



BSc (Hons) Food Manufacturing with Operations Management Top-Up

Modules:

Level 6

- RC6440 Honours Research Project
- RC6441 Current Issues in Food Technology
- RC6442 Resource Management
- RC6443 Food Quality and Integrity
- RC6444 Food Process Operations
- RC6445 Data Analysis for the Food Industry
- RC6446 Food Biochemistry

Module Descriptors:

RC6440 - Honours Research Project, this module offers students the opportunity to engage in extensive independent study on a topic of their choice in food manufacturing under the supervision of an expert in the area of study.

RC6441- Current Issues in Food Technology, this module provides students with an opportunity to explore the local and global influences that shape our understanding and application of food technology and evaluate global issues influencing food technological approaches with particular focus on the impact relating to the food industry.

RC6442 - The Resource Management module provides students with an overview of the key elements of resource management; finance, health and safety, lean management, continuous improvement, project management and leadership.

RC6443 - Food Quality and Integrity module aims to develop an understanding of the quality management tools and procedures needed to protect consumers from problems arising within the food supply chain.

RC6444 - Food Process Operations module provides the student with a scientific analysis of the principles of food engineering and covers the main unit operations and ancillary services associated with the industrial scale development and manufacture of food products.

RC6445 - Data Analysis for the Food Industry provides students with the knowledge to design effective methods of gathering data from a variety of sources and to design accurate experiments, surveys and other research tools relevant to the commercial development and manufacture of food products.

RC6446 - Food Biochemistry, this module introduces the students to the biochemical interactions between the components of food and the impact of further processing. These interactions may be beneficial or deleterious to the health and wellbeing of the consumer and will therefore be commercially important in the development and manufacture of food products.