



# Course Outline (Higher Education)

**School:** School of Science, Psychology and Sport

**Course Title:** UNDERSTANDING THE FOOD CONTINUUM

**Course ID:** SCFSS1000

**Credit Points:** 15.00

**Prerequisite(s):** Nil

**Co-requisite(s):** Nil

**Exclusion(s):** Nil

**ASCED:** 019905

**Description of the Course:**

This course will consider the cycle of supply of food from primary production to consumers. The main sources of food supplies including commodity groups and the processes that they go through on their way to consumption will be discussed, and the role and conditions of the supply processes and their impact on the nutritional value of foods will be reviewed.

**Grade Scheme:** Graded (HD, D, C, P, MF, F, XF)

**Placement Component:** No

**Supplementary Assessment:** Yes

Where supplementary assessment is available a student must have failed overall in the course but gained a final mark of 45 per cent or above and submitted all major assessment tasks.

**Program Level:**

Level of course in Program	AQF Level of Program					
	5	6	7	8	9	10
Introductory	<input type="checkbox"/>	<input type="checkbox"/>	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Learning Outcomes:**

**Knowledge:**

- K1.** Describe regulatory and trade factors that impact the food supply
- K2.** Recognise and describe important food production processes and their role in the food continuum
- K3.** Identify the impact of processing steps and conditions on the nutritional value of food products

**Skills:**

- S1.** Demonstrate the ability to apply scientific principles in handling of food products safely
- S2.** Identify the sources of risks to food products safety and stability and their control across the supply chain
- S3.** Demonstrate the capacity to search and select best practices in the supply cycle of food products

**Application of knowledge and skills:**

- A1.** Critically evaluate methods in production and supply of food products locally and globally
- A2.** Apply knowledge and skills in preparing a written report about issues and trends in supply of food commodities
- A3.** Apply knowledge and skills to prepare and deliver a presentation on the food continuum to an audience

**Course Content:**

Topics may include:

- Overview of the food supply cycle
- Food sources and commodity groups
- Understanding of food additives
- Food supply processes (eg, harvesting, transportation, marketing, processing, retail distribution, consumption)
- Specify and monitor the nutritional value of processed food
- Waste materials handling and recovery across the supply chain.

**Graduate Attributes**

The Federation University Federation graduate attributes (GA) are entrenched in the [Higher Education Graduate Attributes Policy](#) (LT1228). FedUni graduates develop these graduate attributes through their engagement in explicit learning and teaching and assessment tasks that are embedded in all FedUni programs. Graduate attribute attainment typically follows an incremental development process mapped through program progression. **One or more graduate attributes must be evident in the specified learning outcomes and assessment for each FedUni course, and all attributes must be directly assessed in each program**

Graduate attribute and descriptor		Development and acquisition of GAs in the course	
		Learning Outcomes (KSA)	Assessment task (AT#)
GA 1 Thinkers	Our graduates are curious, reflective and critical. Able to analyse the world in a way that generates valued insights, they are change makers seeking and creating new solutions.	K1-3, S2	AT1, AT2, AT3, AT4

Graduate attribute and descriptor		Development and acquisition of GAs in the course	
		Learning Outcomes (KSA)	Assessment task (AT#)
GA 2 Innovators	Our graduates have ideas and are able to realise their dreams. They think and act creatively to achieve and inspire positive change.	N/A	NA
GA 3 Citizens	Our graduates engage in socially and culturally appropriate ways to advance individual, community and global well-being. They are socially and environmentally aware, acting ethically, equitably and compassionately.	NA	NA
GA 4 Communicators	Our graduates create, exchange, impart and convey information, ideas, and concepts effectively. They are respectful, inclusive and empathetic towards their audience, and express thoughts, feelings and information in ways that help others to understand.	A2, A3	AT2, AT3
GA 5 Leaders	Our graduates display and promote positive behaviours, and aspire to make a difference. They act with integrity, are receptive to alternatives and foster sustainable and resilient practices.	NA	NA

### Learning Task and Assessment:

Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1-3, S2	Demonstrate knowledge in the subject matter and progress in learning	Quizzes	10-30%
K1-3, S1-3, A1-2	Preparation of a written report on trends or projects related to the food continuum	Written report	10-30%
K1-3, S1-3, A1, A3	Present and explain trends and issues in the food continuum	Oral presentation	10-30%
K1-3, S2, A1	Demonstrate and apply knowledge from course content in response to questions	Test	30-50%

### Adopted Reference Style:

Australian Harvard

Refer to the [library website](#) for more information

Fed Cite - [referencing tool](#)