

## Programme Specification

MSc in Food Technology: Quality Assurance (full time)  
MSc in Food Technology: Quality Assurance (part time)

**PFTFTQASSM**  
**PPTFTQASSM**

**For students entering in September 2019**

**This document sets out key information about your Programme and forms part of your Terms and Conditions with the University of Reading.**

Awarding Institution	University of Reading
Teaching Institution	University of Reading
Length of Programme	12 months (full-time), 24 months (part-time)
Accreditation	N/A
Programme Start Dates	September

### **Programme information and content**

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.

Educational aims of the programme

- **Quality assurance:** Establish and operate quality assurance procedures in food processing that conform to recognised 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 attributes: Acquire and apply knowledge of sensory tests for the assessment of food quality and consumer preference.

### Module information

The programme comprises of 180 credits, allocated across a range of compulsory and optional modules. Compulsory modules are listed.

#### Compulsory Modules:

Module	Name	Credits	Level
FBMMSH	Microbes, Food Safety and Health	20	7
FBMMAQS	Applied Food Quality and Safety	10	7
FBMMPD	Food Manufacturing and Process Design	20	7
FBMC10	Food Composition and Quality	10	7
FBMPRF	Food Product Reformulation	20	7
FBMFCM	Food Control Management	20	7
FBMFRA	Risk Analysis in the Food Chain	10	7
FBMFPR	Project	60	7
FBMRSD	Research Skills and Professional Development	10	7

#### Part-time or flexible modular arrangements

The modules may be taken on a part-time basis over a maximum of two years. The taught modules may be taken in any order agreed with the Head of School.

#### Additional costs of the programme

Print of practical handbooks (~ £2.50 each), scientific calculator (~£10) If a student elects to undertake a project at an approved institution or an appropriate industrial concern additional costs may be incurred.

Costs are indicative and may vary according to optional modules chosen and are subject to inflation and other price fluctuations.

The estimates were calculated in 2017.

#### Optional modules:

The optional modules available can vary from year to year. An indicative list of the range of optional modules for your Programme is set out in the Further Programme Information.

Details of any additional costs associated with the optional modules, will be made available to you prior to the beginning of the programme. Entry to optional modules will be at the discretion of the University and subject to availability. Although the University tries to ensure you are able to take the optional modules in which you have expressed interest this cannot be guaranteed.

### **Placement opportunities**

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.

### **Teaching and learning delivery:**

Teaching and learning is delivered in a variety of ways, including interactive lectures, laboratory practical classes, case study based learning, group work, online learning, and seminars.

Total study hours for your programme will be 1800 hours. The contact hours for your programme will depend upon your module combination; an average for a typical set of modules on this programme is 270 hours. In addition to your scheduled contact hours, you will be expected to undertake guided independent study. Information about module contact hours and the amount of independent study which a student is normally expected to undertake for a module is indicated in the relevant module description.

### **Accreditation details**

Not applicable

### **Assessment**

The programme will be assessed through a combination of written assignments, in-class tests and oral presentations.

### **Progression**

#### **Part-time and modular progression requirements**

Diploma / MSc Students gaining an average mark of 50 or more overall in the taught modules, who have no mark below 40, and who have fewer than 60 credits with marks below 50, may proceed to the MSc at the discretion of the Head of School.

### **Classification**

The University's taught postgraduate marks classification is as follows:

### **Mark Interpretation**

70 - 100% Distinction  
60 - 69% Merit  
50 - 59% Good standard (Pass)

**Failing categories:**

40 - 49% Work below threshold standard  
0 - 39% Unsatisfactory Work

*For Masters Degree*

To qualify for **Distinction**, students must

- (i) gain an overall average of 70 or more over 180 credits; and
- (ii) a mark of 60 or more for the dissertation; and
- (iii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iv) students must not have any mark below 40.

To qualify for **Merit**, students must

- (i) gain an overall average of 60 or more over 180 credits; and
- (ii) a mark of 50 or more for the dissertation; and
- (iii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iv) students must not have any mark below 40.

To qualify for **Passed**, students must

- (i) gain an overall average of 50 or more over 180 credits; and
- (ii) a mark of 50 or more for the dissertation; and
- (iii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iv) the total credit value of all modules marked below 40 must not exceed 30 credits.

In addition, for all classifications above, students must obtain a mark of at least 40% in FBMMSH and FBMFCM.

*For PG Diploma*

To qualify for **Distinction**, students must

- (i) gain an overall average of 70 or more over 120 credits; and
- (ii) In addition, the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iii) students must not have any mark below 40.

To qualify for **Merit**, students must

- (i) gain an overall average of 60 or more over 120 credits; and
- (ii) the total credit value of all modules marked below 50 must not exceed 55 credits; and
- (iii) students must not have any mark below 40.

To qualify for **Passed**, students must

- (i) gain an overall average of 50 or more over 120 credits; and

- (ii) the total credit value of all modules marked below 50 must not exceed 55 credits;  
and
- (iii) the total credit value of all modules marked below 40 must not exceed 30 credits.

*For PG Certificate*

To qualify for a **Postgraduate Certificate**, students must

- (i) gain an overall average of 50 or more over 60 credits; and
- (ii) the total credit value of all modules marked below 40 must not exceed 10 credits.