



BTEC DIPLOMA IN PROFESSIONAL NUTRITION & HEALTH COACHING



**WORLD LEADING.
LIFE CHANGING.**



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TURNING PASSION FOR WELLNESS INTO REWARDING CAREERS

Our mission at IINH is to spread a 'wellness epidemic' far and wide, by training passionate, caring people to help others restore and sustain optimal health.

Our students receive comprehensive education and practical training in food, nutrition and lifestyle to optimise their own and others' health.

Our graduates leave with globally recognised professional qualifications to build rewarding careers as Nutrition & Health Coaches and Nutritional Therapists.

IINH was founded in 2002 by Richard Burton, a Nutritionist with four decades of experience in clinical work and education.



Richard Burton
Founder and Director of IINH

“Those who have no time for healthy eating will sooner or later have to find time for illness.”

- Edward Stanley

WHY IINH?

QUALIFICATIONS

As a pioneering provider of nutrition education and training, we were:

- 1st - to graduate Nutritional Therapists in Ireland (2004)
- 1st - to graduate Nutrition & Health Coaches in Europe (2013)
- 1st - with globally recognised qualifications in this field
- 1st - with a dedicated cooking school in Ireland

ONLINE & ATTENDANCE

Courses delivered fully online (flipped classroom), using Brightspace learning platform, weekly live Zoom sessions, forums, personal mentors.

COOKING CLASSES

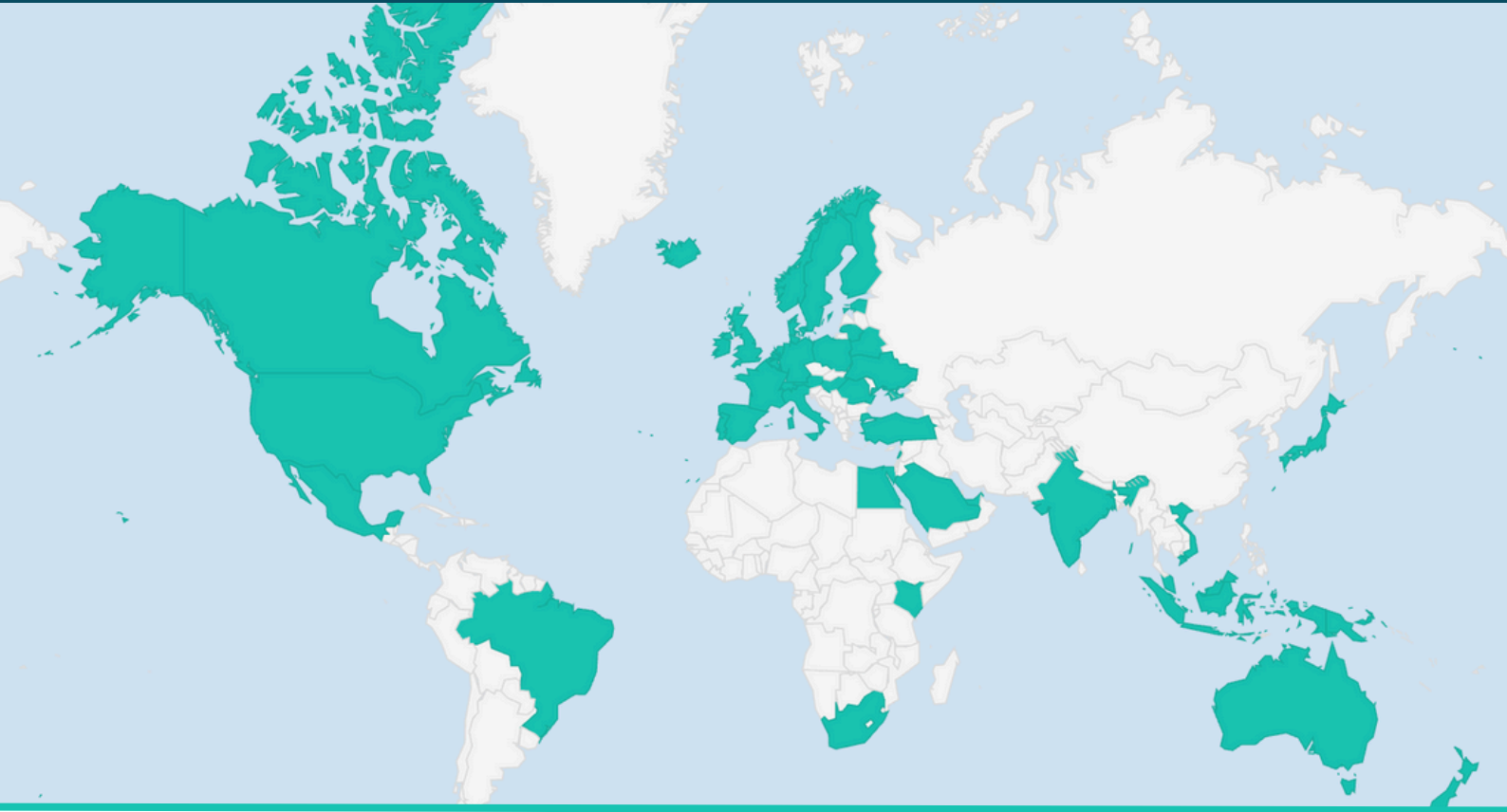
Demonstration classes (live online and attendance) in our purpose built kitchen are an integral part of our courses.

