



Course Outline (Higher Education)

School:	School of Science, Psychology and Sport
Course Title:	INTRO TO FOOD SCIENCE
Course ID:	SCFST1022
Credit Points:	15.00
Prerequisite(s):	Nil
Co-requisite(s):	Nil
Exclusion(s):	Nil
ASCED:	019905

Description of the Course :

This course will provide students with an overview of food science and the role of food science in society. It will provide the rationale for processing foods and introduce the effect of processing on the structural, functional and nutritional properties of foods. The major commodity groups encountered in food processing and the critical relationship between all the phases of food preservation, from raw material harvest to packaging of the final food product will be covered. Important sociological factors that impact on food choice and food production, such as legislative requirements, food availability, food trends and controversies will also be covered.

Grade Scheme: Graded (HD, D, C, etc.)

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 the relationship between food production, food preservation and food consumption
- K2.** Identify various ethical issues and regulatory frameworks in relation to food produced in Australia and explain what they are and why these must be taken into account
- K3.** Define and describe the major food commodity groups
- K4.** Distinguish some of the socio-cultural factors involved in food choice

Skills:

- S1.** Express opinions about key ethical and sociological issues related to food
- S2.** Demonstrate the capacity to read critically and identify and select key components of written works

Application of knowledge and skills:

- A1.** Apply knowledge of critical reading, citation and referencing skills to the development of written assignments
- A2.** Critically evaluate scientific information and concepts
- A3.** Apply knowledge of ethics and regulatory frameworks to the understanding of food science and construct written reflections with these in mind

Course Content:

Introduction to Food Science will provide an overview of food science and the role of food science in society.

Topics may include:

- Introduction to physical, chemical and biological principles of food preservation
- Food commodity groups
- Bio-deterioration of tissue and non-tissue foods
- An introduction to food quality, food safety, food laws and food standards code
- Food technology and its impact (the industrialisation & globalisation of food)
- Food trends

Values:

- V1.** Recognise that food science plays a vital role in ensuring safe and nutritious food is available for everyone.

Graduate Attributes

The Federation University FedUni 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
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		Learning Outcomes (KSA)	Code A. Direct B. Indirect N/A Not addressed	Assessment task (AT#)	Code A. Certain B. Likely C. Possible N/A Not likely
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.	K1-4, S2	A, A, A, A, A	AT2, AT3	A, B
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.	Not applicable	Not applicable	Not applicable	Not applicable
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.	K2, S1, A3	A, A, A	AT2	A
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.	A1, A3	A, A	AT2	A
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.	Not applicable	Not applicable	Not applicable	Not applicable

Learning Task and Assessment:

Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1, K2, K3, A2	Demonstrate knowledge, skills, and application of knowledge and skills as they relate to food science	Online Quizzes	10-25%
K1, K2, K4, S1, S2, A1, A2, A3	Preparation of a journal focussing on topical issues in food	Reflective writing portfolio	30-50%
K1 - 4, S1	Demonstrate and apply knowledge from the required readings, lectures and tutorials in response to questions	Test	25-45%

Adopted Reference Style:

Other (Australian Harvard Style)