

Course Title: **Sustainable Food Product Development**

Course Code: **FOOD806**

Descriptor Start Date: **01/01/2025**

POINTS: **30.00**

LEVEL: **8**

PREREQUISITE/S:

COREQUISITE/S:

RESTRICTION/S:

LEARNING HOURS

Hours may include lectures, tutorials, online forums, laboratories. Refer to your timetable and course information in Canvas for detailed information.

Total learning hours: 300

PRESCRIPTOR

Equips students with advanced knowledge in a range of areas relevant to the food product development process with a focus on sustainability.

LEARNING OUTCOMES

1. Demonstrate advanced understanding of food product development processes.
2. Critically discuss the recent trends and sustainability issues in food product development.
3. Demonstrate advanced understanding of nutritional implications associated with food product development.
4. Critically evaluate recently launched food products in the New Zealand market and their impact on sustainability.

CONTENT

- Key trends and sustainability impact of food product development
- Functional properties of emerging and sustainable food ingredients
- Formulation and experimental design in food product development
- Environmental and sustainability issues in processing and packaging of food products
- Nutritional implications in food product development
- Quality assurance and quality control in food product development
- Shelf life study in food product development
- Ethics in food product development
- Evaluation of food products

Disclaimer: Course descriptors may be amended between teaching periods/semesters

LEARNING & TEACHING STRATEGIES

Learning will be guided rather than directed. Students will supplement information presented in formal lectures with information sourced from books, the formal scientific review literature, and from informal sources.

ASSESSMENT PLAN

Assessment Event	Weighting %	Learning Outcomes
Written Assignment 1 (3000 words)	33.33	LO1, LO2
Written Assignment 2 (3000 words)	33.33	LO3, LO4
Verbal Presentation (15 minutes)	33.34	LO1, LO2, LO3, LO4

Grade Map

MAP1

A+ A A- Pass with Distinction
B+ B B- Pass with Merit
C+ C C- Pass
D Fail

Overall requirement/s to pass the course:

Achievement of a minimum overall grade of C- is required to pass this course.

LEARNING RESOURCES

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For further information, contact: Te Ara Hauora A Putaiao - Faculty of Health & Environmental Science

Principal Programme: AK2037, Master of Science

Related Programme/s:

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