ONLINE COMMUNITY

Graduates who join our new IINHub community, can access forums, client support tools and advice, Q&A; CPD and refresher courses; Maggie's recipes and tips; business tools; special events... with more to come.



JOIN THE GLOBAL MOVEMENT TO NURTURE WELLNESS & TRANSFORM HEALTHCARE



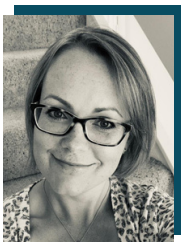
JOIN OUR IINH GLOBAL COMMUNITY

- Our Nutrition & Health Coaches active in over 50 countries - and counting!
- Most graduates aged 18-70 years with no science or healthcare background

"The course has totally changed the way I practice medicine and made myself be able to reverse chronic illnesses. Thank you."

Dr. Nizaa Hary

Nutrition & Health Coaching Graduate



Katie Delaney
Katie Delaney Coaching

"I managed it alongside having two kids and trying to work at the same time. It was just a great combination of resources and online learning that just fitted in perfectly."

I really loved every opportunity I had to study there."

Nutrition & Health Coaches – Bringing Wellness to Life

What is a Health Coach?

Health coaching is a profession that uses lifestyle and behaviour change to help inspire and establish life-long habits for optimum health and wellness. Health coaches work with clients directly or alongside doctors or other healthcare professionals. Clients are empowered to focus on creating health rather than avoiding symptoms and illness. Health coaching is a ‘client-centred’ approach that respects and addresses lifestyle factors unique to each individual. A health coach sees the client as the ‘expert’ in their own life, offering non-judgmental support, education and motivation as they find practical, sustainable ways to overcome obstacles and stay on their path to health and wellness.

So what is a Nutrition & Health Coach?

All of the above! - but with special emphasis on food, nutrition and eating habits. Many people struggle with health issues where diet is a central problem. A Nutrition & Health Coach has the expertise to support clients to control weight, reduce stress, optimise diet, establish suitable exercise habits – as well as manage conditions such as diabetes, obesity, digestive and autoimmune disorders, among other chronic health conditions.



Is this the same as what a dietician or nutritionist does?

No – A Nutrition & Health Coach does not simply instruct or advise clients what to eat. Instead, using careful questioning, deep listening and learning resources as needed, the coach motivates, educates and empowers the client to achieve their health goals through sustainable behaviour change around diet and lifestyle.

Is Nutrition & Health Coaching a ‘Functional’ approach?

Yes – As with Functional Medicine and Nutritional Therapy, Nutrition & Health Coaching has a ‘root cause’ perspective on clients’ health issues. Rather than simply addressing diagnoses and symptoms, the functional approach explores further clues in the person’s unique background, traits and life situation, in order to help them reach their health goals.



What kinds of health goals do Nutrition & Health Coaches help with?

-  Successful weight control
-  More energy
-  Better digestion, sleep, immunity, skin, joints, etc
-  Healthy pregnancy
-  Assistance with fussy eaters
-  Nourishing foods for kids; reducing sugar
-  Resolving a food sensitivity
-  How to source wholesome foods and ingredients
-  Finding healthy but inexpensive foods
-  Meal plans and recipes
-  And many other goals...

Why is Health Coaching now the fastest growing health profession?

Because it works so well! The persistent health problems endured by so many people largely result from daily habits of diet and lifestyle that gradually erode health and vitality. Most people have a good idea of what they need to do to improve their health, but often find it impossible to sustain progress without reliable, consistent encouragement and support. Changing habits - and keeping the change - is hard! Clients often fail when they have a setback – they feel disempowered and without anyone to support them. Doctors and other healthcare professionals are often not given the time needed to address the client’s unique background and issues. This is where the Health Coach makes the difference!

Health Coaching is now recognised by the NHS, which already employs IINH Nutrition & Health Coaches registered with the UKIHCA, the professional body for Health Coaching.



Is this a flexible career option?

Yes, if you want to work with private clients at home or in a clinic you can choose the hours and days that suit you best. If you look for employment with an organisation like the NHS in UK, or with a private health insurance provider, a corporate or a local authority, for example, you will generally be able to negotiate your days and hours.





