

NATS 3048 FOOD FORMULATIONS AND SENSORY EVALUATION

Credit Points 10

Legacy Code 301453

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

Description This subject applies scientific principles to the development, preparation and presentation of food products. You will be encouraged to become autonomous learners through problem-solving activities and experiential techniques. You will integrate and apply knowledge and skills from areas such as chemistry, biology, food science and nutrition to nutritionally focussed food products. You will also be encouraged to keep abreast of food trends in the dynamic food industry as well as current nutritional issues within domestic, multicultural and indigenous communities. Students will utilise prior knowledge and skills to address specific nutritional issues and the development of new food products to fit within these boundaries.

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) NATS 2041 - Functionality of Food Ingredients

Restrictions

Successful completion of 120 credit points

Assumed Knowledge

Knowledge of the functionality of food ingredients and basic nutrition.

Learning Outcomes

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

1. Describe the principle chemical and physical properties of food components and their interactions during food preparation.
2. Explain the role of food ingredients in different food systems and be able to apply relevant food science principles to create new food products.
3. Demonstrate advanced practical skills in the formulation, preparation and presentation of foods and food products
4. Relate nutritional issues with food preparation principles and practices
5. Demonstrate development of skills in food preparation working with a number of food commodities
6. Perform basic recipe manipulation for specific dietary purposes

Subject Content

1. Nutritive and biophysical properties of carbohydrates, proteins and fats.
2. Food ingredient manipulation for sustainable product development.
3. Functional foods for specific dietary requirements.

4. Principles for food formulation, within regulatory and health guidelines.

Teaching Periods

Autumn (2025)

Hawkesbury

On-site

Subject Contact

View timetable (https://classregistration.westernsydney.edu.au/odd/timetable/?subject_code=NATS3048_25-AUT_HW_1#subjects)