

NUDI2220: Food Science 2

Callaghan

Semester 1 - 2024



THE UNIVERSITY OF
NEWCASTLE
AUSTRALIA

OVERVIEW

Course Description	An examination of food legislation, chemical, nutritional and microbiological safety factors that influence food production, processing and supply. Special attention will be given to food, health, and culinary nutrition, novel and new foods and food systems.
Academic Progress Requirements	Nil
Requisites	This course is only available to students active in the B Nutrition & Dietetics (Honours) [12339], B Teaching (Technology) (Hons) [12373] or B Education (Secondary) [40107], B Education (Secondary) (Hons) [40108], or B Education (Secondary Studies) [40226] programs. Students must have also successfully completed HLSC1220 to enrol in this course.
Contact Hours	Callaghan Lecture Face to Face On Campus 1 hour(s) per week(s) for 13 week(s) starting Week 1 Laboratory* Face to Face On Campus 2 hour(s) per week(s) for 11 week(s) starting Week 1 *There is an expectation that students attend all laboratory sessions in the second year NUDI coded courses in the B Nutrition & Dietetics. For NUDI2220, this will involve attendance at a minimum of 80% of laboratories (i.e., 9 of the 11 labs). A class role will be taken at all sessions. Any student not attending will be followed up by the course coordinator.
Unit Weighting	10
Workload	Students are required to spend on average 120-140 hours of effort (contact and non-contact) including assessments per 10 unit course.

COURSE OUTLINE

CONTACTS

Course Coordinator	Callaghan Dr Katherine Brain Katherine.Brain@newcastle.edu.au Consultation: Before and after classes and by appointment.
Teaching Staff	Other teaching staff will be advised on the course Canvas site.
School Office	School of Health Sciences Room 302, ICT Building Callaghan SchoolHealthSciences@newcastle.edu.au +61 2 4921 7053

SYLLABUS

Course Content	<ol style="list-style-type: none">1. Food regulation2. Food processing3. Food microbiology4. Food safety5. Food systems and food supply6. Food, health and culinary nutrition7. Functional foods and new foods
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Course Learning Outcomes	On successful completion of this course, students will be able to: <ol style="list-style-type: none">1. Understand the legal framework in food production, processing and supply.2. Demonstrate an understanding of the regulatory and scientific frameworks that control food product information and claims.3. Describe the management of nutritional and food safety aspects in the food industry and food systems.4. Describe the effects of foods and culinary nutrition and their components on human health.
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Course Materials	There is no set textbook for this course, but you may find the text from Food Science 1 (HLSC1220) useful. Details of course readings will be available on the Canvas site.
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ASSESSMENTS

This course has 3 assessments. Each assessment is described in more detail in the sections below.

	Assessment Name	Due Date	Involvement	Weighting	Learning Outcomes
1	Class quiz	Week 7. Opens 9am Monday 8 th April and closes 9am Tuesday 9 th April	Individual	20%	1, 2, 3, 4
2	Laboratory assignments (2)	Lab Report 1: 5pm Friday, 3 rd May Lab Report 2: 5pm Friday, 7 th June	Group	30%	1, 2, 4
3	Formal exam	Formal exam period	Individual	50%	1, 2, 3, 4

Late Submissions	The mark for an assessment item submitted after the designated time on the due date, without an approved extension of time, will be reduced by 10% of the possible maximum mark for that assessment item for each day or part day that the assessment item is late. Note: this applies equally to week and weekend days.
Submission of assignments	All assignments must be submitted through Canvas. Your assignments will be automatically checked on submission through TURNITIN for matching text and plagiarism. You will have the opportunity to submit and re-submit up until the due date/time for the assignment to identify text that matches too closely with published work and previously submitted assignments. Should it be found that there are issues with originality or referencing you may be required to have an interview with the Course Co-ordinator prior to any marks for the piece of work being allocated. Further detail on the assessment tasks and their marking criteria will be distributed in class and placed on Canvas before the end of week 2.
Reminder	Reusing one's own work, or part thereof, that has been submitted previously and counted towards another course without permission from the relevant Course Coordinator and 2) making contact or colluding with another person, contrary to instructions, during an examination, in-term test, quiz or other individual assessment item are considered forms of Academic Fraud within the Student Academic Integrity Policy . This information is located in the policy glossary under <i>academic fraud</i> , the Academic Integrity Module and/or details in HLSC1000 content on Academic Integrity.

Assessment 1 - Class quiz

Assessment Type	Online multiple-choice test
Description	This test will consist of 50 multiple choice questions, assessing lecture and laboratory content from weeks 1-6
Weighting	20%
Due Date	Week 7. Opens 9am Monday 8 th April and closes 9am Tuesday 9 th April
Submission Method	Online, via Canvas. Students will have 1 hour to complete the exam.
Assessment Criteria	N/A
Return Method	This is a non-returnable assessment item
Feedback Provided	Marks will be posted on Canvas. Feedback will be provided at a group level during the lecture series. This will occur within 3 weeks of the due date.
Opportunity to reattempt	Students WILL NOT be given the opportunity to reattempt this assessment.

