

# ZANA H3104: Food Analysis

Module Title:			Food Analysis		
Language of Instruction:		:	English		
Credits:	Ę	5			
NFQ Level:	7	7			
Module Deliv	vered In		1 programme(s)		
Teaching &	Teaching & Learning This module will be delivered incomposition both theop//2 hour) and practical/2 hours a 15 week period				
Strategies:					
Modulo Aim			To give the student an insight into all aspects of food production from raw material intake through process to		
Module Alm:			final product and market		
Learning Outcomes					
On successful completion of this module the learner should be able to:					
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		all aspects of food production from raw material supply and procurement through process to final product and			

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
<i>Module Recommendations</i> This is prior learning (or a practical skill) that is recommended before enrolment in this module.
No recommendations listed
<i>Incompatible Modules</i> These are modules which have learning outcomes that are too similar to the learning outcomes of this module.
No incompatible modules listed
Co-requisite Modules
No Co-requisite modules listed
<b>Requirements</b> This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed.
No requirements listed



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# Indicative Content

**Module Content & Assessment** 

### 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



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# Workload Frequency Workload Type Frequency Lecture 30 Weeks<br/>per Stage Practicals 30 Weeks<br/>per Stage Image: Comparison of the stage 1.00 Description of the stage 1.00 Practicals 30 Weeks Image: Comparison of the stage 1.00 Image: Comparison of the stage 1.00 Image: Comparison of the stage 1.00 </tbr>

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