School of Food Science and Nutrition
FACULTY OF MATHEMATICS AND PHYSICAL SCIENCES

FOOD SCIENCE & NUTRITION
UNDERGRADUATE DEGREES
2017
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Important Information
Information provided by the University such as in presentations, University brochures and the University website, is accurate at the time of first disclosure. However, courses, University services and content of publications remain subject to change. Changes may be necessary to comply with the requirements of accrediting bodies or to keep courses contemporary through updating practices or areas of study. Circumstances may arise outside the reasonable control of the University, leading to required changes. Such circumstances include, industrial action, unexpected student numbers, significant staff illness (where a course is reliant upon a person’s expertise), unexpected lack of funding, severe weather, fire, civil disorder, political unrest, government restrictions and serious concern with regard to the transmission of serious illness making a course unsafe to deliver. After a student has taken up a place with the University, the University will look to give early notification of any changes and try to minimise their impact, offering suitable alternative arrangements or forms of compensation where it believes there is a fair case to do so. Offers of a place to study at the University will provide up to date information on courses. The latest key information on courses, entry requirements and fees can be found at www.leeds.ac.uk/coursefinder. Please check this website before making any decisions.
Welcome

Leeds is ranked as one of the UK’s top universities for food science and nutrition. We scored 94% overall in the 2015 National Student Survey, plus an impressive 92% of our graduates go on to employment or further education within six months of graduating.*

Our courses are multidisciplinary, focusing on understanding the science underpinning the behaviour of food along the supply chain, and the effects of foods and diet on health.

The three courses are distinctive and delve into these topics to different depths – allowing you to select those areas of study that best suit your interests and talents.

You can also choose to undertake an optional year-long placement during your degree, either working in industry or studying abroad. Both options are very popular.

Our courses are informed by the latest research developments, and all our academic staff are engaged in research and teaching – our commitment to giving students the best academic experience.

At Leeds you will not only be provided with scientific and practical knowledge, but we also aim to give you invaluable transferable skills to enhance employability after graduation.

Join a prestigious international network of Leeds scholars who now hold key positions in the food industry and government agencies. Please get in touch if you have any questions or if you would like to arrange a visit to our School.

Make the most of your talents – choose a highly-regarded course at a leading international university, and become a future leader in the field of food science and nutrition.

We look forward to hearing from you soon.

Dr Charlotte Evans
Undergraduate Admissions Tutor
School of Food Science and Nutrition

The Faculty of Mathematics and Physical Sciences holds the Athena SWAN Silver Award in recognition of its work to advance women’s careers in the field of mathematics and science.

*Destinations of Leavers from Higher Education survey, 2013/14
A PIONEER IN TEACHING

The University of Leeds has been a pioneer in the teaching of food science subjects and has built up a reputation over more than 50 years as one of the world’s leading institutions in this area of study.

Our teaching and research is at a very high level, which is why we were ranked 3rd in the Guardian University Guide 2016 and 3rd in the Complete University Guide 2017. Our courses are recognised by employers across the globe for their rigour and content.

We win significant research funding each year from the public sector (e.g. research councils), charities (e.g. the Cancer Research Fund) and the industrial sector (e.g. the food industry). This funding demonstrates that our academic staff are highly regarded and that our research is relevant to the needs of society.

All of our academic staff are involved in research and teaching, which means that our students learn from the experts.

Academic Facilities

Our School is located in a custom-built facility at the heart of the University campus. It has several laboratories, maintained by skilled technical experts, in which industrial methods of food processing can be realistically reproduced and food products can be developed, tested and analysed. The School also has easy access to the main lecture theatres and computer clusters, as well as its own meeting rooms and a popular common room for students and staff.

Student Support

The friendly nature of our School creates strong staff-student working relationships and a fantastic learning environment, which helps you to excel in your studies here at Leeds.

