

BSC (ORD) (FOOD SCIENCE AND TECHNOLOGY)

Overview

NFQ Level 7, Major Award

(Dual Degree)

The BSc (Ordinary) Food Science and Technology is a three year programme delivered in partnership with Beijing Technology and Business University (BTBU) with whom University College Cork has a bilateral agreement under statute 263 of the National University of Ireland. This programme leads to a dual degree which is awarded independently from both institutions.

The programme comprises 180 credits. Students will study for one year at BTBU, taking modules to the value of 60 credits (or ECTS equivalent) and for two years at University College Cork, taking modules to the value of 60 credits in each of Second and Third Years. When studying at UCC a student may not register for more than 60 credits in any one academic year.

First Year - Food Science and Technology

This year is spent pursuing the BSc Food Science and Engineering at BTBU with whom UCC signs a bilateral agreement.

Examinations

The First Year of this programme will be examined in accordance with examination regulations governed by the Chinese Education Authority

Second Year - Food Science and Technology

In order to be admitted to the Second University Examination in Food Science and Technology a student must have satisfactorily attended prescribed modules amounting to 60 credits.

Third Year - Food Science and Technology

In order to be admitted to the Third University Examination in Food Science and Technology a student must have satisfactorily attended prescribed modules amounting to 60 credits.

Programme Requirements

For information about modules, module choice, options and credit weightings, please go to Programme Requirements (p. 1).

Programme Requirements

Code	Title	Credits
Year 1		
Students take 60 credits at BTBU (or ECTS equivalent)		60
Year 2		
Students take 60 credits as follows:		
<i>Core Modules</i>		
BC2001	Biomolecules	5
BC2002	Principles of Metabolic Pathways	5
FS2006	Food Process Design and Optimisation	5
FS2007	Topics in Food Quality, Hygiene and Legislation	5
FS2011	Food Chemistry - Analytical Methods	5
FS2022	Introductory Food Chemistry: Food Constituents B	5

MB2005	Fundamentals of Microbiology	5
MB2006	Principles of Microbiology	5
NT2013	Fundamentals of Nutrition Part 1	5
PE2006	Process Engineering Principles	5
ST2001	Introduction to Biostatistics	5
LC1002	English for Academic Study (B2+ level = Upper-Intermediate Plus)	5

Year 3

Students take 60 credits as follows:

<i>Core Modules</i>		
FS3012	Library Project	10
FS3013	Proteins and Lipids in Food Systems	5
FS3014	Macromolecules, Emulsions and Food Structure	5
FS3015	Dairy Processing and Preservation	5
FS3016	Ingredient Recovery from Milk, Whey and their Co-Products	5
FS3022	Sensory Evaluation for Food and Nutritional Sciences	5
FS3608	Fundamentals of Food Packaging	5
FS3610	Food Analysis and Processing	5
MB3103	Food and Industrial Microbiology I	5
MB3114	Food and Industrial Microbiology II	5
LC2105	English for Scientific Studies	5

Total Credits 180

Examinations

Full details and regulations governing Examinations for each programme will be contained in the *Marks and Standards Book* and for each module in the *Book of Modules*.

Programme Learning Outcomes

Programme Learning Outcomes for BSc (Ord) (Food Science and Technology) (NFQ Level 7, 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, and relate these to processes for production of 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;
- Develop the capacity to undertake lifelong learning;
- Communicate effectively with the food industry and society at large.