Module Title Food Analysis Keywords	Reference SCQF	AS3034 SCQF
	Level	9
	SCQF Poin	its 15
	ECTS Poin Created Ap	ts 7.5 oril 2014
Electrophoresis, Chromatography, Quality	Approved	May 2014
Assurance, Quality Control	Amended Version No) . 1

This Version is No Longer Current

The latest version of this module is available here

Prerequisites for Module Indicative Student Workload None in addition to SHE3 entry Contact Hours **Full Time** requirements. Assessment 2 Lectures/ 30 **Corequisite Modules** Tutorials Practicals/ Visits 12 None. Directed Study **Precluded Modules** Directed study 30 None. Private Study Private study 76 **Aims of Module**

To develop an understanding of the principles and applications of key analytical and separation techniques for the analysis of food.

Learning Outcomes for Module

On completion of this module,

Mode of Delivery

Theorectical material is delivered by lectures and supported by tutorials, laboratory practicals/visits and student centred learning activities,

Assessment Plan

students are expected to be able to:

- 1.Discuss the principles of and procedures for the instrumental analysis of foods.
- 2.Evaluate the appropriateness of different analytical methods and separation techniques used within the food industry.
- 3.Discuss the implementation and advantages of quality assurance/quality control and laboratory accreditation schemes in the analytical laboratory.

Indicative Module Content

Applications and principles of important analytical techniques. Extraction, purification, separation, spectroscopy, electro-analysis. Qualitative and quantitative assays. Food analysis for nutritional labelling, biomolecules, contaminants. Role and practice of quality assurance/quality control in food analysis.

	Assessed
Component 1	1,2,3

Learning Outcomes

Component 1 is an examination.

Indicative Bibliography

- 1.MONK, P.M., 2001. Fundamentals of Electrochemical Chemistry. New York: Wiley.
- 2.NEILSON, S.S.S, 2010. Food Analysis. 4th ed. New York: Springer.
- 3.POMERANZ, Y. and MELOAN, C.E., 1994. Food Analysis. 3rd ed. New York: Chapman and Hall.
- 4.PRITCHARD, F.E., 2007. Quality assurance in Analytical Chemistry Laboratory. New York: Wiley.
- 5.SKOOG, D.A., HOLLER, F.J. and CROUCH, S.R., 2006. Principles of Instrumental Analysis. 6th ed. Thomson Brooks/Cole.