

MODULE DESCRIPTOR

Module Title

Food Analysis

Reference	PL1014	Version	1
Created	May 2022	SCQF Level	SCQF 7
Approved	June 2022	SCQF Points	15
Amended	August 2021	ECTS Points	7.5

Aims of Module

To provide students with an understanding of the basic principles of analytical and separation techniques used for the analysis of food.

Learning Outcomes for Module

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

- 1 Demonstrate knowledge of the main chemical methods used for the preparation of a simple food label.
- 2 Demonstrate knowledge of the principles of the main chemical instrumental methods used in food analysis.
- 3 Demonstrate knowledge of the principles of indirect methods used for assessing the organoleptic properties of food.
- 4 Recognise the importance of sampling, sample preparation and quality control in food analysis.

Indicative Module Content

Sampling and sample preparation. Calibration, accuracy, precision, limits of detection and sensitivity. Chemical analysis of fat, protein, moisture, ash, carbohydrate and fibre. Physical and chemical contaminants. Calorimetry. Analysis of colour, texture and flavour. High Performance Liquid Chromatography. Gas Chromatography. Spectroscopy. Electrochemistry.

Module Delivery

Theoretical material is delivered by lectures and supported by tutorials, online resources and laboratory practicals.

Indicative Student Workload	Full Time	Part Time
Contact Hours	40	N/A
Non-Contact Hours	110	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:	<input type="text" value="Examination"/>	Weighting:	<input type="text" value="100%"/>	Outcomes Assessed:	<input type="text" value="1, 2, 3, 4"/>
Description:	<input type="text" value="Unseen, closed book examination, apart from one seen essay on practical application of analytical methods."/>				

MODULE PERFORMANCE DESCRIPTOR

Explanatory Text

Component 1 (EX1) comprises 100% of the module grade. A minimum of a Grade D is required to pass the module.

Module Grade	Minimum Requirements to achieve Module Grade:
A	<input type="text" value="A"/>
B	<input type="text" value="B"/>
C	<input type="text" value="C"/>
D	<input type="text" value="D"/>
E	<input type="text" value="E"/>
F	<input type="text" value="F"/>
NS	<input type="text" value="Non-submission of work by published deadline or non-attendance for examination"/>

Module Requirements

Prerequisites for Module	<input type="text" value="None, in addition to course entry requirements."/>
Corequisites for module	<input type="text" value="None."/>
Precluded Modules	<input type="text" value="None."/>

INDICATIVE BIBLIOGRAPHY

1	<input type="text" value="NEILSON, S.S., 2017. Food Analysis. 5th ed. New York: Springer."/>
2	<input type="text" value="PRITCHARD, F.E. and BARWICK V., 2007. Quality Assurance in Analytical Chemistry. 1st ed. New York: Wiley."/>
3	<input type="text" value="CROUCH, S.R., SKOOG, D.A. and HOLLER, F.J., 2018. Principles of Instrumental Analysis. 7th ed. Brooks Cole."/>