Assessment 2 - Laboratory assignments (2)

Assessment Type	TWO written laboratory reports
Description	In lab report 1 students are required to demonstrate their knowledge and skills regarding recipe development, eating patterns and food labels. In lab report 2 students are required to demonstrate their knowledge and skills regarding food safety and regulations in Australia.
Weighting	Total: 30% (Lab report 1: 15% and lab report 2: 15%)
Due Date	Lab Report 1: 5pm Friday, 3 rd May. Lab Report 2: 5pm Friday, 7 th June
Submission Method	Online, via Canvas
Assessment Criteria	In lab report 1 students will be assessed on their ability to demonstrate knowledge and skills regarding recipe development, a variety of eating patterns, food labels and nutrition communication. In lab report 2 students will be assessed on their ability to demonstrate their knowledge and skills regarding food safety aspects and regulation in Australia. Full marking details will be provided on the Canvas site.
Return Method	Online, via Canvas
Feedback Provided	Marks and feedback will be provided via Canvas, within 3 weeks of the due date. Groups will receive individual feedback on their submitted work. Feedback at a class level will be provided during the timetabled labs
Opportunity to reattempt	Students WILL NOT be given the opportunity to reattempt this assessment.

Assessment 3 - Formal exam

Assessment Type	Formal Examination
Description	This exam will consist of multiple-choice questions and short answer questions, assessing all the lecture and laboratory content from the course.
Weighting	50%
Due Date	Formal exam period
Submission Method	N/A
Assessment Criteria	Students will be assessed on their knowledge and application of lecture and laboratory material
Return Method	This is a non-returnable assessment item
Feedback Provided	No feedback will be provided
Opportunity to reattempt	Students WILL NOT be given the opportunity to reattempt this assessment.

ADDITIONAL INFORMATION

Grading Scheme

This course is graded as follows:

Range of Marks	Grade	Description
85-100	High Distinction (HD)	Outstanding standard indicating comprehensive knowledge and understanding of the relevant materials; demonstration of an outstanding level of academic achievement; mastery of skills*; and achievement of all assessment objectives.
75-84	Distinction (D)	Excellent standard indicating a very high level of knowledge and understanding of the relevant materials; demonstration of a very high level of academic ability; sound development of skills*; and achievement of all assessment objectives.
65-74	Credit (C)	Good standard indicating a high level of knowledge and understanding of the relevant materials; demonstration of a high level of academic achievement; reasonable development of skills*; and achievement of all learning outcomes.
50-64	Pass (P)	Satisfactory standard indicating an adequate knowledge and understanding of the relevant materials; demonstration of an adequate level of academic achievement; satisfactory development of skills*; and achievement of all learning outcomes.
0-49	Fail (FF)	Failure to satisfactorily achieve learning outcomes. If all compulsory course components are not completed the mark will be zero. A fail grade may also be awarded following disciplinary action.

*Skills are those identified for the purposes of assessment task(s).

Communication Methods

Communication methods used in this course include:

Course Evaluation

Each year feedback is sought from students and other stakeholders about the courses offered in the University for the purposes of identifying areas of excellence and potential improvement.

Oral Interviews (Vivas)

As part of the evaluation process of any assessment item in this course an oral examination (viva) may be conducted. The purpose of the oral examination is to verify the authorship of the material submitted in response to the assessment task. The oral examination will be conducted in accordance with the principles set out in the [Oral Examination \(viva\) Procedure](#). In cases where the oral examination reveals the assessment item may not be the student's own work the case will be dealt with under the [Student Conduct Rule](#).

Academic Misconduct All students are required to meet the academic integrity standards of the University. These standards reinforce the importance of integrity and honesty in an academic environment. Academic Integrity policies apply to all students of the University in all modes of study and in all locations. For the Student Academic Integrity Policy, refer to <https://policies.newcastle.edu.au/document/view-current.php?id=35>.

Adverse Circumstances The University acknowledges the right of students to seek consideration for the impact of allowable adverse circumstances that may affect their performance in assessment item(s). Applications for special consideration due to adverse circumstances will be made using the online Adverse Circumstances system where:

1. the assessment item is a major assessment item; or
2. the assessment item is a minor assessment item and the Course Co-ordinator has specified in the Course Outline that students may apply the online Adverse Circumstances system;
3. you are requesting a change of placement; or
4. the course has a compulsory attendance requirement.

Before applying you must refer to the Adverse Circumstance Affecting Assessment Items Procedure available at:
<https://policies.newcastle.edu.au/document/view-current.php?id=236>

Important Policy Information The Help button in the Canvas Navigation menu contains helpful information for using the Learning Management System. Students should familiarise themselves with the policies and procedures at <https://www.newcastle.edu.au/current-students/respect-at-uni/policies-and-procedures> that support a safe and respectful environment at the University.

This course outline was approved by the Head of School. No alteration of this course outline is permitted without Head of School approval. If a change is approved, students will be notified and an amended course outline will be provided in the same manner as the original.

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