BTEC DIPLOMA IN NUTRITION & HEALTH COACHING

HOW THE COURSE WORKS

Course content is accessible on our learning platform 24/7, to enable you to fit your learning around your busy schedule. Content for modules is released in the form of handouts, podcasts and videos, ahead of the live learning sessions, so that you can review all of the content in your own time and come to the sessions with any questions you may have for our expert tutors.

This vocational qualification offers practical, hands-on learning, engaging case study work, and interactive experiences with real clients, so that you can feel confident as you set out as a newly qualified Nutrition & Health Coach.

HOW DO WE SUPPORT YOU?

At IINH, we prioritise a personalised approach to education, providing individualised attention and support to every student. During the course you will be supported with:

- Live learning sessions via Zoom*
- One-to-one support from tutors, mentors & course coordinator
- Personal mentor for your case studies
- Moderated online forum
- Dedicated weekly support sessions via Zoom
- Ongoing alumni support after graduation

* Live Learning Sessions are recorded for those unable to attend



Enrolment Open Now Course runs for 10 months.

This course is delivered fully online for all students. There are optional additional days in the cooking school.



Time Commitment

Most students report devoting between 8 and 12 hours a week to the course, including study time, tutorials, further reading, assignments and case studies.



Globally Recognised
BTEC Diploma in Professional Nutrition and Health Coaching is a higher education award accredited by Pearson (BTEC), the world's largest awarding body for education.

BTEC are vocational qualifications, this means that you will gain hands-on experience with real clients during your case studies, giving you practical experience before you have qualified. You are supported throughout this portion of your studies with a personal mentor.

ASSOCIATED BODIES

AWARDING BODIES

Our internationally recognised Nutrition & Health Coaching programme is accredited by **Pearson (BTEC)** the world's largest awarding body for education. Pearson approve and monitor the curriculum and assessment standards, and routinely audit students' work.



This way you can be assured that the content you are learning is up to date and of the highest standard.

BTEC awards are highly respected vocational qualifications delivered in over 70 countries.

PCI – The **Personalised Care Institute** officially sets the standards and validates evidence-based training programmes for personalised care in England.



PROFESSIONAL BODIES

The **UK & International Health Coaches Association** promotes and supports accredited Health Coaches in their vital work of educating, motivating and guiding others towards improved health and quality of life.



Students and Graduates are eligible to apply for **CMA Membership** (The Complementary Medical Association) as they have demonstrated their commitment to excellence by choosing to train with IINH.



CMA ACCREDITED COURSE

COURSE OUTLINE



UNIT 1: PRINCIPLES OF NUTRITION

This unit will introduce you to historical developments, current challenges and recent advances in nutrition and health. Concepts, terms and tools used in nutrition research, in public health and by the diet and food industry are explored.

- **Health & Sickness** – trends & challenges in chronic non-infectious diseases; promising developments & innovations in prevention & treatment
- **Nutrition** – Key developments, concepts, terms & tools in nutrition science, public health nutrition & agri-food industry; dietary guidelines, food pyramids & plates – origins & limitations
- **Personalised nutrition** – exploration of individualised vs traditional one-size-fits-all approaches. Concept of ‘literacy’ in health, food, nutrition
- **Nutrients & Foods** – nutrient profiles of food groups; deep dive into protein, fats, carbs, vitamins, minerals, antioxidants etc, incl. deficiency & excess issues; impacts of food refining & processing
- **Online tools** – food metrics, incl. nutrient composition & density; tracking dietary intakes
- **Reliable Resources & Research** – locating trustworthy information on nutrition & health topics; evaluating resources, publications, research



UNIT 2: COACHING COMPETENCIES & PRACTICE FOR THE NUTRITION & HEALTH COACH

This unit will equip you with knowledge, skills and practice to create and develop a client-led collaborative health coaching relationship. This includes facilitating learning and achieving results with the client through communicating effectively while fostering learner competency. You will demonstrate coaching competence when working with volunteer clients through genuine case studies as well as reflecting on your growing competence by tracking your own skill development.

In this unit as a learner coach, you will become familiar with the principles, processes and competencies of health coaching, through a framework for developing coaching skills.

- **Discovery Calls** - Identify and source three case study volunteers, and conduct a discovery call with each client, from which you will decide whether they are appropriate for you to work with as a client.
- **Health & wellness coaching (HWC)** – background, evolution, future prospects & potentials; HWC principles, processes, competencies; framework for developing coaching skills in client-led process.
- **Structured interview & protocol to establish coaching agreement;** Using a structured health coaching protocol, you practise establishing a coaching agreement, eliciting client goals and relevant background information, prior to conducting your first and second health coaching sessions.
- **The Nutrition & Health Coaching process;** You will work with clients to set realistic goals and facilitate progress by co-designing an attainable action plan to help motivate and move the client towards their goals. You will facilitate the client’s learning by sharing knowledge, skills, attitudes and mindset in order to facilitate the client’s nutrition and lifestyle goals. Coaching discussions may need to address ecological constraints to achieving goals, such as financial and time pressures. You will also practise effective coaching conversations to build accountability. In a client-led process, you will be able to devise individualised health coaching programmes focused around food, nutrition and lifestyle, with support. Co-creating an action plan involves together exploring options for appropriate adjustments to diet, eating habits, exercise and lifestyle, including stress management, based on information gathered and a fluid giving and receiving of feedback between coach and client.
- **Case study reports** – work with three volunteer clients: establish suitability, realistic goals; record detailed interview; develop, justify & agree plan with client, including behaviour change around food, lifestyle, sleep, relaxation, exercise; provide motivation, education, advice, tips, other support as needed; complete follow-up meetings, submit detailed case study reports for evaluation.