You’ll also benefit from our state-of-the-art facilities and resources, including our brand new multi-million pound undergraduate Laidlaw library.
OUR DEGREE COURSES

WHY STUDY FOOD SCIENCE AND NUTRITION?

Food belongs at the heart of our culture, bringing families and friends together. At the same time, food and its nutrients are essential for our survival, and food-health issues are regarded by many as being as important as global warming.

The study of food and nutrition is a fast moving discipline; full of practical, technical and intellectual challenges. It draws on knowledge from a range of disciplines including chemistry, biology, physics, psychology, geography, business and even art!

EMPLOYABILITY

Our courses are designed to equip you with a range of skills to prepare you for graduate employment. Teaching and assessment methods are varied to encourage you to demonstrate skill in different areas. The emphasis of our teaching is on promoting abilities in critical thinking, problem solving and life-long learning.

As a graduate of the School of Food Science and Nutrition at Leeds, you should be well prepared for a future career tackling real issues and problems faced by society and industry today. An impressive 92% of our graduates go on to employment or further education within six months of graduating.*

*Destinations of Leavers from Higher Education survey, 2013/14
Our Undergraduate Degree Courses

All of our courses provide a thorough understanding of the science behind the behaviour of food and the relationship between diet and health. Our curriculum is informed by the latest research, as well as by external guidance from The Institute of Food Science and Technology, the Association for Nutrition and our Industrial Advisory Board.

Our courses are inter-related but have distinctive features that will allow you to specialise in your area of interest. The first year is common to all courses, to equip you with the background scientific knowledge to understand issues in Nutrition and Food Science. There are common modules in year 2 and 3 including food analysis, food safety, a literature review, new product development, and a research dissertation.

Discovery Modules

In addition to food and nutrition modules, we allow you to choose a Discovery Module which is a subject that can be chosen from a different academic school. For example, you can take a Discovery Module in Psychology, Business, Maths, Geography, Astronomy, Languages, or anything else that takes your fancy and fits into your timetable.

“The food industry is a fast-paced, innovative industry and will never disappear; making studying food science a great choice.”

DEBORAH CRAY, BSC FOOD SCIENCE AND NUTRITION
OUR DEGREE COURSES

FOOD SCIENCE
COURSE OVERVIEW

Food Science is a far-reaching discipline that applies pure science subjects, such as chemistry, biology, nutrition, biochemistry, and microbiology, to studying the nature, properties and composition of foods and changes which occur during processing and storage.

The BSc Food Science is specifically designed to relate scientific principles to their practical and commercial applications relevant to the food industry and above all is concerned with the maintenance and improvement of food quality and safety.

Structure

In year 1 you will be introduced to scientific principles related to the composition of foods, the sources of nutrients in the diet and essential chemical and physical behaviour of foods during processing and storage. You will also study key processing technology to allow you to understand the scientific principles underlying processing methods such as heating, cooling and freezing.

In year 2 you will deepen your understanding of food texture, flavour and taste. You will be introduced to the theory behind food formulation and new product development, with an emphasis on how food components affect the chemical and microbiological safety of food.

In your final year you will apply your knowledge and skills to designing new foods, from concept, through formulation and processing, to sensory evaluation, packaging and marketing. Your team project based on new product development will explore the role of food scientists in developing and marketing new healthy food ranges for food manufacturers.

Specialist subjects for this course include:

- Food quality and safety
- Sensory evaluation
- Solving food processing problems
- Food production from farm to fork
- Food colloids

“Food science really is a community; an extended family. Everyone is supported, valued and then given the opportunity to grow and develop. It is a home away from home.”

LUCY PACKMAN, BSC FOOD SCIENCE
COURSE OVERVIEW

Nutrition is a fast-moving discipline that focuses on understanding the role of diet in maintaining a healthy human body and the prevention of disease.

