

NATS 3010 CULINARY SCIENCE

Credit Points 10

Legacy Code 300871

Coordinator Christine Hutchison ([https://directory.westernsydney.edu.au/search/name/Christine Hutchison/](https://directory.westernsydney.edu.au/search/name/Christine%20Hutchison/))

Description This unit applies scientific principles to the development, preparation and presentation of food products. Students are encouraged to become autonomous learners through problem-solving activities and experiential techniques. Students integrate and apply knowledge and skills from areas such as chemistry, biology, food science and nutrition to nutritionally focussed food products. Students are 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

Discipline Food Science and Biotechnology

Student Contribution Band HECS Band 2 10cp

Check your HECS Band contribution amount via the Fees (https://www.westernsydney.edu.au/currentstudents/current_students/fees/) page.

Level Undergraduate Level 3 subject

Pre-requisite(s) NATS 3014

Equivalent Subjects NATS 3011 - Culinary Science LGYA 6198 - Culinary Studies

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.

Item	Length	Percent	Threshold	Individual/ Group Task
Recipe formulation for specific dietary requirements: Written (individual) 20% and practical in pairs 20%. Creative design task	1,500 words	40	N	Individual

Specific nutritional issues dietary plan: Written 25% and practical survey via Go Soapbox or Survey monkey 20%. Research task	1,500 words	45	N	Individual
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Class engagement: Practical skills	Weekly	15	N	Individual
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Teaching Periods