

Short Title:	Manufacturing and Processing in the Food Industry APPROVED
Full Title:	Manufacturing and Processing in the Food Industry

Module Code:	FOOD H1005
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Credits:	10
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Field of Study:	Food processing
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Module Delivered in	2 programme(s)
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Reviewed By:	JOHN BEHAN
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Module Author:	ED CAREY
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Module Description:	Introduces a the range of manufacturing processes/equipment used in industrial scale food production.
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Learning Outcomes

On successful completion of this module the learner will be able to:

LO1	Describe the structure of the food industry in Ireland
LO2	Illustrate the processing steps involved in manufacture of commercial food items.
LO3	Demonstrate a detailed knowledge of the unit operations involved in the processing of food products.
LO4	Describe the equipment used in the food industry and its operation
LO5	Describe ancillary operations and services associated with the food industry

Module Content & Assessment

Course Work				
<i>Assessment Type</i>	<i>Assessment Description</i>	<i>Outcome addressed</i>	<i>% of total</i>	<i>Assessment Date</i>
Assignment	In class CA or written assignment	1,3,4,5	30.00	n/a
Laboratory	Plant operation	3,4,5	20.00	n/a

End of Module Formal Examination				
<i>Assessment Type</i>	<i>Assessment Description</i>	<i>Outcome addressed</i>	<i>% of total</i>	<i>Assessment Date</i>
Formal Exam	End-of-Semester Final Examination	1,2,3,4,5	50.00	End-of-Semester

TU Dublin – Tallaght Campus reserves the right to alter the nature and timings of assessment

Module Workload

Workload: Full Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	Theory, case studies	3.00	Every Week	3.00
Directed Learning	Read assigned material	3.00	Every Week	3.00
Practical	Practical workshop	1.00	Every Week	1.00
Independent Learning	Independent study, preparation of assignments, preparation for final exam	6.00	Every Week	6.00
Other	exercises/problems	1.00	Every Week	1.00
Total Weekly Learner Workload				14.00
Total Weekly Contact Hours				7.00

Workload: Part Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	Theory, case studies	3.00	Every Week	3.00
Directed Learning	Read assigned material	3.00	Every Week	3.00
Practical	Practical workshop	1.00	Every Week	1.00
Independent Learning Time	Independent study, preparation of assignments, preparation for final exam	6.00	Every Week	6.00
Other	exercises/problems	1.00	Every Week	1.00
Total Weekly Learner Workload				14.00
Total Weekly Contact Hours				7.00

Module Resources

Recommended Book Resources

J G Brennan 2012, *Food Processing Handbook* [ISBN: ISBN: 978-3-527-60720-4]

PJ Fellows 2009, *Food Processing Technology –Principles and Practice*, Woodhead Publishing [ISBN: ISBN:978-1-84569-216-2]

M Vieira, P Ho 2008, *Experiments in Unit operations and Processing of Foods*, Springer

P. Heldman, R. Hartel, *Principles of Food Processing*,, Food Science Text Series (1997

R. Roledo,, *Fundamentals of Food Process Engineering*,, Chapman and Hall (1997).

This module does not have any article/paper resources

This module does not have any other resources

Module Delivered in

Programme Code	Programme	Semester	Delivery
TA_SMAFC_C	Certificate in Food Science and Technology Minor Award	1	Mandatory
TA_SPRTC_C	Higher Certificate in Science in Process Technologies	1	Mandatory