

# NATS 2041 EXPERIMENTAL FOODS

**Credit Points** 10

**Legacy Code** 301455

**Coordinator** Christine Hutchison (<https://directory.westernsydney.edu.au/search/name/Christine Hutchison/>)

**Description** Developing innovative foods requires an understanding of food science and the principles that are applied when experimenting with food ingredients and processes. This subject will enable you to gain the scientific knowledge and methodology skills the food industry employs in the sustainable production of nutritious, healthy and appealing foods. Understanding the physical and chemical properties of, and current process techniques to produce different food types, will enable you to develop attributes required by the world's largest employment sector.

**School** Science

**Discipline** Food Science and Biotechnology

**Student Contribution Band** HECS Band 2 10cp

Check your fees via the Fees ([https://www.westernsydney.edu.au/currentstudents/current\\_students/fees/](https://www.westernsydney.edu.au/currentstudents/current_students/fees/)) page.

**Level** Undergraduate Level 2 subject

## Restrictions

Successful completion of 60 credit points

## Learning Outcomes

On successful completion of this subject, students should be able to:

1. Describe the physical and chemical properties of food commodities.
2. Articulate the design principles and experimental procedures, related to recipe development.
3. Describe the scientific principles and skills applied in development of experimental foods.

## Subject Content

1. Carbohydrate, Protein and Lipid systems.
2. Biological and Chemical leavening.
3. Sensory and physical characteristics and quality of experimental foods.
4. Principles of sustainable recipe development and experimental food preparation.
5. Experimental procedure and recipe development for different consumer communities.

## Assessment

The following table summarises the standard assessment tasks for this subject. Please note this is a guide only. Assessment tasks are regularly updated, where there is a difference your Learning Guide takes precedence.

Type	Length	Percent	Threshold	Individual/Group Task
Quiz	6x 30min	30	N	Individual
Report	3x 1000 words	30	N	Individual
Final Exam	2 hours	40	N	Individual

Teaching Periods

## Spring (2024)

### Hawkesbury

#### On-site

**Subject Contact** Christine Hutchison (<https://directory.westernsydney.edu.au/search/name/Christine Hutchison/>)

[View timetable](https://classregistration.westernsydney.edu.au/even/timetable/?subject_code=NATS2041_24-SPR_HW_1#subjects) ([https://classregistration.westernsydney.edu.au/even/timetable/?subject\\_code=NATS2041\\_24-SPR\\_HW\\_1#subjects](https://classregistration.westernsydney.edu.au/even/timetable/?subject_code=NATS2041_24-SPR_HW_1#subjects))