

NATS 3014 EXPERIMENTAL FOODS

Credit Points 10

Legacy Code 300879

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

Description This unit aims to build on students' knowledge of food preparation gained in Food Science 1 and 2, the focus of this unit 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 unit for those intending to advance in the areas of recipe development and new product development.

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) PROC 1002 AND PROC 2001

Equivalent Subjects NATS 3013 - Experimental Foods

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

Teaching Periods