

BSc with Honours in Food and Consumer Science – 2017 entry

Duration of programme: 4 years (where students join the programme in year 1)

Award on successful completion: Bachelor of Science with Honours

Location of delivery: Abertay University, Bell Street, Dundee

Composition of the programme: 120 SCQF (Scottish Credit and Qualifications Framework) credits in each academic year, delivered in modules of 20 credits each, with 3 modules taken in term 1, and 3 in term 2 each year. In years 1 and 2, students have the opportunity to take modules outside their main subject. In year 3, students undertake a 60 credit placement. All students complete a 40 credit independent project in the final year.

Contact hours and workload: Each academic year typically requires 1200 hours of student effort; on average across the 4 years of this programme, 20% of that time is in lectures, seminars, practicals and similar activities; the remainder is placement and independent study.

Assessment methods: Assessment is by a combination of coursework, class tests, online assessments, exam presentations, vivas and projects.

Additional costs: Students are required to purchase a set of kitchen whites and knives, at a cost of £113, and to make a one-off contribution of £50 to the cost of ingredients.

Academic staff: This programme is delivered by staff in the Division of Food and Drink in the School of Science, Engineering and Technology. Staff profiles can be viewed at <http://www.abertay.ac.uk/studentlife/schools/set/staff/>

Core modules in the programme:
Fundamentals of Nutrition
Properties of Food
Nutrition Through the Lifespan
Public Health Nutrition and Health Promotion
Food Characterisation
Nutrition and the Consumer
Quality and Safety Management Systems
Food Processing
Placement
New Product Development 1
New Product Development 2
Honours Project
Other modules that may be offered, but are subject to change over time:
Fundamentals of Food Preparation
Biology Principles & Practice
Food Design and Promotion
Law
Professional Development for Placement
Current Topics in Food

Developments in the discipline: The curriculum may evolve in response to change in legislation, government led health initiatives, consumer trends, professional body requirements, industry training demands and technological innovations.