



Programme Specification

Sustainable Food Systems [Frenchay]

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Section 1: Key Programme Details

Part A: Programme Information

Programme title: Sustainable Food Systems [Frenchay]

Highest award: MSc Sustainable Food Systems

Interim award: PGCert Sustainable Food Systems

Interim award: PGDip Sustainable Food Systems

Awarding institution: UWE Bristol

Affiliated institutions: Not applicable

Teaching institutions: UWE Bristol

Study abroad: No

Year abroad: No

Sandwich year: No

Credit recognition: No

Department responsible for the programme: HAS Dept of Applied Sciences,
Faculty of Health & Applied Sciences

Contributing departments: Not applicable

Professional, statutory or regulatory bodies: Not applicable

Apprenticeship: Not applicable

Mode of delivery: Full-time, Part-time

Entry requirements: For the current entry requirements see the UWE public website.

For implementation from: 01 September 2023

Programme code: D69000

Section 2: Programme Overview, Aims and Learning Outcomes

Part A: Programme Overview, Aims and Learning Outcomes

Overview: How we grow food, manufacture and process it, transport it and consume food has impacts on the sustainability of natural ecosystems and our health. These activities don't happen in isolation to each other; they form part of a complex system with visible and invisible relationships between different parts of the system, resulting in unforeseen consequences that ripple throughout the system in response to changes in drivers both within and outside of the system.

The focus of this programme is to gain a better understanding of how to transform our food systems to achieve sustainable, healthy and equitable outcomes for all. Course content focuses on the community-scale actions and changes that can trigger change across national and global food systems. Upon completion of the MSc, you will be prepared to enter leadership roles to drive change across food systems.

Educational Aims: Upon completing the MSc in Sustainable Food Systems, you will have the specialised skills to become sustainability leaders and change-makers in government, public bodies, businesses and CSOs, capable of driving change to transform food systems to be sustainable, healthy and just.

Programme Learning Outcomes:

On successful completion of this programme graduates will achieve the following learning outcomes.

Programme Learning Outcomes

- PO1. Analyse and synthesize sustainable and resilient solutions to food system challenges
- PO2. Synthesise the principles of agroecology and apply them across food systems.

- PO3. Critically evaluate the complexity of food system governance from multi and trans disciplinary perspectives related to social-ecological outcomes.
- PO4. Collaborate and work in a team to agree arguments and evidence-based outcomes for food system dynamics.
- PO5. Critically evaluate multiple outcomes/objectives of food system through data analysis, verification and validation.
- PO6. Co-produce a research plan and report research outcomes.
- PO7. Appreciate the importance of Research Governance, especially ethics and power, and how it must inform and influence research approaches and design

Part B: Programme Structure

Year 1

Full-time students must take 180 credits from the modules in Year 1.

Part-time students must take 90 credits from the modules in Year 1.

A PGCert Sustainable Food Systems is awarded for passing 60 credits excluding Research in Practice. A PGDip Sustainable Food Systems is awarded for passing all 120 credits, except from Research in Practice.

Year 1 Compulsory Modules (Full-time)

Full-time students must take 180 credits from the Compulsory Modules in Year 1. If a student has already achieved a pass in the Research in Practice module then they will be permitted with the agreement of the programme leader to enrol on an alternative comparable module.

Module Code	Module Title	Credit
USSKHV-30-M	Agroecology and Sustainable Farming Systems 2023-24	30
USSKJ3-30-M	Co-production and Place-based Methods 2023-24	30
USSKHW-15-M	Creating Healthy Food Systems 2023-24	15
USSKJ4-30-M	Food Security and Food Policy 2023-24	30
USSKM6-60-M	Research in Practice 2023-24	60

USSKJ5-15-M	Sustainable Food System Supply Chains 2023-24	15
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Year 1 Compulsory Modules (Part-time)

Part-time students must take 90 credits from the Compulsory Modules (Part-time).

Module Code	Module Title	Credit
USSKHV-30-M	Agroecology and Sustainable Farming Systems 2023-24	30
USSKJ3-30-M	Co-production and Place-based Methods 2023-24	30
USSKJ4-30-M	Food Security and Food Policy 2023-24	30

Year 2

Part-time students must take 90 credits from the modules in Year 2

Year 2 Compulsory Modules (Part-time)

Part-time students must take 90 credits from the modules in Compulsory Modules (Part-time). If a student has already achieved a pass in the Research in Practice module then they will be permitted with the agreement of the programme leader to enrol on an alternative comparable module.

Module Code	Module Title	Credit
USSKHW-15-M	Creating Healthy Food Systems 2024-25	15
USSKM6-60-M	Research in Practice 2024-25	60
USSKJ5-15-M	Sustainable Food System Supply Chains 2024-25	15

Part C: Higher Education Achievement Record (HEAR) Synopsis

Many civil society organisations (CSOs), funding bodies and academics are demanding policy changes to address the inefficiencies of the current food system. To meet these growing demands, our MSc Sustainable Food Systems aims to produce sustainability leaders with the specialised skills to drive change in this

sector.

The interdisciplinary masters in Sustainable Food Systems focuses on shifting local food systems through community-scale actions. From growth to consumption, students will learn how to transform complex food systems to achieve sustainable, healthy and accessible outcomes for all.

After completing our masters in Sustainable Food Systems, graduates will have the specialised skills to become sustainability leaders in government, public bodies, businesses and CSOs.

Part D: External Reference Points and Benchmarks

The learning outcomes have been designed with the QAA Framework for Higher Education Qualifications in mind. Moreover, the following has also been considered:

QAA UK Quality Code for HE (October 2019)

Framework for higher education qualifications (FHEQ)

Strategy 2030

University policies

Staff research project

Part E: Regulations

Approved to University Regulations and Procedures.