The BSc Nutrition course is designed to develop understanding of the science underpinning the relationship between food, health and wellbeing, taking into account the scientific, social and ethical considerations that inform the nutrition profession. You will not only learn about the effects of nutrients in the body, and their role in human metabolism, but will also have hands-on knowledge of how to produce safe and nutritious food to industrial standards.

Structure

In year 1 you will be introduced to scientific principles related to nutrient structure and function, sources of nutrients in the diet, and essential elements of physiology and biochemistry. The concept of ‘a balanced diet’ will be discussed in relation to socio-economic and cultural factors that form dietary preferences.

In year 2 you will deepen your understanding of the scientific basis of nutritional recommendations for all the population. The relationship between nutrition and energy metabolism will also be explored in the context of the global obesity problem, including the physiological, psychological and cultural barriers to dietary change.

In your final year you will plan and develop nutritional interventions for health promotion in agreement with current nutritional policies and recommendations. The team project based on new product development will allow you to explore the role of industrial nutritionists in developing and marketing new healthy food ranges for food manufacturers.

Specialist subjects for this course include:

- Nutrition in the life cycle
- Diet and cardiovascular health
- Personalised nutrition
- Nutrition policy and public health
- Physiology

“My passion for nutrition definitely stems from the growing trends and interests on how people’s diets play a huge role in their health and well-being. I wanted to be able to learn about this subject matter and be equipped with the right knowledge to make an impact on others and educate them on attaining the right balance in their diets.”

CHARLOTTE DE DROUAS, BSC NUTRITION
OUR DEGREE COURSES

FOOD SCIENCE AND NUTRITION
**COURSE OVERVIEW**

The BSc Food Science and Nutrition course provides a balance between the scientific aspects of food science and nutrition and the wider implications of diet on our health and wellbeing. It addresses key issues concerning both producers and consumers, including aspects of manufacture, marketing, legislation, labelling and retail. Its breadth leads to an appreciation of the importance of food in society.

**Structure**

In year 1 you will be introduced to scientific principles related to nutrient structure and function, sources of nutrients in the diet, the concept of ‘a balanced diet’ and essential elements of physiology and biochemistry. You will also gain a practical understanding of food materials and the importance of food as a carrier of nutrients.

In year 2 you will deepen your understanding of the links between diets and health outcomes. You will also develop specialist knowledge in ‘Food and Allergy’ and deepen your understanding of food texture, flavour and taste.

In your final year you will work on a team project based on new product development exploring the role of food and nutrition scientists in developing and marketing new healthy food ranges for food manufacturers. You will also develop your understanding of ‘functional foods’ and how you can use food and diets for preventing diet related disease.

Specialist subjects for this course include:

- Nutrition for the prevention of disease
- Food and allergic reaction
- Diet and cardiovascular health
- Functional foods
- Food and cancer

“I love that the University of Leeds pushes me to excel both academically and as an individual. Studying in Leeds has broadened my horizons for the future and also given me ample opportunities to explore new areas of interest from over 200 clubs and societies.”

NADIA HARTANTO, BSC FOOD SCIENCE AND NUTRITION
The industrial placement scheme provides you with the opportunity to experience the challenge of working full-time in either industry or in public or third sector organisations while usually earning a salary before you graduate. Placements can be carried out in the UK or overseas. During this year, you apply your theoretical knowledge to solving real-life problems. The experience will go a long way to boosting your self-confidence, not only in your chosen subject area, but in a wide range of graduate skills.

Employers welcome the fact that graduates have work experience and it can make a big impact on your CV and during interviews when you are competing with other graduates. The placement year is also an opportunity to build professional networks, which are very important for future employment.

Our students have worked in a range of prestigious companies including:

- Asda
- Aunt Bessies
- Campden BRI
- Co-op
- Iceland
- Jordans
- Kellogg’s
- Marks & Spencer
- Mondelez
- Pepsico
- Premier Foods
- Sainsbury’s

The roles undertaken are varied, from Food Technologist to Assistant Nutritionist; there are placements to suit all interests.

