

NATS 3014 EXPERIMENTAL FOODS

Credit Points 10

Legacy Code 300879

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Description This subject aims to build on students' knowledge of food preparation gained in Food Science 1 and 2, the focus of this subject includes; food science and principles, the interaction of ingredients and the added effects of physical procedures on the end product. Students develop advanced scientific methodologies to give reproducibility. This is a recommended subject for those intending to advance in the areas of recipe development and new product development.

School Science

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 2002 - Innovative Foods

Restrictions

Successful completion of 60 credit points

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	Mandatory
Report	4000 total	55	N	Individual	
Quizzes x 7	30 mins x 7 =210 mins	35	N	Individual	
Practical	Weekly assessment	10	N	Individual	