



UNIVERSITY OF  
PORTSMOUTH

## COURSE SPECIFICATION

# FdSc Sport Fisheries and Aquaculture (University Centre Sparsholt) C0251FTC and C0251PTC

**Academic Standards, Quality and Partnerships  
Department of Student and Academic Administration**

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## COURSE SPECIFICATION

Please refer to the [Course Specification Guidance Notes](#) for guidance on completing this document.

<b>Course Title</b>	<b><i>FdSc Sport Fisheries and Aquaculture</i></b>
Final Award	<i>FdSc</i>
Exit Awards	<i>Cert HE</i>
Course Code / UCAS code (if applicable)	<i>C0251FTC/PTC, D439</i>
Mode of study	<i>Full time and part time</i>
Mode of delivery	<i>Campus</i>
Normal length of course	<i>2 years or 3 years</i>
Cohort(s) to which this course specification applies	<i>From September 2022 intake onwards</i>
Awarding Body	<i>University of Portsmouth</i>
Teaching Institution	<i>University Centre Sparsholt</i>
Faculty	<i>Faculty of Science</i>
School/Department/Subject Group	<i>School of Biological Sciences</i>
School/Department/Subject Group webpage	<i><a href="https://www.sparsholt.ac.uk/subject/fishery-aquaculture-marine-studies/">https://www.sparsholt.ac.uk/subject/fishery-aquaculture-marine-studies/</a></i>
Course webpage including entry criteria	<i><a href="https://www.sparsholt.ac.uk/courses/fdsc-sports-fisheries-and-aquaculture-degree-full-time/">https://www.sparsholt.ac.uk/courses/fdsc-sports-fisheries-and-aquaculture-degree-full-time/</a></i>
Professional and/or Statutory Regulatory Body accreditations	<i>None</i>
<a href="#">Quality Assurance Agency Framework for Higher Education Qualifications (FHEQ) Level</a>	<i>Level 4-5</i>

This course specification provides a summary of the main features of the course, identifies the aims and learning outcomes of the course, the teaching, learning and assessment methods used by teaching staff, and the reference points used to inform the curriculum.

This information is therefore useful to potential students to help them choose the right course of study, to current students on the course and to staff teaching and administering the course.

Further detailed information on the individual modules within the course may be found in the relevant module descriptors and the Course Handbook provided to students on enrolment.

Please refer to the [Course and Module Catalogue](#) for further information on the course structure and modules.

## Educational aims of the course

- The overall aim of this course is to provide education to Foundation Degree level for students who wish to pursue a career connected with aquaculture and sport fisheries, underpinned by a firm science foundation.
- In pursuit of this aim the curriculum will encompass biological sciences, biochemistry, nutrition and anatomy and physiology as well as a full range of aquatic and environmental management techniques which will allow students to progress either into the world of work in aquaculture or sport fisheries or science related field or onto the final year of the BSc (Hons) in Aquaculture and Fishery Management.
- Transferable/Employability skills are also included to prepare students for middle managerial positions in the various aquaculture or sport fisheries industries.

## Course Learning Outcomes and Learning, Teaching and Assessment Strategies

The [Quality Assurance Agency for Higher Education \(QAA\)](#) sets out a national framework of qualification levels, and the associated standards of achievement are found in their [Framework for Higher Education Qualifications](#) document.

The Course Learning Outcomes for this course are outlined in the tables below.

### A. Knowledge and understanding of:

LO number	Learning outcome	Learning and Teaching methods	Assessment methods
A1	The terminology, nomenclature and classification systems used in Aquaculture and Fishery Management, the Scientific principles of sustainable production systems and environmental conservation, the biological factors limiting production of aquatic systems and aquaculture systems and how they can be improved, the principles of habitat and aquatic ecology and conservation, the changes and developments in aquaculture and recreational fishery management, the regulatory and advisory bodies and their roles related to aquaculture and fishery management, relevant economic and business management theory and techniques	Lectures, Laboratory work, case studies, site visits, guided independent study	Essays, reports, portfolios, presentations, examinations
A2	Methods of acquiring, interpreting and analysing information with a critical understanding of the context for their use, the practical and presentational methods relevant to aquaculture and fishery management including data analysis and the use of statistics, the need for ethical standards and professional codes of experimental design	Lectures, Laboratory work, case studies, site visits, guided independent study	Essays, reports, portfolios, presentations, examinations

