

MODULE DESCRIPTOR

TITLE	Understanding Food and Ingredient Selection
SI MODULE CODE	19-4F02-00L
CREDITS	20
LEVEL	4
JACS CODE	D600
SUBJECT GROUP	FOOD
DEPARTMENT	SBS
MODULE LEADER	ALISON CAMPBELL

MODULE STUDY HOURS (based on 10 hours per credit)*			
Scheduled Learning and Teaching Activities	Placement (if applicable)	Independent Guided Study	Total Number of Study Hours
46		154	200

MODULE AIM

The module aim is to increase knowledge of a range of food raw materials and develop understanding of the effect of combining ingredients

MODULE LEARNING OUTCOMES

By engaging successfully with this module a student will be able to

- Research and evaluate the role of ingredients and their quality and function within food products
- Employ a range of basic food preparation techniques and use a variety of ingredients in preparing food products.
- Demonstrate the skills needed to conduct a food presentation to a group of peers
- Demonstrate an ability to effectively manage time and work in a safe and hygienic manner when preparing food
- Utilise a selection of food sensory techniques when evaluating ingredients and food products.

INDICATIVE CONTENT

whilst studying on this module you will cover the following

- Discuss a range of food raw materials and ingredients available, their selection, processing and storage.
- Utilise a range of kitchen appliances and utensils in the preparation of food products
- Conduct short food demonstration sessions to groups of peers.
- Evaluate ingredients and finished products incorporating various sensory techniques
- Prepare written worksheets that research, discuss and evaluate the role, quality and function of food materials and ingredients within food products.

LEARNING, TEACHING AND ASSESSMENT - STRATEGY AND METHODS

Students will be supported in their learning, to achieve the above outcomes, in the following ways

- Outline theoretical information and principles will be delivered through lectures and be applied during practical sessions.
- The learning and teaching strategy is designed to actively engage you in the process of food and ingredient selection. Raw material investigation, basic food preparation skills and sensory skills will be acquired by attending practical sessions.

ASSESSMENT TASK INFORMATION

Task No.*	Short Description of Task	SI Code EX/CW/PR	Task Weighting %	Word Count or Exam Duration**	In-module retrieval available
1	Student group presentation in kitchen	PR	25%	10 mins	Y *
2	Portfolio (kitchen practicals semester 1-2)	CW	75%	2000	N

Student group presentation, in small groups prepare and present a kitchen demonstration based round a given ingredients/given brief. Assessed by tutor.

Portfolio will be individual mark and be based around kitchen practical work and ingredient research. Assessed by tutor.

FEEDBACK

Students will receive feedback on their performance in the following ways

- Food presentation kitchen practical where students have the opportunity to present a kitchen demonstration in a group and then receive formative feedback on their performance.
- These sessions are also taped for students to view later on blackboard.
- Written individual feedback (summative) is given to the student by the tutor for the assessed kitchen presentation
- Ongoing formative feedback verbal/written will be given for the portfolio and then at the end of semester 2 summative written feedback by the tutor.
- In module retrieval will be made available for the presentation

LEARNING RESOURCES FOR THIS MODULE (INCLUDING READING LISTS)

Current Reading list

http://talislist.shu.ac.uk/talislist/rl_content.jsp?listID=5214&s=9563&s=5218&s=9538#L5219

SECTION 2 MODULE INFORMATION FOR STAFF ONLY

MODULE DELIVERY AND ASSESSMENT MANAGEMENT INFORMATION

MODULE STATUS - INDICATE IF ANY CHANGES BEING MADE

NEW MODULE	N
EXISTING MODULE - NO CHANGE	N
Title Change	Y
Level Change	N
Credit Change	N
Assessment Pattern Change	N
Change to Delivery Pattern	N
Date the changes (or new module) will be implemented	09/2013

MODULE DELIVERY PATTERN - Give details of the start and end dates for each module. If the course has more than one intake, for example, September and January, please give details of the module start and end dates for each intake.

	Module Begins	Module Ends
Course Intake 1	09/2013	04/2014
Course Intake 2	DD/MM/YYYY	DD/MM/YYYY
Course Intake 3	DD/MM/YYYY	DD/MM/YYYY

Is timetabled contact time required for this module?	Y
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Are any staff teaching on this module non-SHU employees?	N
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If yes, please give details of the employer institution(s) below

What proportion of the module is taught by these non-SHU staff, expressed as a percentage?	
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MODULE ASSESSMENT INFORMATION

Indicate how the module will be marked	
*Overall PERCENTAGE Mark of 40%	Y
*Overall PASS / FAIL Grade	N

**Choose one only – module cannot include both percentage mark and pass/fail graded tasks*

SUB-TASKS

Will any sub-tasks (activities) be used as part of the assessment strategy for this module?	N
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If sub-tasks / activities are to be used this must be approved within the Faculty prior to approval. Sub-task / activity marks will be recorded locally and extenuating circumstances, extensions, referrals and deferrals will not apply to sub-tasks / activities.

FINAL TASK

According to the Assessment Information shown in the Module Descriptor, which task will be the LAST TASK to be taken or handed-in? (Give task number as shown in the Assessment Information Grid in Section 1 of the Descriptor)	Task No. 2
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NON-STANDARD ASSESSMENT PATTERNS

MARK 'X' IN BOX IF MODULE ASSESSMENT PATTERN IS NON STANDARD, eg MODEL B, ALL TASKS MUST BE PASSED AT 40%.	
NB: Non-standard assessment patterns are subject to faculty agreement and approval by Registry Services - see guidance. notes.	