

PROC 2001 FOOD SCIENCE 2

Credit Points 10

Legacy Code 300842

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

Description This unit introduces students to the principles of food preservation, including heat treatments, chilling, freezing, dehydration, pickles and fermentation. Factors affecting food quality are explored with respect to microbial, chemical and physical changes in food and their effects on food safety, nutritional value and sensory characteristics. The basic principles of good manufacturing practises, sanitation and Hazard Analysis Critical Control Point (HACCP) for control of food safety will be studied in relation to the design of safe food manufacturing processes. The application of the food preservation principles to the processing of food products is covered through hands-on practicals in the pilot plant.

School Science

Discipline Food Processing Technology

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 2 subject

Pre-requisite(s) PROC 1002

Equivalent Subjects LGYB 8737 - Food Science Technology Practicum
12 PROC 1004 - Food Science 2

Assumed Knowledge

Knowledge of first year chemistry and biology; understanding of food composition.

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
Online Quizzes	4 x 15 mins	16	N	Individual
Laboratory report	1,800 words	25	N	Individual
HACCP report	1,800 words	25	N	Individual
Final exam	2 hours	34	N	Individual

Teaching Periods