

**This Version is No Longer Current**  
 The latest version of this module is available [here](#)

## 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:
<b>A</b>	A mark for C1 of 70 % or more.
<b>B</b>	A mark for C1 between 60 and 69 %.
<b>C</b>	A mark for C1 between 50 and 59 %.
<b>D</b>	A mark for C1 between 40 and 49 %.
<b>E</b>	MARGINAL FAIL. A mark for C1 between 35 and 39 %.
<b>F</b>	FAIL. A mark for C1 of less than 35%.
<b>NS</b>	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.