

Programme Specification Pro-forma (PSP) Food Science

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

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.

| Module Under Education Biological Sciences Creat MIC726395 BIOLOGICAL CHEMISTRY 40 AB MIC724205 CORE SKILLS IN BIOSCIENCES 1 40 AB MIB126370 HUMAN PHYSIOLOGY 40 AB MIB126370 HUMAN PHYSIOLOGY 40 AB MIB126370 HUMAN PHYSIOLOGY 40 AB MIC726361 A CORE SKILLS IN BIOSCIENCE 2 20 M2C726361 A CORE SKILLS IN BIOSCIENCE 2 20 M2C726393 B PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES 20 M2C726393 B PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES 20 M2C726393 B PROJECT MANAGEMENT & RISK 20 M2N225535 B PROJECT MANAGEMENT & RISK 20 M2N225535 A ANALYSIS OF FOOD 20 M3C526356 A BIOTECHNOLOGY 20 M3D626355 A PLOD COMMODITIES & SUSTAINABILITY 20 M3D626352 B FOOD COMMODITIES & SUSTAINABILITY 20 M3D626352 B FOOD SCIENCE 20 M3D6263535 B ODECRATE 20 M3N225535 B OPERATIONS MANAGMENT 20 <th>SCQF7 Level 1</th> <th></th> <th>One d</th> | SCQF7 Level 1 | | One d |
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| | MHN125559 R | MANAGING SUSTAINABLE BUSINESS EXCELLENCE | 20 |

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 : <u>GCU Assessment Regulations</u>

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

APPENDIX 1

PSMAP

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

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

| Modu | es | | | | | | | | | | | | | | Progra | amme | outcor | nes | | | | |
|--------|-----------|---|----|----|----|----|----|----|----|----|----|----|----|----|--------|------|--------|-----|----|----|----|----|
| | Code | Title | A1 | A2 | A3 | A4 | B1 | B2 | B3 | B4 | B5 | C1 | C2 | C3 | D1 | D2 | D3 | E1 | E2 | E3 | E4 | E5 |
| 2 | M1C726395 | Biological Chemistry | X | | | | | | | | | Х | Х | Х | Х | | Х | | | | X | Х |
| Ц | M1C724205 | Core Skills in Biosciences 1 | Х | | Х | Х | Х | | | | | Х | Х | Х | Х | X | Х | Х | | Х | Х | Х |
| sco | M1B126370 | Human Physiology | X | | | X | X | | | | | Х | | Х | Х | • | | | Х | | X | Х |
| | M2C726361 | Core Skills for Biosciences 2 | Х | | Х | X | X | X | Х | | Х | Х | Х | Х | Х | Х | Х | Х | x | Х | Х | Х |
| | M2C526397 | Introduction to Microbiology | X | | Х | Х | Х | | • | • | • | 1 | • | | • | • | Х | Х | Х | X | Х | Х |
| æ | M2C723491 | Mechanisms of Cellular Regulation | х | | | | | | | • | | | | | | • | | | | | х | |
| ğ | M2C126363 | Fundamental Cell Biology | Х | | Х | Х | | Х | Х | | | | Х | Х | Х | Х | Х | Х | Х | | Х | Х |
| SC | M2N225585 | Project Management & Risk | | | Х | | | Х | X | | | Х | Х | Х | Х | X | Х | Х | Х | X | X | Х |
| | M2C723615 | Practical Skills in Biomolecular Science | | | | x | x | | x | | | | | x | | | | | х | | | x |
| | M3F120539 | Analysis of Food | Х | X | Х | X | X | | | | | Х | Х | Х | Х | Х | Х | Х | Х | Х | Х | Х |
| | M3C526356 | Biotechnology | | | | Х | Х | | Х | Х | Х | Х | Х | Х | Х | Х | Х | Х | Х | | Х | Х |
| | M3C723501 | Molecular Diagnostics | Х | | Х | Х | Х | Х | Х | | | | | Х | Х | Х | | Х | Х | | Х | Х |
| E E | M3D623382 | Food Science | X | Х | Х | Х | Х | | X | Х | Х | | | Х | Х | X | | Х | Х | Х | X | Х |
| sca | M3D626355 | Food Commodities and Sustainability | | | | x | x | | х | х | х | x | x | x | x | х | x | x | x | | х | x |
| | M3B423290 | Nutrition & Public Health | Х | Х | | Х | | | | | | | | Х | Х | | Х | Х | Х | | Х | Х |
| | M3N225535 | Operations Management | | Х | Х | | X | Х | Х | | | Х | Х | Х | Х | X | Х | Х | Х | X | Х | Х |
| | MHC926371 | Project & Workshop | | X | Х | X | X | Х | X | Х | X | Х | Х | Х | Х | X | Х | Х | Х | X | X | Х |
| | MHD626385 | Placement Undergraduate | | | Х | | Х | Х | X | Х | Х | Х | Х | Х | Х | X | Х | Х | Х | X | X | Х |
| 0 | | Quality Systems in Food | | | | | | | | | | | | | | | | | | | | |
| Ъ | MHD626384 | Manufacture | | X | Х | X | Х | Х | X | | X | Х | Х | Х | Х | X | Х | Х | Х | X | X | Х |
| 8 | MHB226383 | Food Toxicology | | X | Х | X | Х | Х | X | | Х | | Х | Х | Х | X | Х | Х | Х | X | X | Х |
| S | MHN125559 | Managing Sustainable Excellence | | X | X | | X | X | X | | | X | X | Х | Х | X | X | X | Х | X | X | X |
| | | | | | | | | | | | | | | | | | | | | | | |

