

Module Title Food Studies	Reference AS1022 SCQF Level SCQF 7 SCQF Points 15 ECTS Points 7.5 Created August 2002 Approved September 2004 Amended February 2011 Version No. 1
Keywords Food commodities, production, processing, catering management, preparation, hygiene, analysis, menu planning.	

This Version is No Longer Current

The latest version of this module is available [here](#)

Prerequisites for Module

None, in addition to course entry requirements.

Corequisite Modules

None.

Precluded Modules

None.

Aims of Module

To provide students with professional knowledge of food and an understanding of the properties and production of the main food commodities and of the principles of food production management.

Learning Outcomes for Module

Mode of Delivery

Theoretical material is delivered by lectures and web-based materials with supporting tutorials, practical classes and visits.

Assessment Plan

	Learning Outcomes Assessed
Component 1	1,2,3
Component 2	4

Component 2 is a technical report on the preparation and analysis of a food product.

Component 1 is an examination.

Indicative Bibliography

On completion of this module, students are expected to be able to:

1. Describe the production, processing and properties of the major food commodities.
2. Describe the role of catering management within the public and commercial sectors including managing food safety and protecting consumers.
3. Plan a menu for healthy individuals and identify the financial and institutional constraints on menu planning.
4. Use practical skills to prepare and analyse a food product and prepare a group 1 nutrition label.

Indicative Module Content

Production and properties of the major food commodities, incorporating the principles and techniques of food preservation. Catering management within the public and commercial sectors including safety and risk assessment, different methods of food provision, preparation, distribution and quality control. Food hygiene and HACCP. Menu planning for healthy individuals and groups including financial and institutional constraints taking account of

1. ASPDEN, W., 2011. *Practical skills in food science, nutrition and dietetics*, Harlow: Prentice Hall.
2. DAVIS, B., et al. *Food and beverage management*. Current edition. New York: Routledge.
3. FELLOWS, P.J. *Food processing technology: principles and practice*. Current edition. Burlington: Elsevier Science.
4. LEAN, M.E.J., 2006. *Fox and Cameron's food science, nutrition and health*, 7th ed. London: Hodder Education.
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Additional Notes

Completion of the food safety aspects of the module will prepare students for the extra-curricular examination by the Royal Society for Public Health level 2 award 'Food Safety in Catering'.

social diversity. Food preparation processes. Food and recipe analysis. Nutritional labels.

Indicative Student Workload

<i>Contact Hours</i>	Full Time
Assessment	2
Lectures	24
Practicals	18
Tutorials	6

<i>Directed Study</i>	
Preparation of coursework	35

<i>Private Study</i>	
Private Study	65