

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 unit 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

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 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.

Item	Length	Percent	Threshold	Individual/ Group Task
Online Quizzes	5 x 15 mins	(5 x 3%) 15	N	Individual
Laboratory Work	a) 300 words each b) 1200 words	(10% + 20%) 30	N	Individual
Seminar	15 mins	20	N	Individual
Final Exam	2 hours	35	N	Individual

Teaching Periods