

# BSC (HONS) (FOOD SCIENCE) - CK505

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## Programme Learning Outcomes

Programme Learning Outcomes for BSc (Hons) (Food Science) (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;
- Plan, conduct, evaluate and report research in food science;
- 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.