

**Programme Specification Pro-forma (PSP) Food Science**
**1. GENERAL INFORMATION**

1.	<b>Programme Title:</b>	Bachelor of Science with Honours in Food Science (11FDBIOS) Bachelor of Science with Honours in Food Science (GCU Pathways) (11FDBPWY)
2.	<b>Final Award:</b>	Bachelor of Science with Honours in Food Science
3.	<b>Exit Awards:</b>	Bachelor of Science in Food Science Certificate of Higher Education Biological Sciences Diploma of Higher Education Biological Sciences
4.	<b>Awarding Body:</b>	Glasgow Caledonian University
5.	<b>Period of Approval:</b>	September 2020 to August 2025 (approval date Jan 2020)
6.	<b>School:</b>	Health and Life Sciences
7.	<b>Host Department:</b>	Biological & Biomedical Sciences
8.	<b>UCAS Code:</b>	D610 D613(GCU Pathways)
9.	<b>PSB Involvement:</b>	Institute of Food Science & Technology
10.	<b>Place of Delivery:</b>	Glasgow Caledonian University (Glasgow City Campus)
11.	<b>Subject Benchmark Statement:</b>	Biosciences 2015
12.	<b>Dates of PSP Preparation/Revision:</b>	Dec 2019/August 2023

**Please Note:** The information provided in this document in respect of Levels One and Two of the programme, including exit awards, is not applicable for the GCU Pathways route as Levels One and Two i.e. the HNC/D are delivered at Glasgow Kelvin College. Further information on the Pathways Levels One and Two can be accessed from [Glasgow Kelvin College](#)

**2. EDUCATIONAL AIMS OF THE PROGRAMME**

The educational aim of the programme is the production of Honours graduates with specialist knowledge in food science and with the appropriate knowledge, skills, attitudes and understanding to pursue a productive and satisfying career. While the programme aims to give students a thorough grounding in all aspects of food science, it also includes modules that ensure a broad based experience of human biology and an appropriate knowledge of other related sciences. This permits exit at Certificate of HE, Diploma of HE and B.Sc. in Biological Sciences.

The educational aims are to:

1. Provide a detailed understanding at a theoretical and practical level of current topics in food science.
2. Produce graduates who have developed the skills, knowledge and opportunity to pursue careers in food science.
3. Produce graduates who are able to integrate theory and practice and who are critical, reflective thinkers.
4. Stimulate deeper learning, critical evaluation and encourage students to take responsibility for their own learning through using a range of student-centred approaches and develop an effective learning environment.
5. Foster an ethos of career-long self-directed learning through continuous professional development.
6. Develop further the student's ability to analyse critically published material and supportive data.
7. Develop the student's ability to analyse complex scientific research.

8. Foster the ability of the student to deliver effective communication of scientific knowledge to fellow professionals.
9. Develop the student's ability to design and conduct an investigative project under supervision and demonstrate a critical and rigorous analysis of the data in the production of a thesis.

#### 4. PROGRAMME STRUCTURES AND REQUIREMENTS, LEVELS, MODULES, CREDITS AND AWARDS

##### SCQF7 Level 1

Module Code	Module Title	Credit
M1C726395 AB	BIOLOGICAL CHEMISTRY	40
M1C724205 AB	CORE SKILLS IN BIOSCIENCES 1	40
M1B126370 AB	HUMAN PHYSIOLOGY	40

**Exit Award – Certificate of Higher Education Biological Sciences**

##### SCQF8 Level 2

M2C726361 A	CORE SKILLS IN BIOSCIENCE 2	20
M2C526397 A	INTRODUCTION TO MICROBIOLOGY	20
M2C723491 A	MECHANISMS OF CELLULAR REGULATION	20
M2C726393 B	PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES	20
M2C126363 B	FUNDAMENTAL CELL BIOLOGY	20
M2N225585 B	PROJECT MANAGEMENT & RISK	20

**Exit Award – Diploma of Higher Education Biological Sciences**

##### SCQF9 Level 3

M3F120539 A	ANALYSIS OF FOOD	20
M3C526356 A	BIOTECHNOLOGY	20
M3C723501 A	MOLECULAR DIAGNOSTICS	20
M3D626355 B	FOOD COMMODITIES & SUSTAINABILITY	20
M3D626382 B	FOOD SCIENCE	20
M3B423290 B	NUTRITION & PUBLIC HEALTH	20