COURSE OUTLINE contd.



UNIT 3. DIGESTION

This unit will provide you with an understanding of the importance of the digestive system and how it functions.

Good eating supports health and well-being, while a poor diet has the potential to create digestive disorders and ill health. This unit covers digestion and absorption processes, including key factors of appetite, hunger and satiety. You will appreciate how dietary habits and other lifestyle factors, such as chronic stress, can impact digestive activity and how appropriate dietary adjustments may benefit health. You will develop an understanding of the importance of nurturing a healthy microbiome by consuming a diverse diet of minimally processed foods. The background knowledge and understanding this unit provides will help you to develop the knowledge and skills they will need to safely and effectively propose suitable dietary and lifestyle adaptations to support optimum digestive processes.

- **Digestion** – anatomy and physiology of digestive system & component organs; detailed digestion & absorption; hormonal regulation of appetite, hunger & satiety; common digestive problems & solutions
- **Microbiome** – importance, latest findings & implications; how to restore & nurture healthy microbiome & gut
- **Digestive Issues** – alleviating common digestive complaints by adjustments to diet & eating habits; how stress impacts digestion



UNIT 4. FARM TO FORK

Since the 1950s, intensive industrial farming of crops and animals has largely come to replace traditional agricultural practices, with impacts on the environment and human health.

You will investigate sustainable developments in crop production and animal husbandry, including organic farming, and how these contrast with industrial farming in terms of soil quality, productivity, environmental impacts, food miles, animal and worker welfare.

You will gain an overview of how key food items are produced, processed and brought to market. Exploring refining processes used to make sugar, wheat flour and cooking oils will offer insights into nutritional quality concerns about the modern diet.

- **Intensive Farming** – Origins, growth and practices used in industrial agriculture; impacts on soil, water, air, wildlife, worker & animal welfare, crop diversity, food quality, among others
- **Food & Climate** – Food miles & transportation, packaging, plastics, food waste; carbon emissions, pollution & diversity loss in rivers & oceans
- **Regenerative Agriculture** – Exploring worldwide initiatives promoting genuinely sustainable farming and food production
- **Organic Farming & Food** – Background, philosophy, practices, certification bodies, environmental & health benefits, affordability, comparison vs industrial practices
- **GMOs** – Background & developments in gene modification of crops & animals; environmental impacts, health implications, regulations, future trends
- **Food Processing & Refining** – Impacts on nutritional quality of staple foods & ingredients (wheat flour, sugar, seed oils); Ultra-processed foods & NOVA classification; ingredients & additives, fortification; shelf-life.

COURSE OUTLINE contd.



UNIT 5. FOOD LABELLING

The aim of this unit is to provide you with awareness of food product marketing messages, as well as the nutrition and health claims, ingredients and nutrition data provided on food labels, in order to inform choices for healthy and lower-cost options. By failing to use information on food packaging labels, shoppers may not realise that healthy food products can also be inexpensive. You will develop knowledge and skills to evaluate the nutritional profiles and nutritional value for money of food products based on marketing, ingredients, nutrition data, health and nutrition claims and cost, in order to facilitate better informed choices when shopping.

You will explore categories of additives and their use, with special focus on those that may lead to health problems in some individuals.

- **Food labels** – terms, regulations, health & nutrition claims
- **Ingredients** – disguised sugars, NOVA system, ultra-processed items
- **Additives** – categories, uses, potential hazards, 'clean label' trend
- **Smarter choices** – Compare similar products for healthier choices, using ingredients, nutrition data, health & nutrition claims, other messaging, etc
- **Nutritional value for money** – identify cheaper products that are healthy



UNIT 6. DIET & LIFESTYLE THROUGHOUT LIFE

This unit addresses some key nutrition and health concerns at different stages of life, from preconception through to old age. It also looks at how chronic stress can be managed to reduce the impact on people's lives.

Cultivating sound dietary and lifestyle behaviours supports health and life quality from preconception through to old age. Continuing to prioritise healthier habits as we age helps to reduce lifestyle-related chronic illness and maintain quality of life during the later years.

