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MODULE DESCRIPTOR

Module Title

Food Science And Management Systems

Reference	PL2037	Version	1
Created	May 2022	SCQF Level	SCQF 8
Approved	June 2022	SCQF Points	15
Amended	August 2021	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	20	N/A
Non-Contact Hours	130	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: 100% Outcomes Assessed: 1, 2, 3, 4
 Description: 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	None, in addition to SCQF level 8 entry requirements 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 DAVIS, B. et al., 2012 *Food and beverage management*. 5th edition. New York: Routledge.
- 2 FELLOWS, P.J. 2017. *Food processing technology: principles and practice*. 4th edition. Burlington: Elsevier Science.
- 3 LEAN, M.E.J. 2006. *Fox and Cameron's food science, nutrition and health*. 7th edition. London: Hodder Education.
- 4 KEMP, S., HOLLOWOOD, T. and HORT, J. 2009. *Sensory evaluation: a practical handbook*. Oxford: Wiley Blackwell.