

Programme Title: MSc in Food Technology – Quality Assurance

Awarding Institution:	The University of Reading
Teaching Institution:	The University of Reading
Faculty of Life Sciences	Programme length: 12 months
For students entering in 2003	Date of specification: May 2003
Programme Director: Dr R D King	
Board of Studies:	For MSc Courses in Food Science, Food Technology and Nutrition Professor D A Ledward (Chair), Dr R D King, Dr M H Gordon, Dr P Yaqoob, Dr A G Stephens.

Summary of programme aims

The purpose of this course is to enable graduates to acquire the scientific, technical and professional skills for a career in the food industry through an understanding of the sciences underlying food technology together with a deeper comprehension of food quality assurance.

The expected outcomes are that students should acquire and demonstrate:

- ◇ A knowledge and competence in the principles of quality assurance and quality management systems as they are applied in the food manufacture and distribution to produce safe food meeting quality and legal requirements.
- ◇ An understanding of the chemical, biological and physical principles which underlie food processing and storage;
- ◇ An ability to apply the principles of chemical analysis, microbiology and statistical control techniques to assure the quality and safety of food;
- ◇ A capacity to undertake research into the science of foods;
- ◇ Critical, presentational and inter-personal skills.

Transferable skills

As part of this programme students are expected to gain or enhance their experience and competences in the following skills: Information retrieval using library and Web sources, IT (word-processing, use of spreadsheets and databases), scientific writing, oral presentations, team working, problem solving, and time management.

Programme content

<i>Mod Code</i>	<i>Module Title</i>	<i>Credits</i>	<i>Level</i>
FBMFQ1	Statistics tools for Quality Assurance	10	M
FBMFP1	Food Processing	20	M
FBMFQ2	Food Quality Assurance and Legislation	20	M
FBMFA1	Food Analysis	20	M
FBMFC1	Chemistry of Food Components	20	M
FBMFM2	Food Microbiology	20	M
FBMFS1	Sensory Properties of Foods	10	M
FBMFP1	Project	60	M

Part-time/Modular arrangements

The modules may be taken on a part-time basis over two years with 30 credits being taken during the Autumn and Spring terms. The dissertation project is started in the Summer Term of Year 1 and completed during the summer of Year 2 for submission by 14th September.

Progression requirements

See appended progression requirements for students following a post-experience certificate.

Summary of teaching and assessment

The teaching is organised in modules (totalling 180 credits) that involve a combination of lectures, tutorials, workshops, seminars, and practical sessions. Modules taken during the autumn and spring term (120 credits) will be assessed by a mixture of course work and formal examinations. The assessment of the remaining 60 credits, which will be based on a practical project or dissertation, will be based on a written report of the work undertaken.

To pass the MSc students must gain an average mark of 50 or more overall including a mark of 50 or more for the dissertation and have no mark below 40 in any module. In addition the total credit value of all modules marked below 50 must be less than 60 credits.

Marks should be interpreted within the following framework.

<u>Mark</u>	<u>Interpretation</u>
70 – 100%	Distinction
60 – 69%	Merit
50 – 59%	Good standard (Pass)
<u>Failing categories:</u>	
40 – 49%	Work below threshold standard
0 – 39%	Unsatisfactory Work

MSc Merit: marks in excess of 60% being awarded to modules whose cumulative credit weighting represents at least two thirds of the total weighting for the course.

MSc Distinction: marks in excess of 70% being awarded to modules whose cumulative credit weighting represents at least two thirds of the total weighting for the course

Admission requirements

Entrants to this programme are normally required to have obtained a honours degree in a Pure or Applied Science or an equivalent qualification. Applicants whose academic qualifications do not meet these requirements may in the first instant be admitted to a post-experience course; they may then transfer to MSc status if their performance during the first term is satisfactory.

Admissions Tutor: Dr R D King,

Support for students and their learning

University support for students and their learning falls into two categories. Learning support includes IT Services, which has several hundred computers and the University Library, which across its three sites holds over a million volumes, subscribes to around 4,000 current periodicals, has a range of electronic sources of information and houses the Student Access to Independent

Learning (S@IL) computer-based teaching and learning facilities. There are language laboratory facilities both for those students studying on a language degree and for those taking modules offered by the Institution-wide Language Programme. Student guidance and welfare support is provided by Programme Directors, the Careers Advisory Service, the University's Special Needs Advisor, Study Advisors, Hall Wardens and the Students' Union.

Career prospects

A MSc degree in Food Technology – Quality Assurance provides a strong platform from which to undertake a wide range careers, particularly relating to food, in industry, government and education. Food Technologists are highly valued for their problem solving skills and their ability to apply their technical knowledge to ensure the safety and quality of food in production, manufacture and distribution. Some students choose to apply their research skills by pursuing a higher degree through research or through research and development in industry.