**OR**

M3N225535 B	OPERATIONS MANAGMENT	20
-------------	----------------------	----

**Exit Award – Bachelor of Science in Food Science**

##### SCQF10 Level 4

MHC926371 AB	PROJECT & WORKSHOP	40
MHD626385 A	PLACEMENT UNDERGRADUATE	40
MHD626384 A	QUALITY SYSTEMS IN FOOD MANUFACTURE	20
MHB226383 B	FOOD TOXICOLOGY	20

**OR**

MHN125559 B	MANAGING SUSTAINABLE BUSINESS EXCELLENCE	20
-------------	--	----

**Exit Award – Bachelor of Science with Honours in Food Science**

#### 8. ASSESSMENT REGULATIONS

Students should expect to complete their programme of study under the Regulations that were in place at the commencement of their studies on that programme, unless proposed changes to University Regulations are advantageous to students.

The Glasgow Caledonian University Assessment Regulations which apply to this programme, dependent on the year of entry and with the **following approved exceptions** can be found at : [GCU Assessment Regulations](#)

*i. Carrying of failed modules into subsequent levels*

GCU assessment regulations allow for the carrying of up to two failed modules into subsequent levels of the Programme. The Food Science programme will not normally permit this to occur. The rationale for this is that it must be ensured that necessary knowledge which underpin subsequent higher level modules have been attained by students before progressing to the next level of the programme.

*ii. Compensation*

Compensation of failed modules is applicable at level 2 for progression to level 3 using the standard GCU regulation. Compensation can be applied at level 3 for the award of a degree but not for progression to Honours, as all level 3 modules are 'core' modules underpinning level 4 study.

The following module specific exceptions have been approved:

- MHD626385 Placement- compulsory pass on Pass/Fail Log book and Employer's report

A curriculum map is attached showing how the outcomes are being developed and assessed within the programme. This relates the modules from Section 4 to the outcomes in Section 3.

DATE: **August 2023**

# Curriculum Map for Bachelor of Science with Honours in Food Science

The curriculum map links the modules (Section 4) to the Outcomes listed in Section 3

## PSMAP

This map provides both a design aid to help academic staff identify where the programme outcomes are being developed and assessed within the course. It also provides a checklist for quality assurance purposes and could be used in approval, accreditation and external examining processes. This also helps students monitor their own learning, and their personal and professional development as the course progresses. The map shows only the main measurable learning outcomes which are assessed. There are additional learning outcomes (e.g. attitudes and behaviour) detailed in the module specifications which are developed but do not lend themselves to direct measurement

Modules		Programme outcomes																					
	Code	Title	A1	A2	A3	A4	B1	B2	B3	B4	B5	C1	C2	C3	D1	D2	D3	E1	E2	E3	E4	E5	
SCQF7	M1C726395	Biological Chemistry	X									X	X	X	X		X				X	X	
	M1C724205	Core Skills in Biosciences 1	X		X	X	X					X	X	X	X	X	X	X		X	X	X	
	M1B126370	Human Physiology	X			X	X					X		X	X				X		X	X	
SCQF8	M2C726361	Core Skills for Biosciences 2	X		X	X	X	X			X	X	X	X	X	X	X	X	X	X	X	X	
	M2C526397	Introduction to Microbiology	X		X	X	X										X	X	X	X	X	X	
	M2C723491	Mechanisms of Cellular Regulation	X																			X	
	M2C126363	Fundamental Cell Biology	X		X	X		X	X				X	X	X	X	X	X	X	X		X	X
	M2N225585	Project Management & Risk			X			X	X			X	X	X	X	X	X	X	X	X	X	X	X
	M2C723615	Practical Skills in Biomolecular Science				X	X		X						X				X				X
SCQF9	M3F120539	Analysis of Food	X	X	X	X	X					X	X	X	X	X	X	X	X	X	X	X	
	M3C526356	Biotechnology				X	X		X	X	X	X	X	X	X	X	X	X	X			X	X
	M3C723501	Molecular Diagnostics	X		X	X	X	X	X				X	X	X				X	X		X	X
	M3D623382	Food Science	X	X	X	X	X		X	X	X			X	X	X		X	X	X	X	X	
	M3D626355	Food Commodities and Sustainability				X	X		X	X	X	X	X	X	X	X	X	X	X			X	X
	M3B423290	Nutrition & Public Health	X	X		X								X	X		X	X	X			X	X
	M3N225535	Operations Management		X	X		X	X	X				X	X	X	X	X	X	X	X	X	X	X
SCQF10	MHC926371	Project & Workshop		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
	MHD626385	Placement Undergraduate			X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
	MHD626384	Quality Systems in Food Manufacture		X	X	X	X	X	X		X	X	X	X	X	X	X	X	X	X	X	X	X
	MHB226383	Food Toxicology		X	X	X	X	X	X		X		X	X	X	X	X	X	X	X	X	X	X
	MHN125559	Managing Sustainable Excellence		X	X		X	X	X			X	X	X	X	X	X	X	X	X	X	X	X

