208-319 Trends in Food Science and Nutrition

Credit Points:	12.500
Level:	Undergraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 2, - Taught on campus.
Time Commitment:	Contact Hours: Thirty-six hours of lectures and 24 hours practical, demonstration, site visits and computer-assisted learning Total Time Commitment: Not available
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry. It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability
Coordinator:	Dr Hubert Roginski
Subject Overview:	Many new technologies may influence food production in the future: some will be acceptable to consumers on the basis of lack of perceived risk, while others may be technologically sound but unacceptable to consumers. This subject will examine emerging technologies for food production, processing and preservation and the underlying scientific and engineering principles. This will include developing a greater understanding of nutritional and sensory analysis of foods, particularly where new product development involves novel functionality (such as conferring health benefits or new physical traits) or the interaction between food and packaging materials. Assignments will develop skills in critical analysis of the technologies, their possible application, risks associated with these and consumer views on these issues. Group assignments will be undertaken to develop skill in working with colleagues in critically analysing information on emerging biological, processing and engineering technologies that will influence new food product development. On completion of this subject, students should be able to: # describe the scientific and technological principles underpinning emerging food processing technologies and their influence on food quality, safety and nutritional benefits; # understand the relationship between food additives and packaging materials in product development, functionality and shelf life extension; # describe the theoretical and practical sceptics of sensory analysis; and # critically analyse emerging technologies in terms of their efficacy, suitability for particular application and potential risks in their application.
Assessment:	Group assignment evaluation and oral presentation (20%); assignment of 3000 words (30%); two industry visit reports of 1000 words (10%); one 2-hour examination (40%).
Prescribed Texts:	None

Recommended Texts:	# **Food Processing Technology** (P J Fellows), 2nd edn, Woodhead Publishing Limited, Cambridge, 2000 # **Food Product Development** (E Mary et al), Woodhead Publishing Limited, Cambridge, 2001
Breadth Options:	This subject is a level 2 or level 3 subject and is not available to new generation degree students as a breadth option in 2008. This subject or an equivalent will be available as breadth in the future. Breadth subjects are currently being developed and these existing subject details can be used as guide to the type of options that might be available. 2009 subjects to be offered as breadth will be finalised before re-enrolment for 2009 starts in early October.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Related Course(s):	Bachelor of Food Science