

Module Title Food Product Development	Reference AS3031 SCQF Level SCQF 9 SCQF Points 15 ECTS Points 7.5 Created August 2002 Approved May 2011 Amended September 2012 Version No. 2
Keywords Product development, quality assurance, food processing, nutritional and sensory quality, food packaging, food additives, food labelling.	

This Version is No Longer Current

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

Prerequisites for Module

None, in addition to SCQF9 entry requirements.

Corequisite Modules

None.

Precluded Modules

None.

Aims of Module

To provide students with the ability to evaluate and develop food products, food processing and packaging systems.

Learning Outcomes for Module

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

Indicative Student Workload

<i>Contact Hours</i>	Full Time
Assessment (seminars)	4

Lectures	15
Practicals/visits	24
Tutorials/workshops	12

<i>Directed Study</i>	
Preparation of coursework	40

<i>Private Study</i>	
Private Study	55

Mode of 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.

Assessment Plan

1. Discuss the factors affecting sensory and nutritional properties during processing and storage (maintaining quality).
2. Explain the principles involved in the development of food and dietetic products.
3. Explain the requirement for legally compliant food labels.
4. Select and apply the techniques of sensory evaluation to food products.
5. Contribute to a group activity developing a new food product proposal and produce a report to professional standards.

Indicative Module Content

Food manufacturing systems. Quality assurance. Maintaining nutritional and sensory quality during food processing, storage, and distribution. Additives. Food packaging. Product development, recipe development, ingredient selection, quality assurance, sensory evaluation, relevant legislation, labelling requirements. Principles of marketing and advertising.

	Learning Outcomes Assessed
Component 1	1,2,3,4,5

Component 1 is coursework

Indicative Bibliography

1. FELLOWS, P.J., 2009. *Food processing technology: principles and practice*, 3rd ed. Burlington: Elsevier Science.
2. FULLER, G.W., 2011. *New food product development from concept to market place*. 3rd ed. London: CRC.
3. KEMP, S., HOLLOWOOD, T. and HORT, J., 2009. *Sensory evaluation: a practical handbook*. Oxford: Wiley- Blackwell.