

MODULE DESCRIPTOR

Module Title

Food Science And Management Systems

Reference	AS2037	Version	2
Created	April 2019	SCQF Level	SCQF 8
Approved	June 2018	SCQF Points	15
Amended	August 2019	ECTS Points	7.5

Aims of Module

To enhance understanding of key aspects of food science and management within the food sector.

Learning Outcomes for Module

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

- 1 Demonstrate knowledge of food production, preparation and processing systems and the factors affecting food quality and safety.
- 2 Prepare and interpret food labels.
- 3 Demonstrate knowledge of the factors affecting menu planning.
- 4 Understand the principles of management systems within the food sector.

Indicative Module Content

Food production and storage. Food spoilage. Food poisoning. Toxicants. Food hygiene and HACCP. Food preparation. Principles and techniques of food preservation. Nutritional and sensory quality. Recipe analysis. Sensory analysis. Food labelling including nutrition labelling and health claims. Food additives. Food packaging materials and systems. Menu planning. Management systems including procurement, delivery, catering management, safety and nutritional standards.

Module Delivery

Theoretical material is delivered by lectures and web based materials, supported by tutorials and practical classes.

Indicative Student Workload	Full Time	Part Time
Contact Hours	35	N/A
Non-Contact Hours	115	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	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: 50% Outcomes Assessed: 1, 2
 Description: A report.

Component 2

Type: Coursework Weighting: 50% Outcomes Assessed: 3, 4
 Description: An essay.

MODULE PERFORMANCE DESCRIPTOR

Explanatory Text

This module is assessed using the two components 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	Final aggregate mark of 70% or greater and a minimum of 35% in C1 and C2.
B	Final aggregate mark of 60-69% and a minimum of 35% in C1 and C2.
C	Final aggregate mark of 50-59% and a minimum of 35% in C1 and C2.
D	Final aggregate mark of 40-49% and a minimum of 35% in C1 and C2.
E	MARGINAL FAIL. Final aggregate mark of 35-39% and a minimum of 35% in C1 and C2.
F	FAIL. A mark of less than 35% in either Component.
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.

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 in Food Safety & Hygiene.

INDICATIVE BIBLIOGRAPHY

- 1 ASPDEN, W., 2011 *Practical skills in food science, nutrition and dietetics*. Harlow: Prentice Hall.
- 2 DAVIS, B. et al., 2012 *Food and beverage management*. 5th edition. New York: Routledge.
- 3 FELLOWS, P.J. 2017. *Food processing technology: principles and practice*. 4th edition. Burlington: Elsevier Science.
- 4 LEAN, M.E.J. 2006. *Fox and Cameron's food science, nutrition and health*. 7th edition. London: Hodder Education.
- 5 KEMP, S., HOLLOWOOD, T. and HORT, J. 2009. *Sensory evaluation: a practical handbook*. Oxford: Wiley Blackwell.