

# BSC (HONS) (FOOD SCIENCE) - CK505

## Programme Requirements

Code	Title	Credits
<b>Year 1</b>		
Students take <b>60</b> credits as follows:		
<i>Core Modules</i>		
BC1001	Introduction to Biochemistry and the Biological Basis of Disease	5
BL1004	Physiology and Structure of Plants and Animals	5
CM1005	Introductory Chemistry for Food and Nutritional Sciences	15
FS1005	Food Technology, Culture and Ethics	5
FS1006	Success Skills for Food Scientists	5
MA1001	Calculus for Science Part 1	5
MA1002	Calculus for Science Part 2	5
MB1003	Microbiology in Society	5
PY1008	Physics for Biomedical, Environmental, Food and Nutritional Sciences	10
<b>Year 2</b>		
Students take <b>60</b> credits as follows:		
<i>Core Modules</i>		
BC2001	Biomolecules	5
BC2002	Principles of Metabolic Pathways	5
FS2001	Introductory Food Chemistry - Analytical Methods	5
FS2002	Introductory Food Chemistry: Food Constituents A	5
FS2003	Introductory Food Chemistry - Selected Topics in Physical Chemistry	5
FS2006	Food Process Operations and Equipment	5
FS2007	Topics in Food Quality, Hygiene and Legislation	5
MB2005	Fundamentals of Microbiology	5
NT2013	Fundamentals of Nutrition Part 1	5
MB2906	Principles of Microbiology	5
PE2006	Process Engineering Principles	5
ST2001	Introduction to Biostatistics	5
<b>Year 3</b>		
Students take <b>60</b> credits as follows:		
<i>Core Modules</i>		
FS3008	Fundamentals of Food Packaging	5
FS3013	Proteins and Lipids in Food Systems	5
FS3014	Macromolecules, Emulsions and Food Structure	5
FS3015	Dairy Processing and Preservation	5
FS3016	Ingredient Development from Milk, Whey and their Co-Products	5
FS3020	Methods of Food Processing and Analysis	5
FS3021	Professional Skills for Food Scientists	5
FS3022	Sensory Evaluation for Food and Nutritional Sciences	5
MB3003	Food and Industrial Microbiology I	5
MB3014	Food and Industrial Microbiology II	5
FS3001	Work Placement <sup>1</sup>	10

or FS3100 Food Industry Skills

### Year 4

Students take **60** credits as follows:

#### Core Modules

FS4002	Team Research and Development Project	10
FS4014	Food Product Development and Innovation	5
FS4006	Cereals and Related Beverages	5
FS4011	Advanced Food Packaging	5
FS4020	Dairy Fermentations and Biotechnology A	5
FS4021	Meat Science and Technology	5
FS4023	Food Ingredients and Structuring	5
FS4025	Food Formulation and Design for Nutrition and Health	5
FS4026	Food Factory Design, Utilities and Services	5
MB4011	Microbial Food Safety	5
NT4014	Sustainable Food Systems	5

**Total Credits** **240**

<sup>1</sup> Students must also undertake a 24-week period of Work Placement (FS3001 Work Placement - 10 credits) after the Third University Examination. Students debarred from examination in any module in the Third Food Science Programme will not be permitted to undertake Work Placement (FS3001 Work Placement).

Students who do not secure a work placement position by April 30 each year, or who are debarred from examination in any module in Third Food Science Programme, will take module FS3100 Food Industry Skills (10 credits).

## 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*.