

## MODULE DESCRIPTOR

### Module Title

Food Product Development

Reference	PL3057	Version	2
Created	March 2024	SCQF Level	SCQF 9
Approved	June 2022	SCQF Points	30
Amended	April 2024	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. Alignment with UN Sustainability Development Goals.

### 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
<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, 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:
<b>A</b>	A
<b>B</b>	B
<b>C</b>	C
<b>D</b>	D
<b>E</b>	E
<b>F</b>	F
<b>NS</b>	Non-submission of work by published deadline or non-attendance for examination

**Module Requirements**

Prerequisites for Module	None, in addition to SCQF level 9 entry requirements 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 STONE, H., BLEIBAUM, R.N. and THOMAS, H.A. 2021. *Sensory evaluation practices*. 5th edition. London: Academic Press.