**B. Cognitive (Intellectual or Thinking) skills, able to:**

LO number	Learning outcome	Learning and Teaching methods	Assessment methods
B1	Recognise and apply subject specific theories, paradigms, concepts or principles, Analyse, summarise and synthesize information from a variety of sources, considering issues from a number of perspectives to arrive at a considered judgement; investigate or survey or other means to test a hypothesis or proposition.	Lectures, laboratory work, case studies, site visits, data analysis, guided independent study, tutorials	Reports, examinations

**C. Practical (Professional or Subject) skills, able to:**

LO number	Learning outcome	Learning and Teaching methods	Assessment methods
C1	Plan, conduct and report on an investigation which may involve primary and secondary data; collect, record, collate and analyse information or data in the library, laboratory or field, using appropriate techniques; Undertake field and laboratory investigations in a responsible and safe manner, paying due attention to risk assessment, rights of access, relevant health and safety regulations and legal requirements.	Laboratory work, field work, site visits, study tours	Portfolios, laboratory reports, practical classes, industry experience and feedback
C2	Appreciate financial and other management information and use it in decision making	Lectures, case studies, site visits	Portfolios, practical classes, industry experience and feedback

**D. Transferrable (Graduate and Employability) skills, able to:**

LO number	Learning outcome	Learning and Teaching methods	Assessment methods
D1	Appreciate issues of sample selection, accuracy, precision and uncertainty during collection, recording and analysis of data in the field and laboratory and the difficulties of incomplete information, Receive and respond to a variety of sources of information: textual, numerical, verbal and graphical; Prepare, process, interpret and present data and solve problems using appropriate resources.	Case studies, business plans, practical classes, field work, laboratory classes, guided independent study	Laboratory reports, field studies

LO number	Learning outcome	Learning and Teaching methods	Assessment methods
D2	Cite and reference work in an appropriate manner; Use the internet and other electronic sources critically as a means of communication and sources of information;	Case studies, business plans, practical classes, field work, laboratory classes, guided independent study	Laboratory reports, field studies.
D3	Evaluate performance as an individual and a team member; Take responsibility for personal and professional learning and development; Develop an appreciation of the interdisciplinary nature of science and the validity of different points of view	Research, tutorials, practical classes, work experience, lectures, laboratory classes, reflective learning	Laboratory reports, field studies, portfolios

## Academic Regulations

The current University of Portsmouth [Academic Regulations for Collaborative Partners](#) will apply to this course.

## Support for Student Learning

University Centre Sparsholt provides a comprehensive range of support services for students throughout their course, details of which are available at <https://www.sparsholt.ac.uk/university-centre/support-resources-higher-education/>

**In addition to these support services this course also provides access to on-line learning resources at Programme and Module level on *L-Edge*.**

## Evaluation and Enhancement of Standards and Quality in Learning and Teaching

University Centre Sparsholt undertakes comprehensive monitoring, review and evaluation of courses within clearly assigned staff responsibilities. Student feedback is a key feature in these evaluations, as represented in our **HE Student Engagement Policy** found at <https://www.sparsholt.ac.uk/policies-reports/> where you can also find further information.

## Reference Points

The course and outcomes have been developed taking account of:

- [University of Portsmouth Curriculum Framework Specification](#)
- [University of Portsmouth Vision 2030 and Strategy 2025](#)
- [Quality Assurance Agency UK Quality Code for Higher Education](#)
- [Quality Assurance Agency Qualification Characteristic Statements](#)

- [Quality Assurance Agency Subject Benchmark Statement](#) for The Subject Benchmark Statement for Bioscience (2015), The Subject Benchmark Statement for Agriculture, Forestry, Agricultural Sciences, Food Sciences and Consumer Sciences (2009)
- [Quality Assurance Agency Framework for Higher Education Qualifications](#)
- Vocational and professional experience, scholarship and research expertise of the University of Portsmouth's academic members of staff
- National Occupational Standards

## Disclaimer

The University of Portsmouth has checked the information provided in this Course Specification and will endeavour to deliver this course in keeping with this Course Specification. However, changes to the course may sometimes be required arising from annual monitoring, student feedback, and the review and update of modules and courses.

Where this activity leads to significant changes to modules and courses there will be prior consultation with students and others, wherever possible, and University Centre Sparsholt and the University of Portsmouth will take all reasonable steps to minimise disruption to students.

It is also possible that University Centre Sparsholt and the University of Portsmouth may not be able to offer a module or course for reasons outside of its control, for example, due to the absence of a member of staff or low student registration numbers. Where this is the case, University Centre Sparsholt and the University of Portsmouth will endeavour to inform applicants and students as soon as possible, and where appropriate, will facilitate the transfer of affected students to another suitable course.

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