip – 1 year (2 semesters) full-time / 2 years (4 semesters) part-time

MSc – 1 year (3 semesters) full-time / 2 years (5 semesters) part-time

## Teaching and learning methods

The e-teaching is based on a virtual classroom model involving diverse activities online including; lectures, presentations, set reading. Students have opportunities to participate in discussion group, collaborative learning, coursework, and independent work. Masters students will complete a dissertation based on research according to their circumstances and supervisors expertise.

## Assessment

Presentations, reports, essays, quizzes, moderated on-line discussions and (for MSc) a written project report and supervisors comments.

## Fees

<http://www.ulster.ac.uk/finance/fees/>