

BSC (HONS) (FOOD SCIENCE AND TECHNOLOGY)

Programme Learning Outcomes

Programme Learning Outcomes for BSc (Hons) (Food Science and Technology) (NFQ Level 8, Major Award)

On successful completion of this programme, students should be able to:

- Identify, analyse and solve problems in food science using knowledge of biological and physical sciences and technology;
- Describe the chemistry of the major constituents of food systems, and relate the presence of these constituents to food properties;
- Explain the principles behind microbial processes in food systems, including adaptation and environmental factors, fermentation, spoilage and pathogenicity, and relate these to processes for production of safe, stable food systems;
- Describe unit operations used in food processing and the effects of processing parameters on product quality;
- Explain the principles of, and apply in practice, techniques in food analysis;
- Identify the challenges facing the international food industry;
- Work effectively as an individual, in teams and in multi-disciplinary settings, in particular in the context of research or food product/process development, and with an appreciation of the structure and operation of the modern food industry;
- Develop the capacity to undertake lifelong learning;
- Communicate effectively with the food industry and with society at large.