

# BSc in Nutraceuticals in Health & Nutrition

TU882

DILLSCOIL TEICNEOLAÍOCHTA  
BHÁILE ÁTHA CLIATH  
**TU  
DUBLIN**  
TECHNOLOGICAL  
UNIVERSITY DUBLIN

**Qualification awarded:** BSc (Nutraceuticals in Health and Nutrition) level 8

**Duration of programme:** 4 years

**Type of programme:** Honours Degree

**Number of places:** 32 approx.

**Location:** TU Dublin, Grangegorman

Nutraceuticals are concentrated compounds obtained from food sources which can provide health benefits including prevention of disease and health promotion. Examples of nutraceuticals include substances such as Omega 3, antioxidants or probiotics. In today's competitive food industry, and with increased consumer awareness of the link between diet and health, nutraceuticals are a dynamic and growing market sector.

This programme covers a range of scientific disciplines and new nutraceutical technologies and aims to produce contemporary food scientists capable of exploiting this growing opportunity in health and wellness. An additional feature of this programme is its coverage of the emerging area of sports nutrition and nutrigenomics. Students on the programme will also undertake a three month work placement in a relevant area. A full semester in year 4 is dedicated to an independent research project which allows students to develop their research skills and develop an in-depth knowledge in an area of their choice.

Nutraceuticals  
Where **Food** and  
**Health** meet



## Module Listing:

**Year 1:** Principles of Cellular and Systems Biology, Fundamentals of Inorganic, Organic and Physical Chemistry, Digital skills and computer applications, Mathematics for Scientists, Physics for Sciences and Health, Principles of Food Processing and preservation, Introductory Nutrition and Microbiology, Communications and Nutraceutical Industry Studies

**Year 2:** Structural and Transformational Biochemistry, Natural Organic Chemistry, Food and Pharmaceutical Instrumentation, Food Process Technology, Food Engineering, Food Ingredients and Regulatory Affairs, Diet, Health and Disease, Statistics, Food Microbiology

**Year 3:** Food Chemistry and Food Chemical Analysis, Principles of Pharmacology and Toxicology, Biotechnology, Food Shelf-life Management and Packaging, Innovation and Entrepreneurship, Nutraceutical Microbiology, Medicinal Chemistry for Nutraceuticals, Nutraceutical Product Development, Nutraceutical Food Quality & Occupational Safety, Sports Nutrition, Industrial placement

**Year 4:** Functional Food Products and Processing Aspects, Lifecycle Nutrition, Nutrigenomics and Nutrigenetics, Industrial biotechnology for nutraceuticals, Sports Ergogenic aids and a choice of an optional module

## Career Opportunities:

Graduates will be qualified to enter a rewarding career in this innovative industry, participating in and leading the development and production of high quality functional foods and new nutraceutical products for the food industry. Graduates of this programme find employment in a variety of roles including nutraceutical technologist, food product development specialist and quality control and regulatory roles.

Graduates will also be qualified to enter postgraduate research programmes, both in Ireland and abroad, in nutraceutical research and related areas at masters or PhD level. Demand for researchers in this area is currently high and is predicted to further increase in future years.

### LEAVING CERT ENTRY REQUIREMENTS:

#### Minimum No of:

Subjects . . . . . 6  
Honours (H5) . . . . . 2

#### Minimum Grade in:

Maths. . . . . O4/H7  
English or Irish . . . . . O6/H7

#### Other Requirements

At least O4/H7 in one of: Physics, Chemistry, Physics & Chemistry or Biology

### FETAC LEVEL 5 ENTRY REQUIREMENTS:

A FETAC Level 5 entry route to this programme is available. Please visit [www.dit.ie/study/undergraduate/fetac](http://www.dit.ie/study/undergraduate/fetac)

## Further Information:

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**Infinite  
Possibilities**

