

Warning: An incomplete or missing proforma may have resulted from system verification processing

Title: FOOD DESIGN AND TECHNOLOGY
Status: Definitive
Code: **4042TEF** (103771)
Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Wendy Johnston	Y
Katie Lane	
Diane Eldridge	

Academic Level: FHEQ4 **Credit Value:** 24 **Total Delivered Hours:** 101
Total Learning Hours: 240 **Private Study:** 139

Delivery Options

Course typically offered: Standard Year Long

Component	Contact Hours
Lecture	33
Practical	40
Tutorial	2
Workshop	24

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Practice	AS1	Practical Assessment	50	
Exam	AS2		50	2

Aims

To develop and apply basic skills to the choice, planning, preparation, cooking and

presentation of safe food with the focus on healthy eating.

Learning Outcomes

After completing the module the student should be able to:

- 1 Demonstrate the application of theory and practice to the safe handling, preparation and costing of food.
- 2 Explain cultural factors and taboos that govern the choice and consumption of healthy food.
- 3 Recognise and apply basic sensory evaluation techniques and identify and describe food labelling regulations.

Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

Practical Assessment	1	
EXAM	2	3

Outline Syllabus

Practical food skills working in the Food Academy underpinned by a study in the following areas: critical path analysis; contemporary use and identification of a wide range of commodities; application and safety of equipment and food hygiene; food labelling regulations; introduction to basic sensory evaluation techniques and micro-diet; the application of science to food; taboo foods; adapting recipes for healthy eating. A practical formative assessment task prior to Christmas will provide an opportunity for students to practice their skills for the assessed practical test.

Learning Activities

Each topic will be introduced by a lead lecture followed by either a practical or group workshop session. Students are expected to develop their own personal level of practical skills. This may mean that some students are preparing more advanced level recipes but still working within the same theme base as the other students.

Notes

A lack of food skills may contribute to poor diet and food poisoning. Therefore a professional giving advice on diet and nutrition needs at least a working knowledge of food skills. To give the chemistry of food relevance, it is necessary to see it in action, that is, to link theory and practice. This module allows students to work with food (as a familiar material) to stimulate investigating commodities and the

consequences of consuming different foods. Evidence from this module may contribute to WoW certification.