



FdSc in Food Science and Innovation

Modules:

Level 4

- RC4442 Food Materials and Product Manufacture 20
- RC4443 Food Safety in Manufacturing 20
- RC4444 Food Science and Composition 20
- RC4466 Introduction to Human Nutrition 20
- RC4467 Food Processing and Packaging 20
- RC4468 Food Business Innovation and Entrepreneurship 20

Level 5

- RC5443 Food Innovation and New Product Development 20
- RC5444 Applied Nutrition in the Food Industry 20
- RC5445 Research Methods 20
- RC5446 Sustainable Supply Chain and Environmental Awareness 20
- RC5502 Work-Based Learning 20
- RC5441 Food Analysis and Texture 20

Module Descriptors:

Level 4

RC4442 - Food Materials and Product Manufacture (20 credits) the module aims to provide student with an understanding of the composition and manufacturing processes of a range of food materials. The module identifies the properties of food materials and investigates the biochemical changes that take during the manufacturing of food products.

RC4443 - Food Safety in Manufacturing (20 credits) This module aims to enable students to recognise potential food safety hazards and investigate the major concepts and legislative requirements associated with the management of food safety within the food industry.

RC4444 - Food Science and Composition (20 credits) this module provides the opportunity for students to develop their understanding of the underpinning science of food. Students will explore food microbiology, the chemical composition of food and the physiological functions of nutrients whilst working within a laboratory environment.

RC4466 - Food Processing and Packaging (20 credits) the module provides students with a foundation in the key legislative, operational and ethical aspects of the preservation and packaging of food products. Market forces, sustainability and environmental concerns are also examined to provide context for looking forward to the future of the industry.

RC4467 - Food Business Innovation and Entrepreneurship (20 credits) the module provides students with an insight into the requirements necessary to establish and operate a new food business. The module will cover the legal requirements for a start-up business and explore innovative strategies for operating a sustainable business in the food sector.

RC4468 - Introduction to Human Nutrition (20 credits) the module develops the student's understanding of the basis of nutritional science and human nutrition with a focus on food and health throughout a person's lifespan.

Level 5

RC5441 - Food Analysis and Texture (20 credits) the module aims to introduce the student to some key theoretical and practical approaches in the evaluation of chemical and physical properties and performance of food.

RC5443 - Food Innovation and New Product Development (20 credits) the module reflects the importance that the food industry places on the continual development of new food products. The student will also learn the fundamentals of food photography to showcase the products developed in this module.

RC5444 - Applied Nutrition in the Food Industry (20 credits) this module will enable students to look at the importance of nutrition in food technology and apply the basic principles in product design. It will explore the application of nutrition principles to global and national public health strategies and the food industry response to a range of nutritional issues.

RC5445 - Research Methods (20 credits) the module provides a vital foundation in the scientific method and the fundamental approaches to robust research. Critically evaluating existing research, through experimental design and data analysis of new ideas, are all examined in the context of sound ethics and sustainable development.

RC5446 - Sustainable Supply Chain and Environmental Awareness (20 credits) this module aims to give students an understanding of the impact food production and distribution has on the environment.

RC5502 - Work-Based Learning (20 credits) this module will enable students to enhance their professional working practice through the application of subject specific skills and knowledge obtained in their undergraduate studies to a relevant work placement.