Gaining a place on the industrial placement programme is competitive and depends on the grades you achieve.

Support for Placements

The School has a dedicated placement tutor who coordinates the placement year as well as an Employability Enhancement Officer who liaises with companies and ensures you are well supported throughout the placement process. The School has an optional Careers in Food Science and Nutrition module which helps to prepare you for applying for food science and nutrition careers and placements.

“I couldn’t recommend spending a placement year in industry more highly. I worked for Mondelez International as a coffee product developer and was given huge responsibility, faced new and exciting challenges and spent several months in Germany running product trials.”

DEBORAH CRAY, INDUSTRIAL PLACEMENT AT MONDELEZ INTERNATIONAL
Living and studying in another country is a unique experience. Unlike the passing tourist, you have the chance to totally immerse yourself in another culture. You will gain unforgettable experiences and memories that you will draw upon in your working and personal life for years to come. Employers also see this as ‘added value’, proof of students’ flexibility and initiative.

Gaining a place on the study abroad programme is competitive and depends on the grades you achieve.

**International Placement**

**Taught**

Spend a full academic year overseas studying taught modules related to a programme of study at the University of Leeds.

Popular destinations include:

- Monash University (Australia)
- University of Newcastle (Australia)
- University of California (USA)
- McGill University (Canada)

**Research**

Spend a full academic year carrying out research at a partner University. Popular destinations include:

- Dijon (France)
- Berlin (Germany)
- Barcelona (Spain)
- Burgos (Spain)
- Dublin (Ireland)

You may be required to study a specific language at the University of Leeds if your host University does not teach in English.

“I would definitely recommend doing a year abroad, the experiences you get and the memories you make are worth it 100%. My year in Australia was great, I experienced living in a new country with a different culture to the UK but without having to overcome the language barrier.”

EMILIE HART, BSC FOOD SCIENCE AND NUTRITION (INTERNATIONAL)
Summer research placements consist of working within a research group in the School of Food Science and Nutrition over the summer break. Students undertake their own piece of research, working alongside MSc and PhD students, under the supervision of an academic supervisor. Where available these are salaried positions.

Doing a summer placement allows you to gain valuable work experience during the summer holidays and looks great on your CV helping improve your employability. Research placements allow students to participate in the creation of knowledge from an early stage. You gain practical experience in a range of laboratory and statistical techniques. There are opportunities to go to research seminars where the latest findings are discussed before publication.

“If you really are committed from the start of your degree to help yourself then I would highly recommend the summer placement. So many positive things come out of a placement and it will really help you find a job for a year in industry scheme if that’s what you would like to do.”

ALEX NAWROCKI, BSC FOOD SCIENCE (INDUSTRIAL)
ENTRY REQUIREMENTS

NUTRITION
AAB at A-level, including two science subjects

FOOD SCIENCE & NUTRITION
ABB at A-level, including one science subject

FOOD SCIENCE
ABB at A-level, including two science subjects

Science Subjects
Our preferred science subjects are biology, chemistry, physics or maths. Other A-level subjects such as food technology or psychology will be considered as second science subjects. Applicants are encouraged to contact the admissions team if they have any queries regarding specific subjects.

We also require a minimum of grade C in English and maths at GCSE.

Alternative Qualifications
The School of Food Science and Nutrition welcomes applications from applicants studying a range of equivalent Level 3 qualifications where students have the potential to succeed on their chosen degree course. Examples of such qualifications include:

- Access to HE Diploma
- International Baccalaureate
- European Baccalaureate
- Scottish Higher Qualifications
- Irish Leaving Certificate
- BTEC
- Professional Diploma

Our admissions staff are familiar with a wide range of qualifications, including international qualifications.

