

DIPLOMA IN FOOD STUDIES

Overview

NFQ Level 7, Special Purpose Award

This Diploma programme is available only to students of UCC's international partner institutions with which UCC has a bilateral agreement. Having studied for three years at a partner university, students will study for one year at University College Cork, taking the programme to a value of 60 credits as outlined below.

To be considered for the award of University Diploma in Food Studies a student must have satisfactorily attended undergraduate modules to the value of **60 credits** from the modules listed in Programme Requirements as part of a programme of study agreed by the School of Food and Nutritional Sciences and the partner institution, and subject to timetabling and other constraints to a maximum of **40 examined credits** in any one Semester. Where a module has prerequisites (as specified in the module description), a student must satisfy this prerequisite by demonstrating, to the satisfaction of the School of Food and Nutritional Sciences that a similar module has been passed in the partner institution.

Admission to Higher Degrees

Students who obtain a minimum grade equivalent to Second Class Honours Grade I in their bachelor's degree from their home university and a minimum of Second Class Honours Grade I in the Diploma in Food Studies are eligible to apply for admission to higher degrees offered by the School of Food and Nutritional Sciences.

Programme Requirements

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

Programme Requirements

Code	Title	Credits
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
LC1002	English for Academic Study (B2+ level = Upper-Intermediate Plus)	5
Total Credits		60

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 Diploma in Food Studies (NFQ Level 7, Special Purpose Award)

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

- Apply the principles of food chemistry and technology and food microbiology to food systems;
- Demonstrate an ability to perform selected techniques in food analysis;
- Develop the capacity to undertake lifelong learning;
- Communicate with the food industry and with society at large.