

# PROC 1003 FOOD SCIENCE 1 (WSTC)

**Credit Points** 10

**Legacy Code** 700265

**Coordinator** Phillip Newman ([https://directory.westernsydney.edu.au/search/name/Phillip Newman/](https://directory.westernsydney.edu.au/search/name/Phillip%20Newman/))

**Description** Food provides sustenance to life, nutrition for good health, enjoyment and cultural identity. Students will gain an awareness of the history and cultural significance of food and its traditions in Australia and around the world. This subject introduces the basic principles for understanding the science behind food; its composition, chemical, physical and functional characteristics. Fruits and vegetables, cereal, meat and dairy products will be covered, how they are processed and impacts on food quality and nutrition. Current issues will be discussed, such as world food supply, food-borne disease, diet and health, and new trends in food. Students will need to attend the Hawkesbury Campus for Lectures and Practicals.

**School** Science

**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 1 subject

**Equivalent Subjects** PROC 1002 - Food Science 1 PROC 1001 - Food Science 1 LGYB 8736 - Food Science and Technology Practicum 11

## 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
Online Quizzes	5 x 15 mins	(5 x 3%)	15 N	Individual	
Laboratory Work	a) 300 words each b) 1200 words	(10% + 20%)	30	Individual	
Seminar	15 mins	20	N	Individual	
Final Exam	2 hours	35	N	Individual	