

MODULE DESCRIPTOR

Module Title

Food Product Development

Reference	AS3057	Version	2
Created	August 2021	SCQF Level	SCQF 9
Approved	August 2019	SCQF Points	30
Amended	August 2021	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 specification.

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 Discuss the factors affecting sensory and nutritional properties during processing and storage (maintaining 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
Actual Placement hours for professional, statutory or regulatory body		

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

Component 1 (CW1) comprises 100% of the module grade. A minimum of Module Grade D is required to pass the module.

Module Grade	Minimum Requirements to achieve Module Grade:
A	A
B	B
C	C
D	D
E	E
F	F
NS	Non-submission of work by published deadline or non-attendance for examination

Module Requirements

Prerequisites for Module	Successful completion of Stage 2 or equivalent.
Corequisites for module	None.
Precluded Modules	None.

INDICATIVE BIBLIOGRAPHY

- 1 FELLOWS, P.J. 2016. *Food processing technology: principles and practice*. 4th edition. Burlington: Elsevier Science.
- 2 FULLER, G.W. 2011. *New food product development: from concept to market place*. 3rd edition. London: CRC Press.
- 3 KEMP, S., HOLLOWOOD, T. and HORT, J. 2009. *Sensory evaluation: a practical handbook*. 1st edition. Oxford: Wiley Blackwell.
- 4 STONE, H., BLEIBAUM, R.N. and THOMAS, H.A. 2021. *Sensory evaluation practices*. 5th edition. London: Academic Press.