- **Preconception & Childhood** - This unit begins by exploring how dietary and lifestyle habits before conception can influence the future health of offspring, via epigenetic and nutrigenomic effects. Optimal nutrition for mother and baby during pregnancy, breastfeeding and weaning is then explored. Common food-related challenges during childhood and adolescence are addressed.
- **Adulthood** - In the busy lives of many adults, persistent stress and time pressures can undermine healthy eating and lifestyle behaviours, often contributing to weakened immunity, digestive problems and low energy, among other complaints.
- **Senior Years** - The senior years come with distinct health challenges. Typically, there is a preference for smaller, monotonous meals and processed foods with low nutrient density. Malnutrition is now recognised as a serious and widespread problem among elderly people. Learners will understand how to support seniors with ideas for better quality, nutrient-dense foods.
- **Stress Management & Sleep** - Learners study the autonomic nervous system in order to understand how the experience of chronic stress can undermine both physical and mental health. They will learn about the restorative power of sleep and how to improve sleep quality. Learners will explore how chronic stress can create a downward spiral of health, and how to help reverse this trend. They will explore approaches for reducing stress and how to suggest them appropriately.

COURSE OUTLINE contd.



UNIT 7. DIET & CHRONIC DISEASE

This unit looks at food consumption trends and the rise of metabolic diseases. How these disorders develop is examined, along with diet and lifestyle factors to help address them. You will be taught to assist clients to identify and manage food sensitivities. You will examine evidence for and against popular diets used for health and weight issues.

- **Metabolic illness** – growth of non-infectious diseases associated with shifting consumption patterns of staple foods; future trends
- **Insulin resistance (IR)** – role of insulin in metabolism, managing glucose & fat stores, etc; hyperinsulinaemia, diabetes T2, other long-term impacts; potential to reverse IR with appropriate changes to diet, eating behaviours & exercise, etc.
- **Ultra-processed foods** – how they damage health in different ways
- **Snacking** – rise of frequent eating culture, negative impacts on weight & chronic health conditions
- **Dietary upgrades** – to improve or reverse IR-related conditions; low-carb & ketogenic approaches; healthy fats & nutrient dense diet
- **Fasting & time-restricted eating** – how it helps improve insulin sensitivity and promote metabolic flexibility
- **Chronic inflammation** – signs & symptoms, blood markers, lifestyle factors promoting inflammation; pro- & anti-inflammatory lifestyle factors & foods, including fish oils
- **Detoxification** – role in maintaining cellular health & overall; autophagy and its optimisation; supporting detoxification with nutritious foods & drinks, meal-spacing, exercise, etc
- **Food Intolerances** – mechanisms of allergy vs intolerance/sensitivity; rising incidences, background causes, incl. hygiene & 'old friends' hypotheses
- **Unmasking culprits** – intolerance testing; use of Elimination protocol to identify problem foods or ingredients
- **Stress triggers** – chronic stress can weaken digestion, promote 'leaky gut'
- **Autoimmune (AI) disease** – how some AI conditions may be caused by an immune response to certain foods or ingredients
- **Managing wheat & dairy** – tips & swaps for avoiding these common problem foods



UNIT 8. WEIGHT MANAGEMENT SOLUTIONS

This unit looks at weight management problems. You will understand problems and models of weight control. You will be taught to assist clients to use a personalised diet and exercise in successful weight control.

Weight management problems remain the dominant reason for interest in diet and nutrition. With so many people struggling to manage their weight, a nutrition and health coach needs to understand the obesogenic environment. You should be familiar with key dietary, epigenetic and lifestyle factors driving the obesity epidemic.

- **Overweight & obesity** – BMI, other measures, prevalences & trends worldwide
- **Genetic influences** – also epigenetic and social class effects, among others
- **Origins of problem** – shifts in consumption of staple foods and macros since 1970s; changes in physical activity; sedentary lifestyles; influence of time-poverty & convenience factors; rise of snacking, ultra-processed foods
- **Weight control models** – origins & dominance of calorie-in, calorie-out (CICO) model, uses & limitations, low-calorie diets, bariatric surgery; 'set-point' homeostatic theory of weight control; low-carb & ketogenic approaches & successes – recent research & future trends
- **Personalised weight control** – how use of individualised approaches to diet and lifestyle can effectively result in sustainable weight loss & maintenance.

COURSE OUTLINE contd.