English Language Qualifications
If your first language is not English, you will also need to provide us with evidence of an English language qualification, such as:

- IELTS (score 6.0)
- International GCSE English (grade C)

If you have any questions about your qualifications or eligibility, we will be happy to advise. Please contact the Undergraduate Admissions Tutor, Dr Charlotte Evans, foodug@leeds.ac.uk c.e.l.evans@leeds.ac.uk
“Food is one of the biggest industries, we all need to eat and we all want to know what we are putting into our body so there isn’t going to be a shortage of jobs. If anything, with new technology emerging every day there may be more jobs available.”

JIAMINI PATEL, BSC FOOD SCIENCE AND NUTRITION (INDUSTRIAL)

**Employability**

The food and drink industry is a global business that is thriving and one of the largest manufacturing sectors in the UK. Food companies are attracted to the University of Leeds to recruit the best talent, and many of our graduates hold key positions in the food industry and government agencies.

With technological advances and ever-increasing demand for new, healthy food products, there are some great opportunities out there for all our students to take up employment all over the world. Graduates from food and nutrition courses have strong employment prospects.

The course is also a stepping-stone towards obtaining higher level qualifications in research such as PhD, MRes, or in a taught postgraduate degree such as MSc or postgraduate diploma. See our postgraduate pages to find out more: [www.food.leeds.ac.uk/postgraduate-taught](http://www.food.leeds.ac.uk/postgraduate-taught)

**Food Science and Nutrition graduates** will have an overall appreciation of both food science and nutrition areas, and will therefore play key roles in the development of new, healthy product trends, including their promotion, marketing and labelling. In addition, the wide range of skills acquired will be relevant to roles in management areas.

**Careers Advice**

The School of Food Science and Nutrition has a dedicated employability officer who is available to all our students and can give careers advice specifically related to the food industry. We also have an employability website dedicated to current students where you can find advice and opportunities related to careers and placements in Food Science and Nutrition.

The University Careers Centre provides support and individual advice to all University of Leeds students and graduates, as well as promoting vacancies, be they for vacation work, industrial placements, or graduate openings.

Visit [http://careerweb.leeds.ac.uk](http://careerweb.leeds.ac.uk) for more details.

The University places a high value on providing its students with a fulfilling education in their chosen discipline. But, in addition to giving all undergraduates a solid academic foundation, the University also offers practical careers advice and support so that graduates can use the knowledge and skills they acquire at Leeds to make the most of the opportunities that life presents. ‘Leeds for Life’ is a unique university initiative that will help you get the best out of your degree and student life. Find out more at [www.leeds.ac.uk/leedsforlife](http://www.leeds.ac.uk/leedsforlife)

**Food Science graduates** have important roles in ensuring that all different types of food products that become readily available for human consumption are nutritious, tasty and safe to eat. They also hold key positions in quality assurance, product development, research, technical and environmental services.

**Nutrition graduates** will be able to work as nutritionists in food companies and other nutrition and health-related industries. They may also wish to undertake careers in nutritional research, public health promotion, product development, marketing and humanitarian work related to nutrition and public health.
LIFE IN LEEDS

THE UNIVERSITY

Leeds is among the top ten universities for research in the UK and is internationally acknowledged as a centre of excellence in a wide range of academic and professional disciplines. Its broad research and skills base and superb facilities attract interest from major multinationals and small local businesses alike. Many of its research initiatives cross traditional subject boundaries and Leeds currently promotes projects through several inter-disciplinary centres and research schools.

The Campus

As a large single campus university, you will find our on-site facilities are extensive and conveniently located. They include a state-of-the-art swimming pool and sports centre, libraries, a book shop, hairdressers, opticians and a range of shops, as well as a dedicated Leeds Student Medical Practice. There are also a wide variety of cafés and bars across campus.

FoodSciSoc

The School has its own Food Science & Nutrition society run by undergraduate students. Their aim is to bring Food Science and Nutrition students together, to help each other with problems, and to have fun through social events such as cinema trips and pub quizzes, activities such as cooking demonstrations and various trips. There are also many other food and drink related societies that students can join, such as FoodSoc, who visit different restaurants every month, the Baking society, SocieTEA, the wine society, vegetarian and vegan society and the coffee society.

