

BSc with Honours in Food and Consumer Science – 2016 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: |
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| 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.