UNIT 9. DIET & LIFESTYLE IN EXERCISE & SPORTS

- **Exercise benefits physical health** – improved energy, immunity, skeleton, muscle tone, balance, coordination, movement confidence, etc
- **Exercise benefits mental health** – improved sleep & mood, less depression, slower cognitive decline, relieves stress-related conditions, etc
- **Supporting health span & longevity** – combatting the hazards of sedentary living with suitable exercise habits
- **Exercise aids weight loss** – though diet is the master key to long-term success
- **Types of exercise** – benefits of: cardio & other aerobic training, strength work, high intensity (HIIT), balance & flexibility training; finding suitable exercise for client
- **Over-exercising** – health issues from excessive exercise, including fatigue, poor immunity & post-viral delayed recovery, mood swings, altered menstruation. Prioritise adequate recovery & rest, choose best healthy foods, drinks, snacks for training demands; don't skip meals; possibly monitor heart rate, heart rate variability
- **Sports performance** – how body energy systems work; fuelling for different sports; optimising hydration for performance & health; foods & drinks suitable – or not – for performance & training days; potential benefits of safe & legal supplement use for athletes



UNIT 10. THE NUTRITION & HEALTH COACH IN PRACTICE

The aim of this unit is to provide learners with the knowledge and skills required to set up a practice, and deliver presentations, as a nutrition and health coach.

For success as a nutrition and health coach it is vital for you to develop effective communication, business and organisational skills. This unit will guide you on the essential legal, administrative and professional aspects that must be considered for setting up a nutrition and health practice.

- **Planning to Coach** – basic business plan using SMART goals or other model; hours per week, full- or part-time? – financial commitment needed to launch business
- **Location** – own home, rented space, client's home, online only or hybrid
- **Preferred clients** – individuals or groups?; all-comers or certain issues only?
- **Requirements for practising** – legal, professional & insurance requirements & any limitations in your country or state
- **Professional membership** – fees, benefits, opportunities & obligations of joining a professional coaching body; organisations for Health and Wellness Coaches in UK/Ireland, USA, Australia
- **Marketing** – branding, building website &/or blog & SM following; promotions, offers, freebies, testimonials, sponsors, collaborations, free talks, fees
- **Connecting, improving** – developing links & networks with health professionals, organisations, movements, communities; seek out regular continuous professional development in areas of interest
- **Deliver presentations** – how to plan & deliver an informal talk, presentation, class or course, online or in-person; building confidence: practise in front of friend, phone or computer; other tips & techniques for interesting, confident delivery & flow
- **Preparing presentation** – make plan to suit audience, venue & duration; allow time for Q&A; source & reference facts, other materials; prepare handout with own contact details; practise & time the presentation beforehand, get feedback, adjust as needed
- **Presentation aids** – PowerPoint or similar, handouts, slide printouts, questionnaires, flip charts, posters, samples, personal stories, demonstration; animations, video clips
- **Structure & style** – welcome, introduce self, background, topic overview, deliver main content, conclusion, Q&A

EXTRA UNIT: COOKING

(LIVE ONLINE AND/OR ATTENDANCE)

Maggie Lynch, our Director of Cooking, will present two live online cooking classes via Zoom from the IINH Taste Health kitchen. Students attending these classes can get their questions answered by Maggie. Everyone will receive a comprehensive pack of delicious wholefood recipes, along with other practical information on healing foods, ingredients and better brands, etc.



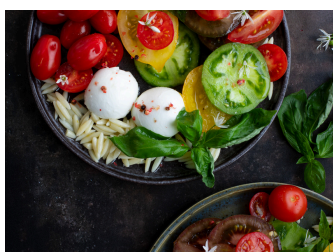
TASTE HEALTH KITCHEN

COOKING FOR HEALTH COACHES AND NUTRITIONAL THERAPISTS

Wholesome food needs to be tasty and enjoyable if we want healthy eating habits to stick. Health Coaches and Nutritional Therapists must be able to offer their clients practical guidance in the form of menu ideas, product recommendations, recipes and cooking tips.

Any useful nutrition course should teach practical knowledge and skills for preparing wholesome foods and meals. To serve this vital need we established our own dedicated cooking school and purpose-built 'Taste Health' demonstration kitchen.

Maggie Lynch is Director of Cooking at IINH. She is a qualified chef with over 30 years experience in high-end catering. Maggie also founded The Soul Food Company, a boutique catering business based in Dublin. After graduating from IINH in 2005, Maggie blended her twin passions of cooking and nutrition into demonstration classes themed around health issues.



"Nutrition education without cooking is like driving lessons without a car"

Maggie Lynch

EXTRA UNIT.

MINDFUL SELF-COMPASSION

Self-Compassion Training for Healthcare Communities (SCHC) is a 6-week, evidence-based adaptation of the Mindful Self-Compassion (MSC) programme. MSC is the empirically supported program of Dr. Kristin Neff (UT Austin) and Dr. Chris Germer (Harvard Medical School).

This abbreviated MSC training programme was specifically designed for healthcare professionals and is very relevant to all Caregivers. It is therefore something we are delighted to offer to our Nutrition and Health Coaches as part of their studies.

This training aims to improve wellbeing and personal resilience in professionals in the caring professions. It does this by teaching mindful self-compassion skills to deal with distressing emotional situations as they occur at work and at home. Here at IINH we teach the programme in 6 x 90-minute weekly sessions as part of the Nutrition and Health Coaching course.