Sport Facilities

The University offers great sports facilities. Our on-campus multi-million pound sports centre ‘The Edge’ includes a state-of-the-art swimming pool, gym, squash courts, sports halls, sauna and steam rooms and has proved a popular place to train with the Chinese Olympic Committee and current British Olympic champion Alistair Brownlee. Playing fields for hockey, cricket, football and rugby are just a short distance away. There are lots of different ways to participate in sport at Leeds ranging from beginners to elite level. Leeds teams compete in national championships and benefit from professional coaching and conditioning along with access to dedicated training facilities.

Students’ Union

Our award winning Leeds University Union is the centre of student social activities. It has an extensive range of shops, bars and eateries. The Union is renowned for showcasing the latest bands and cultural events.

It offers around 250 student societies and volunteering activities that you can get involved with. The Union also hosts JobLink where students can search for term-time and holiday employment.

Find out more about LUU
www.luu.org.uk/
THE CITY

Leeds is a key social hub of the North of England with a vibrant mix of culture, commerce and style, and is one of the most cosmopolitan cities in the UK. The campus is ideally positioned just a few minutes' walk away from the city centre.

Culture

Leeds is also a city of culture with plenty of theatres, museums and cinemas. ‘Opera North’, the ‘Northern Ballet Theatre’, ‘Leeds Arena’ and the ‘West Yorkshire Playhouse’ ensure a stunning line-up of entertainment each year, with affordable student tickets available for most performances.

There is an extensive choice of places to eat and drink. All culinary tastes are catered for, from Italian to Thai, Caribbean to vegetarian. Nightlife in and around the city is also known for its diversity and popularity. Leeds also has its own local Farmers Market and hosts many food and drink related events throughout the year.

Leeds is an ideal city for shopping. With its traditional markets, designer boutiques and high street favourites, including 120 shops in the new Trinity Leeds shopping centre, there is something to suit everyone’s taste and budget.

Sport

If sport is more your thing, why not head for the pitch? Local teams include Leeds United FC, the Rhinos and the Tykes (rugby), and the Yorkshire County Cricket Club. Better still, get in on the action with a range of sporting activities from judo to netball organised in clubs across the city. You’ll also find Leeds is one of the greenest cities in Britain.

Escaping the City

You are never far away from the impressive Yorkshire Dales with its awe inspiring scenery and a huge selection of outdoor activities and pursuits. Yorkshire’s three National Parks offer more than 1000 square miles of beautiful land and seascapes, just waiting to be explored.

ACCOMMODATION

All students in their first year of study are guaranteed an offer of a place in University accommodation, provided applications arrive before the required deadline. All our accommodation is within easy reach of the University and city centre. We have a wide range of properties at different rents and there is something to suit every budget.

Some residences are on campus, others within walking distance, and those residences further away are close to bus routes, shops, restaurants and other local amenities.

Different residences offer different facilities such as: launderettes, parking spaces, squash courts, pool tables, common rooms, shops and music practice rooms. The facilities that are available vary in each residence.

The University Accommodation Office also offers an accommodation viewing day every year in spring, helping you choose the best accommodation to suit your needs. For more details on this and for details of how to apply and application deadlines, please visit http://accommodation.leeds.ac.uk

“I compete in the triathlon and have a sports scholarship from the University. I chose to study Nutrition as I’ve always been interested in science and this course is science related and I can apply aspects of my study to my sporting career.”

GORDON BENSON, BSc NUTRITION, SPORTS SCHOLAR
The University of Leeds is a truly international university. We have links with over 600 institutions worldwide and up to 5,000 international students study with us each year.

We are one of the UK’s top universities, world-famous for our teaching and research and situated in the heart of a vibrant and multicultural city.

