

Module Title:	Manufacturing
Language of Instruction:	English
Credits:	5
NFQ Level:	7
Module Delivered In	1 programme(s)
Teaching & Learning Strategies:	The module will be delivered in one semester including theory and practical through classroom lectures and laboratory practicals with a major emphasis on modern virtual technology for Delivery and submission of work, eg, blackboard, microsoft teams, zoom etc and the student will be encouraged to verbally communicate where possible.
Module Aim:	To give the student an insight to modern production from raw material intake to sampling, through process to final product and marketing.
Learning Outcomes	
<i>On successful completion of this module the learner should be able to:</i>	
LO1	The student will be familiar with all aspects of Food production from raw material intake through processing to final product. As well as the analytical techniques involved and the commercial aspects of same.
LO2	The importance of the following in food processing: R&D, NPD(New product development), Quality auditing, Sensory Analysis, TPS (Technical problem solving). The importance of quality control all along the process chain and the commercial significance of same.
LO3	The role of microbiology in food processing and spoilage. The importance of marketing and developing a good image in food manufacture and to be aware of the competitors within the market place.
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>	
Having completed and passed year 2	

Module Content & Assessment

Indicative Content

Manufacturing

This module will cover the production of a Product, from RAW MATERIAL (sourcing and procurement), through THE process resulting in a PRODUCT that is suitable for marketing. Adhering to strict Quality Management, Good Manufacturing Practice, Quality Control and HACCP guidelines. This will result in a safe product that people want to purchase.

Assessment Breakdown	%
Continuous Assessment	50.00%
End of Module Formal Examination	50.00%

Continuous Assessment

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	The practical element will be delivered over 12 weeks.		50.00	Ongoing

No Project

No Practical

End of Module Formal Examination

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Formal Exam	The end of semester formal exam will be a written paper/ open book whichever is appropriate	1,2,3	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	12 Weeks per Stage	2.00
Laboratory	12 Weeks per Stage	1.50
Independent Learning	15 Weeks per Stage	5.53
Total Hours		125.00

Module Delivered In

Programme Code	Programme	Semester	Delivery
CW_SABFQ_D	Bachelor of Science in Biosciences	5	Mandatory