ASSESSMENT LOADING MATRIX

Appendix 2

| SHE Level 1 | SCQF7 | | | | | | | | | | | | |
|--|--|---|--|----------------------------------|---------------------------|----------------------|--|--------------------------|------------------------|--|--|--|--|
| Module | Module Title | Trimester | Credits | Assessment Weighting | | | | | | | | | |
| Code | | | | Cw1 | Cw2 | Cw3 | Ex1 | Ex2 | Ex1 | | | | |
| | | | | | | | (Exams Office) | (Exams Office) | (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 | | | | | |
| EXIT AWARI | Certificate of Higher Education Biological Sciences | | | | | | | | | | | | |
| - | | | | | | | | | | | | | |
| SHE Level 2 | SCQF 8 | | | | | | | | | | | | |
| Module | Module Title | Trimester | Credits | | | Assessment Weighting | | | | | | | |
| Code | | | | A | | | ment weit | gnting | | | | | |
| | | | | Cw1 | Cw2 | Cw3 | Ex1 | Ex2 | Ex1 | | | | |
| | | | | Cw1 | Cw2 | Cw3 | Ex1 (Exams | Ex2 (Exams | Ex1 (Class | | | | |
| | | | | Cw1 | Cw2 | Cw3 | Ex1 (Exams Office) | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |
| M2C726361 | CORE SKILLS IN BIOSCIENCE 2 | A | 20 | Cw1 70 | Cw2 | Cw3 | Ex1 (Exams Office) 30 | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |
| M2C726361 M2C526397 | CORE SKILLS IN BIOSCIENCE 2 INTRODUCTION TO MICROBIOLOGY | A A | 20 20 | 70 50 | Cw2 | Cw3 | Ex1 (Exams Office) 30 50 | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |
| M2C726361 M2C526397 M2C723491 | CORE SKILLS IN BIOSCIENCE 2 INTRODUCTION TO MICROBIOLOGY MECHANISMS OF CELLULAR REGULATION | A A A A | 20 20 20 | 70 50 50 | 0 | Cw3 | Ex1 (Exams Office) 30 50 50 | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |
| M2C726361 M2C526397 M2C723491 M2C726393 | CORE SKILLS IN BIOSCIENCE 2 INTRODUCTION TO MICROBIOLOGY MECHANISMS OF CELLULAR REGULATION PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES | A A A B | 20 20 20 20 20 | 70 50 50 80 | Cw2 0 20 | Cw3 | Ex1 (Exams Office) 30 50 50 | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |
| M2C726361 M2C526397 M2C723491 M2C726393 M2C126363 | CORE SKILLS IN BIOSCIENCE 2 INTRODUCTION TO MICROBIOLOGY MECHANISMS OF CELLULAR REGULATION PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES FUNDAMENTAL CELL BIOLOGY | A A A B B B | 20 20 20 20 20 20 | 70 50 50 80 30 | Cw2 0 20 | Cw3 | Ex1 (Exams Office) 30 50 50 70 | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |
| M2C726361 M2C526397 M2C723491 M2C726393 M2C126363 M2N225585 | CORE SKILLS IN BIOSCIENCE 2 INTRODUCTION TO MICROBIOLOGY MECHANISMS OF CELLULAR REGULATION PRACTICAL SKILLS IN BIOMOLECULAR SCIENCES FUNDAMENTAL CELL BIOLOGY PROJECT MANAGEMENT & RISK | A A A B B B B B B | 20 20 20 20 20 20 20 20 | 70 50 50 80 30 50 | Cw2 0 20 50 | Cw3 | Ex1 (Exams Office) 30 50 50 70 | Ex2 (Exams Office) | Ex1 (Class Test) | | | | |

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

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