As a leader in the teaching and research of food science and nutrition subjects, students from all over the world choose to study with us.

The School has taught international students from all over the world including:

- Australia
- Barbados
- Brazil
- Canada
- China
- Cyprus
- Ghana
- India
- Iran
- Japan
- Kenya
- Kuwait
- Libya
- Malawi
- Malaysia
- Maldives
- Mexico
- Nigeria
- Pakistan
- Saudi Arabia
- Singapore
- South Korea
- Switzerland
- Thailand
- Turkey
- USA
- Zimbabwe

Support for International Students

The University has a dedicated International Centre www.internationalstudentsupport.leeds.ac.uk and will provide support and advice throughout your time here at Leeds. The Centre can provide help from managing your money, to your health and welfare.

There are also a host of events organised by the International Centre including day trips to historic towns in the UK and a weekly Global Cafe, which are great ways to meet new friends from all over the world.

English Language Centre

The University English Language Centre offers English tuition at many levels, including pre-entry courses to prepare you for the IELTS, to term-time courses to improve your academic English and help you with your studies. Visit www.leeds.ac.uk/languages for more information.

Accommodation

Adapting to life in a new country can be both exciting and challenging. Leeds currently has a surplus of accommodation, meaning that we have more beds available than the number of students, so you are guaranteed to find a suitable accommodation for you. The cost of living in Leeds is significantly lower than most of the southern parts of England. Visit http://accommodation.leeds.ac.uk for more details.
“Visiting the school gave me a great chance to meet staff and students, as well as to tour the facilities... Not to mention the chance to ask hundreds of questions, particularly the things you can’t find out from a prospectus, like how comfy are the seats in the common room (they are very comfy!).”

LUCY PACKMAN, BSC FOOD SCIENCE AND NUTRITION (INDUSTRIAL)

FEES AND FINANCES

All information about financial matters can be found online at www.leeds.ac.uk/yourfinances.

The website includes information about fees, but also financial support available in the form of scholarships, bursaries, grants and loans.

Scholarships

The Dean’s Excellence Scholarship is open to all UK/EU students and is awarded on academic merit, whilst non-EU students may be eligible for the University Science and Engineering scholarship. www.food.leeds.ac.uk/undergraduate/scholarships

There are a number of sports scholarships available to students who participate in competitive sport at international level.

For more information please search for the scholarships section at http://sport.leeds.ac.uk

Prizes

Our students are rewarded with prizes at the end of the year based on academic potential and performance. Some of the prizes are donated by companies or charitable trusts.

VISIT US

If you would like to visit us in order to find out more, why not:

• Attend a University-wide Open Day www.leeds.ac.uk/opendays
• Book yourself onto one of our University campus tours which take place regularly throughout the year to suit you www.leeds.ac.uk/campustours
• If you are an international student, you can book onto an international campus tour by emailing internationalcampustours@leeds.ac.uk

Post-application Visit Days

When you apply to us through UCAS, we will invite you to a post-application visit day. You will have an opportunity to look around the School, meet the staff, current and past students and generally get a feel for what the School and University are all about.

We highly recommend you visit the School to help you make the best possible decision about your future degree. Most of all, it is your chance to ask all the questions that you may have.

CONTACT US

If you have any questions regarding the courses, entry requirements or any aspect of your application, please contact:

Dr Charlotte Evans
Undergraduate Admissions Tutor
Tel: +44 (0)113 343 3956
Email: c.e.l.evans@leeds.ac.uk

To enquire about the progress of your application, or for information about School open days, please contact:

Education Service Officer
(Undergraduate Admissions)
Tel: +44 (0)113 343 2958
Email: foodug@leeds.ac.uk
OPEN DAYS 2016
Saturday 18 June • Thursday 23 June • Friday 24 June
Saturday 10 September • Saturday 8 October
www.leeds.ac.uk/opendays