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MODULE DESCRIPTOR

Module Title

Food Product Development

Reference	AS2034	Version	1
Created	June 2017	SCQF Level	SCQF 8
Approved	June 2018	SCQF Points	30
Amended		ECTS Points	15

Aims of Module

To provide students with the ability to understand the principles and procedures for food product development and apply these to the development of a product brief.

Learning Outcomes for Module

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

- 1 Explain the rationale for food product development including the principles involved in the marketing and development of food products.
- 2 Select and apply techniques of sensory evaluation to food products.
- 3 Describe the factors affecting sensory and nutritional properties during processing and storage (maintain quality) and apply quality assurance techniques used in industry.
- 4 Explain the requirement for legally compliant food labels.
- 5 Carry out nutritional analysis using food composition tables.

Indicative Module Content

New product development; existing product development; product reformulation (including aims and challenges); product specification; quality control points; quality assurance sheets; food manufacturing systems; maintaining nutritional and sensory quality during food processing, storage and distribution; shelf life; additives; allergens; food packaging; food labels; food photography; design features; recipe development; sensory evaluation; relevant legislation; principles of marketing and advertising; current trends within food industry; emerging markets and innovation; functional foods; sustainability; provenance.

Module Delivery

Theoretical material is delivered by lectures and web based materials, supported by tutorials, student-led seminars, workshops and practical classes in the food handling laboratory.

Indicative Student Workload

	Full Time	Part Time
Contact Hours	60	N/A
Non-Contact Hours	240	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	300	N/A
<i>Actual Placement hours for professional, statutory or regulatory body</i>		

ASSESSMENT PLAN

If a major/minor model is used and box is ticked, % weightings below are indicative only.

Component 1

Type:	Coursework	Weighting:	100%	Outcomes Assessed:	1, 2, 3, 4, 5
Description:	A portfolio.				

MODULE PERFORMANCE DESCRIPTOR**Explanatory Text**

This module is assessed using the one component of assessment as detailed in the Assessment Plan. To pass this module, students must achieve a module grade D or better.

Module Grade	Minimum Requirements to achieve Module Grade:
A	A mark for C1 of 70 % or more.
B	A mark for C1 between 60 and 69 %.
C	A mark for C1 between 50 and 59 %.
D	A mark for C1 between 40 and 49 %.
E	MARGINAL FAIL. A mark for C1 between 35 and 39 %.
F	FAIL. A mark for C1 of less than 35%.
NS	Non-submission of work by published deadline or non-attendance for examination

Module Requirements

Prerequisites for Module	Successful completion of Stage 1 or equivalent.
Corequisites for module	None.
Precluded Modules	None.

INDICATIVE BIBLIOGRAPHY

- 1 FELLOWS, P.J. *Food processing technology: principles and practice*. Current edition. Burlington: Elsevier Science.
- 2 FULLTER, G.W. *New food product development: from concept to market place*. Current edition. London: CRC Press.
- 3 KEMP, S., HOLLOWOOD, T. and HORT, J. *Sensory evaluation: a practical handbook*. Current edition. Oxford: Wiley Blackwell.