

# PROC 1002 FOOD SCIENCE 1

**Credit Points** 10

**Legacy Code** 300805

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

**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.

**School** Science

**Discipline** Food Science and Biotechnology

**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 1001 - Food Science 1 LGYB 8736 - Food Science Technology Practicum 11

**Restrictions**

**Assumed Knowledge**

## Learning Outcomes

## Subject Content

## Work integrated learning

## Special Requirements

Legislative pre-requisites

Essential equipment

## 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
Progressive tests	15 - 30 minutes (each)	40	N	Individual
Practical Reports	2 X 1200 words	40	N	Individual
Presentation	15 minutes	20	N	Group

Prescribed Texts