Opportunities for study abroad or for placements

Students will be able to undertake the 60 credit project module at an approved institution or an appropriate industrial concern, but this will depend on having the necessary linguistic skills, finding a suitable placement, and appropriate supervisory arrangements being in place.

Educational aims of the programme

Quality Assurance	Establish and operate quality assurance procedures in food processing that conform to recognized quality systems, ISO 9000 and HACCP, using appropriate statistical tools that are legal and take regard to current regional and international issues in food legislation.
Food Chemistry	Apply knowledge of the physical and chemical behaviour of food constituents in the context of the manufacture and storage of foods, and in relation to safety and nutritional attributes.
Food Analysis	Critically develop and perform chemical, microbiological, and physical tests to assess the quality and safety of foods.
Food Processing	Qualitatively evaluate the performance of the principal food processing operations used by industry, and use quantitative techniques to evaluate safety factors.
Food Microbiology	Identify and establish control procedures for all important food pathogens, food spoilage microorganisms and for food fermentation.
Sensory Analysis	Acquire and apply knowledge of sensory tests for the assessment of food quality and consumer preference.

Programme Outcomes

Knowledge and Understanding

A. Knowledge and understanding of: 1. the concepts and techniques of the chemistry and microbiology of food and a critical awareness of their application in food quality assurance. 2. the concepts and techniques of the application of quality assurance systems and a critical awareness of their application in food manufacture and production.	Teaching/learning methods and strategies The knowledge required is provided in formal lectures supported by practical work, seminars and presentations. Feed back on student work is provided by the discussion and return of work in tutorials and seminars. All practical work is marked and returned to the student. <i>Assessment</i> Most knowledge is tested through a combination of coursework, including oral presentations, and formal examinations, plus a written report of a practical based project or dissertation.
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Skills and other attributes

B. Intellectual skills – able to: 1. think logically and evaluate critically research and advance scholarship in the discipline 2. plan and implement tasks at a professional level to solve problems related to the discipline 3. evaluate methodologies and were appropriate propose new hypotheses 4 plan, conduct and write a report on an independent project or dissertation	Teaching/learning methods and strategies Logical application of science and the critical appraisal of methodology are essential parts of the application of quality assurance system in the food industry. These skills will underpin the lectures, practical and project work. <i>Assessment</i> 1-3 are assessed directly and indirectly in most parts of the course 1-4 are assessed in the final project report.
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<p>C. Practical skills – able to:</p> <ol style="list-style-type: none"> 1 apply, or adapt, practical instructions safely and accurately 2 carry out a variety of experimental procedures in the laboratory or pilot plant. 3 interpret quantitatively the results of experiments undertaken by themselves or others 4 devise experimental methods appropriate for tackling a particular problem 	<p>Teaching/learning methods and strategies</p> <p>A range of detailed or outline practical instructions are used to allow students to develop a range of practical skills.</p> <p>Staff and postgraduate demonstrators are present during practical sessions to guide and help, to mark their reports and give feedback on their work.</p> <p>Students will work on their project or dissertation under the guidance of one or more members of staff.</p> <p><i>Assessment</i></p> <p>1-4 are assessed to different extents by the practical work associated with the various modules undertaken.</p>
<p>D. Transferable skills – able to:</p> <ol style="list-style-type: none"> 1 use of IT (word processing, spreadsheets, web sources) 2 communicate scientific ideas 3 give oral presentations 4 work part of a team 5 use library resources 6 manage time 	<p>Teaching/learning methods and strategies</p> <p>The use of IT is embedded throughout the programme, but is particularly addressed in modules FBMFM2, FBMFA1, FBMFP1</p> <p>Team work is essential in the practical and role play sessions associated with modules FBMFA1, FBMFQ2, FBMFM2.</p> <p>Library resources are addressed in the first term modules and during the project and dissertation work.</p> <p>Time management is essential for the timely and effective completion of the programme.</p> <p><i>Assessment</i></p> <p>1-5 contribute to assessed coursework during the first two terms.</p>

Please note: This specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably expect to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. More detailed information on the learning outcomes, content and teaching, learning and assessment methods of each module can be found in module and programme handbooks.

Appendix

Progression from Post-experience certificate to MSc course

Candidates admitted to a post-experience course who have followed the MSc programme during the Autumn term may, at the discretion of the Head of School, transfer to the MSc programme if their performance in the December/January School examination is satisfactory. The registration being back dated to the beginning of the Academic year.