**ASSESSMENT LOADING MATRIX**

**Appendix 2**

<b>SHE Level 1: SCQF7</b>									
Module Code	Module Title	Trimester	Credits	Assessment Weighting					
				Cw1	Cw2	Cw3	Ex1 (Exams Office)	Ex2 (Exams Office)	Ex1 (Class Test)
M1C726395	BIOLOGICAL CHEMISTRY	AB	40		Ex2 class 15		35	35	15
M1C724205	CORE SKILLS IN BIOSCIENCES 1	AB	40	40	20	0			40
M1B126370	HUMAN PHYSIOLOGY	AB	40	15	15		35	35	
<b>EXIT AWARD: Certificate of Higher Education Biological Sciences</b>									

<b>SHE Level 2 SCQF 8</b>									
Module Code	Module Title	Trimester	Credits	Assessment Weighting					
				Cw1	Cw2	Cw3	Ex1 (Exams Office)	Ex2 (Exams Office)	Ex1 (Class Test)
M2C726361	CORE SKILLS IN BIOSCIENCE 2	A	20	70	0		30		
M2C526397	INTRODUCTION TO MICROBIOLOGY	A	20	50			50		
M2C723491	MECHANISMS OF CELLULAR REGULATION	A	20	50			50		
M2C726393	PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES	B	20	80	20	0			
M2C126363	FUNDAMENTAL CELL BIOLOGY	B	20	30			70		
M2N225585	PROJECT MANAGEMENT & RISK	B	20	50	50				
<b>EXIT AWARD: Diploma of Higher Education Biological Sciences</b>									

<b>SHE Level 3 SCQF 9</b>									
Module Code	Module Title	Trimester	Credits	Assessment Weighting					
				Cw1	Cw2	Cw3	Ex1 (Exams Office)	Ex2 (Exams Office)	Ex1 (Class Test)
M3F120539	ANALYSIS OF FOOD	A	20	40			60		
M3C526356	BIOTECHNOLOGY	A	20	50	50				
M3C723501	MOLECULAR DIAGNOSTICS	A	20	50	0		50		
M3D626355	FOOD COMMODITIES & SUSTAINABILITY	B	20	40			60		
M3D626382	FOOD SCIENCE	B	20	40			60		
M3B423290	NUTRITION & PUBLIC HEALTH	B	20	50			50		
M3N225535	OPERATIONS MANAGMENT	B	20	50			50		
<b>EXIT AWARD: Bachelor Degree- Bachelor of Science in Food Science</b>									

<b>SHE Level 4 SCQF 10</b>									
Module Code	Module Title	Trimester	Credits	Assessment Weighting					
				Cw1	Cw2	Cw3	Ex1 (Exams Office)	Ex2 (Exams Office)	Ex1 (Class Test)
MHC926371	PROJECT & WORKSHOP	A	40	25	10	10	CW4 55		
MHD626385	PLACEMENT UNDERGRADUATE	A	20	0	20	80			
MHD626384	QUALITY SYSTEMS IN FOOD MANUFACTURE	A	20	50	50				
MHB226383	FOOD TOXICOLOGY	B	20	30			70		
MHN125559	MANAGING SUSTAINABLE BUSINESS EXCELLENCE	B	20	50			50		
<b>EXIT AWARD: Bachelor of Science with Honours in Food Science</b>									