Burgeoning research is showing that self-compassion skills can be of particular benefit to people in caregiving professions, allowing them to experience greater satisfaction in their caregiving roles, less stress, and more emotional resilience.

As opposed to other self-care techniques, self-compassion practices can be used on the spot at work with clients or colleagues or at home. These skills, although requiring an intentional daily effort to integrate, do not require extra time or formal meditation practice.

Participants of the programme will learn skills and tools to use throughout the day to:

- Care for themselves while caring for others
- Be able to listen with compassion
- Handle difficult emotions with greater ease
- Reconnect to the values that give life and work meaning

We have included this abbreviated version of the MSC programme in the Coaching programme to give our students the opportunity to learn some of these vital skills.



Phase 2 Early Bird Offer

Enrol before September 3rd (no code required) and you will receive:

- A 15% discount off the price of the course (price with discount applied: €3,825/£3,400)
- Your first three months FREE to our Alumni Hub upon graduation.
- Access to pre-course materials so you can get started on your learning journey ahead of September.
- Access to over 450 delicious recipes developed by Maggie Lynch, Director of Cooking Studies (value €150)

COURSE FEES

15% Early Bird Offer Applied Below

€ - Euro

BTEC Diploma in Professional Nutrition & Health Coaching

Course format	Tuition fee if paid in full	Total fee if paid in monthly instalments	Monthly Instalments
Nutrition & Health Coaching Online	€3,825	€3,825	€1,050 followed by 3 x €925

£ - GBP

BTEC Diploma in Professional Nutrition & Health Coaching





Course format	Tuition fee if paid in full	Total fee if paid in monthly instalments	Monthly Instalments
Nutrition & Health Coaching Online	£3,400	£3,400	£920 followed by £827 x 3

WHAT CAN YOU DO WITH YOUR NEW QUALIFICATION?

FURTHER EDUCATION

One of our priorities at IINH is to offer powerful and compelling study progression opportunities for our graduates.

IINH Learning Paths

BTEC Diploma in Professional Nutrition & Health Coaching (Level 4 UK/Level 6 Ireland) 1 Year	Diploma in Nutritional Science & Therapeutics Nutritional Therapy (Level 6 UK/Level 8 Ireland) 3 Years	MSc or PG Diploma in Personalised Nutrition (Level 7 UK/Level 9 Ireland) 1-3 Years
Awarding Body 	Awarding Body 	Teaching Institution  Awarding Body 

CAREER OPPORTUNITIES

Our Nutrition & Health Coaching programme opens the door to a vast array of career opportunities. Here are just some of the areas our graduates are working in. View our [Student Spotlight Series](#) and see what some of our graduates have done with their qualifications.



- OWN PRACTICE
- HOSPITALITY/CHEFS
- AUTHORS
- HEALTH STORES
- HEALTH CLINICS
- CORPORATE WELLNESS
- BLOGGERS
- KEYNOTE SPEAKERS
- WELLNESS BUSINESSES
- ONLINE COURSES
- NHS/HSE
- PROGRESSION TO MSc
- HEALTH INDUSTRY
- COMPLEMENTARY HEALTH SETTINGS
- FITNESS INDUSTRY
- HEALTH SPAS
- SCHOOLS & NURSERIES
- WEIGHT MANAGEMENT PROGRAMMES

VIEW OUR STUDENT SPOTLIGHT SERIES

At IINH we love to keep in touch with and support our graduates long after they have finished studying with us. We have created a **Student Spotlight Series** to showcase some of our graduates' experiences and what they have gone on to do with their qualifications.



ELLA GALE

Ella runs her own successful nutrition business, as well as working for Xyla Health & Wellbeing, reversing prediabetes with patients referred through the NHS.



AMELA IVKOVIĆ O'REILLY

Amela runs her own successful nutrition business Nutricionista in Sarajevo. She's a regular on TV and has worked with Sarajevo Football Club and was a Jamie Oliver Food Ambassador for Bosnia & Herzegovina



NATHALIE LENNON

Nathalie is an influencer, radio host, PT and Health Coach. Through Nathalie Lennon Fitness, she empowers clients with education, tools, support & a positive environment to thrive.



HELEN MALLABURN

Helen is a Nutritional Therapist specialising in helping women with Hashimoto's thyroiditis and Hypothyroidism recover their health and live symptom free.



OLIVER MCCABE

Oliver is a qualified Nutritional Therapist - Director of Hubble Health, independent Health Food consultancy, Chef, Nutrition Advisor, TV Personality, Writer & Speaker on Health and Nutrition.



DEIRDRE DOYLE

Deirdre is a Health Coach and the founder of The Cool Food School. She promotes healthy eating in a fun and interactive environment for kids of all ages. She travels to schools, preschools, and parties to teach children the value of eating healthily.



MICHELLE HENNING

Michelle is a Health Coach and has published her first book *Grow Healthy Babies: The Evidence-Based Guide to a Healthy Pregnancy and Reducing Your Child's Risk of Asthma, Eczema, and Allergies*.



