

PROC 3002 ADVANCED FOOD SCIENCE AND TECHNOLOGY

Credit Points 10

Legacy Code 300904

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Description This subject will extend student understanding of current and emerging food processes and packaging technologies. Students will gain an appreciation of the physicochemical processes involved in food manufacture and their integration to produce safe, nutritious and palatable food. Students will become familiar with methods to monitor shelf life of foods, learn about packaging science and be able to select the most appropriate packaging solution for a range of food applications. The environmental impact of food processing and packaging will also be explored, along with the factors affecting the sustainability of food manufacture. Practical workshops will be conducted to produce and analyse food products, plus factory tours to food manufacturing and packaging sites.

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/) page.

Level Undergraduate Level 3 subject

Pre-requisite(s) PROC 2001 AND NATS 3038

Equivalent Subjects PROC 3001 - Advanced Food Science and Technology

Incompatible Subjects NATS 2016 - Food Processing and Analysis
PROC 3006 - Packaging Science and Technology

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
Mid-semester 1 hour test		20	N	Individual
Report	1500 words	15	N	Group
Proposal	2500 words	25	N	Group
Final exam	2 hours	40	N	Individual