

Module Specification

Module Summary Information

1	Module Title	Advances in Food Technology and Processing
2	Module Credits	20
3	Module Level	5
4	Module Code	HSC5108

5	Module Overview
<p>The module is designed to give you an overview of food processing unit operations common to all systems used in national and international food processing and manufacturing settings. You will have hands-on experience working and applying the knowledge in practice based interactive sessions. The module emphasis is on developing practical skills expected of all food and nutrition scientists. You will access scientific literature resources to critically evaluate industrial processes and use your creativity in providing solutions and interventions to issues and challenges that face the industry. This module is closely linked to and compliments other food science and technology modules within your course.</p>	

6	Indicative Content
<p>This module will provide you with a global overview of food processing and technology. You will be introduced to a range of food processing technologies and processes used in the food manufacture and production supply chain. Several parameters involved in food processing, preservation and packaging and their influences on the overall product quality and safety will also be examined. You will also be able to recognise the stages involved in novel and contemporary manufacturing operations.</p>	

7	Module Learning Outcomes
On successful completion of the module, students will be able to:	
1	Demonstrate in-depth knowledge of major unit operations used in food processing and manufacturing across the food supply chain.
2	Appraise a selection of appropriate preservation technologies and corresponding packaging to extend food product shelf life.
3	Explain how chemical, biochemical and physical changes in food dictate processing.
4	Critically assess and evaluate the efficiency of emerging technologies currently used in food manufacturing.

8	Module Assessment		
Learning Outcome			
	Coursework	Exam	In-Person
1-4	X		

9 Breakdown Learning and Teaching Activities	
Learning Activities	Hours
Scheduled Learning (SL) includes lectures, practical classes and workshops, peer group learning, Graduate+, as specified in timetable	48
Directed Learning (DL) includes placements, work-based learning, external visits, on-line activity, Graduate+, peer learning, as directed on VLE	Between 52-62
Private Study (PS) includes preparation for exams	Between 90-100
Total Study Hours:	200