

Module Title:	Food Analysis
Language of Instruction:	English
Credits:	5
NFQ Level:	7
Module Delivered In	1 programme(s)
Teaching & Learning Strategies:	This module will be delivered incorporating both theory(2 hour) and practical(2 hours) over a 15 week period
Module Aim:	To give the student an insight into all aspects of food production from raw material intake through process to final product and market
Learning Outcomes	
<i>On successful completion of this module the learner should be able to:</i>	
LO1	Identify and describe all aspects of food analysis incorporating all stages of production
LO2	Demonstrate practical skills in all aspects of the production process
LO3	Be proficient in all aspects of food production from raw material supply and procurement through process to final product and market
LO4	Describe all the aspects of Food safety incorporating CCP,S
LO5	Be aware of the importance of microbiology both in food production and spoilage and the commercial consequences of same
Pre-requisite learning	
Module Recommendations	
<i>This is prior learning (or a practical skill) that is recommended before enrolment in this module.</i>	
No recommendations listed	
Incompatible Modules	
<i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module.</i>	
No incompatible modules listed	
Co-requisite Modules	
No Co-requisite modules listed	
Requirements	
<i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed.</i>	
No requirements listed	

Module Content & Assessment

Indicative Content

Food analysis

Introduction to the food industry both at home and abroad. The production of specific food types from raw material supply and procurement through process to final product and market to include Dairy, meat, and others The importance of GMP (Good manufacturing practice) and Quality in the production of safe food Haccp and its significance in the production of food incorporating the various Critical Control Points in each production process, e.g., raw material quality, personnel, temp. Ph. The main critical Analyses in the production of food, e.g. moisture content, protein level, fat content, etc. The use of microorganisms in both the production and spoilage of food Industrial Liaison with particular attention to food production Basic nutritional and lifestyle aspects in relation to Food processing The future of food processing in Ireland and beyond bearing in mind demographics and lifestyle changes The importance of Sensory Analysis with respect to food processing The use of current Analytical methodologies and future trends of same The importance of legislation with respect to Food production Laboratory design operation and control The importance of R&D and New Product development in the production of food

Assessment Breakdown	%
Continuous Assessment	10.00%
Project	10.00%
Practical	30.00%
End of Module Formal Examination	50.00%

Special Regulation

Students must achieve a minimum grade (35%) in both the practical/CA and final examination.

Continuous Assessment

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Case Studies	Presentation skills development	1,2,3,4,5	10.00	n/a

Project

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Project	Project	4,5	10.00	n/a

Practical

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	n/a	2,5	30.00	n/a

End of Module Formal Examination

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Formal Exam	n/a	1,3,4,5	50.00	End-of-Semester

SETU Carlow Campus reserves the right to alter the nature and timings of assessment

Module Workload

Workload: Full Time		
<i>Workload Type</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	30 Weeks per Stage	1.00
Practicals	30 Weeks per Stage	1.00
Total Hours		60.00

Module Delivered In

Programme Code	Programme	Semester	Delivery
CW_SASES_B	Bachelor of Science (Honours) in Environmental Science	3	Mandatory