NIKKI VIRAG

Nikki is the Lead Health Coach at BeyondBMI, a digitally-delivered obesity clinic. We caught up with Nikki to discuss her interest in nutrition, her nutrition philosophies and her role in BeyondBMI.



DR COLETTE REYNOLDS

Colette is a qualified Nutrition & Health Coach. She founded Growing Healthy Eaters to provide Fussy Eating Strategies and expert advice on How to Avoid Picky Eaters.



WHAT DO OUR GRADUATES SAY?

[View our student testimonials webpage](#)



LIMOR HELFGOTT

Nutrition & Health Coaching Graduate

"The best decision I ever made was to study at IINH – The experience was beyond my expectations – It was fascinating and enjoyable! I gained so much knowledge while meeting the best group of people and having constant support and was looking forward to the learning sessions each week. I loved the way the programme progressed, building my confidence without overloading.

Richard and his team are all amazing people – and they are always there for you along the way, helping you overcome any challenges you might face, while keeping on top of the latest data in nutrition and lifestyle. I couldn't recommend IINH enough. I am so excited to start my journey as a health coach armed with the knowledge and tools they provided me with."

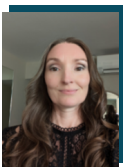


COLIN MCMAHON

Nutrition & Health Coaching Graduate

"I've just finished my Nutrition and Health Coaching course through IINH. I thoroughly enjoyed the course and in particular how passionate and engaged Richard and everyone at IINH are about the topic.

They were also incredibly supportive when I had a personal challenge in the middle of the course and offered fabulous advice. It's a college that really cares about the subject they deliver and the students who attend. I intend to follow up the Health Coach course with one or 2 of their smaller courses as I enjoyed it so much. If you are thinking about studying in this area, I'd recommend IINH."



HELEN MALLABURN

Nutrition & Health Coaching & Nutritional Therapy Graduate

"I loved that I could do this course remotely, there was always support on hand if needed.

Studying with IINH for both the nutrition and health coaching programme and the nutritional therapy programme has helped me turn my health around and get my autoimmune conditions under control. I'm now helping others do the same and love it, all thanks to what I learnt with IINH."

IINH ALUMNI COMMUNITY

At IINH, we believe in fostering lifelong connections and supporting our alumni in achieving their goals. Join us in continuing the legacy of excellence in nutrition education and making a meaningful impact on global health.

After graduation, join an exclusive community of alumni who have made their mark in the diverse field of nutrition. Our graduates are trailblazers, shaping the future of health and wellness worldwide. As part of this esteemed network, you'll gain access to a wealth of resources, opportunities, and connections to propel your career forward.

WHY JOIN OUR IINHUB ALUMNI COMMUNITY?

SUPPORT FORUM

Your space for seeking assistance, sharing insights, and connecting with a community of like-minded individuals. Here, you can ask questions, offer your expertise, and collaborate with fellow members

CAREER OPPORTUNITIES

Whether you're a recent graduate looking to start your career or a seasoned professional seeking a new challenge, this section is your resource for finding the perfect job.

REGULAR LIVE EXPERT GUEST SPEAKER WEBINARS

The latest advancements in nutrition science and industry trends through exclusive workshops, webinars, and nutrition news

EXCLUSIVE DISCOUNTS

Special savings and offers on products and services to support you when setting up and running your wellness business. Exclusive 50% off our CPD Specialist Short Courses for graduates .

“GROW YOUR BUSINESS” HUB

Your go-to resource for all things business growth in the health and wellness industry. From forms and lead magnets to insurance providers

ADDITIONAL NUTRITION & HEALTH RESOURCES

Client Diet Handouts and Case Studies. The handouts offer practical guidance, while the case studies provide real-world insights.

COACHING TOOLS & TOPICS

Resources and insights designed to empower you as a coach. This section is your gateway to an array of tools, strategies, and relevant topics to enhance your existing coaching skills.

WEBINAR LIBRARY

A library of Nutrition and Health webinar recordings. These recordings offer you the flexibility to access expert insights at your convenience

PRIVATE FACEBOOK GROUP WITH YOUR GRADUATE COMMUNITY

Networking. Discussions. Resource Sharing. Events and Updates

JOIN THE IINH COMMUNITY



**I'M READY TO TAKE
THE NEXT STEP**

**I HAVE GOT A FEW
QUESTIONS**

**BTEC DIPLOMA IN
PROFESSIONAL NUTRITION &
HEALTH COACHING**

You can enrol online by clicking [here](#)
or contact our admissions team.

**SPEAK TO A MEMBER OF OUR
ADMISSIONS TEAM**

Our knowledgeable Admissions Team
is here to answer your questions.
If you have any questions, we invite
you to contact us.

CONTACT US TODAY


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IINH NUTRITION & HEALTH

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