

**AGRI S7006: Food Processing & Production  
Management**

Module Details	
Module Code:	AGRI S7006
Full Title:	Food Processing & Production Management <b>APPROVED</b>
Valid From::	Semester 1 - 2019/20 ( June 2019 )
Language of Instruction:	English
Duration:	1 Semester
Credits::	5
Module Owner::	Joe McKeever
Departments:	Unknown
Module Description:	This module outlines the various manufacturing operations involved in primary food processing and factory management.The various primary unit food processing operations for milk and meat products can be evaluated by the student.

Module Learning Outcome	
On successful completion of this module the learner will be able to:	
#	Module Learning Outcome Description
MLO1	Demonstrate and apply the theory involved in the various unit operations used in food processing.
MLO2	Apply the basic food technology and production management techniques used in the manufacture of quality assured, safe food products.
MLO3	Discuss the concepts and associated stages involved in the development of new food products.
Pre-requisite learning	
<b>Module Recommendations</b> <i>This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named DkIT module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).</i>	
No recommendations listed	

<b>Module Indicative Content</b>
<b>Unit Operations</b> Size reduction, separation, concentration, drying, milk assembly, pasteurisation, homogenisation, packaging, refrigeration and freezing.
<b>Food Technology and Production Management</b> Manufacture of butter, dairsread, cream, liquid milk, cheese, yogurt, milk powder, ice cream. Primary processing of beef, sheep, pig and poultry carcasses. Production management including key performance indicators (KPI) such as unit cost reduction, net margin, profit, overall equipment efficiency (OEE), yield. Introduction to Lean Manufacture, Waste Elimination and Six Sigma Production.
<b>Food Product Development</b> Packaging, regulations, safety, traceability and labelling requirements for existing and new food products, including genetically modified products.
<b>Consumer Assurance</b> Food law, ISO, HACCP, quality assurance schemes at factory and farm level.
<b>Industrial Visit</b> To familiarise the student with practical food processing and analysis techniques in a modern food plant.

Module Assessment	
Assessment Breakdown	%
Course Work	50.00%
Final Examination	50.00%
Module Special Regulation	

## Assessments

Full Time On Campus			
Course Work			
Assessment Type	Written Report	% of Total Mark	50
Marks Out Of	0	Pass Mark	0
Timing	S1 Week 6	Learning Outcome	1,2,3
Duration in minutes	0		
Assessment Description			
Written Report on food processing/production management			
No Project			
No Practical			
Final Examination			
Assessment Type	Formal Exam	% of Total Mark	50
Marks Out Of	0	Pass Mark	0
Timing	End-of-Semester	Learning Outcome	1,2,3
Duration in minutes	0		
Assessment Description			
End-of-Semester Final Examination			
Reassessment Requirement			
<b>A repeat examination</b> Reassessment of this module will consist of a repeat examination. It is possible that there will also be a requirement to be reassessed in a coursework element.			
<b>Reassessment Description</b> Repeat examination			

## Module Workload

This module has no Full Time On Campus workload.

### Workload: Part Time On Campus

<i>Workload Type</i>	<i>Contact Type</i>	<i>Workload Description</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>	<i>Hours</i>
Online Contact	Contact	No Description	Every Second Week	2.00	4
Lecture	Contact	No Description	Every Second Week	2.00	4
Directed Reading	Non Contact	No Description	Every Week	2.00	2
Independent Study	Non Contact	No Description	Every Week	2.00	2
				Total Weekly Learner Workload	8.00
				Total Weekly Contact Hours	4.00

## Module Resources

### Recommended Book Resources

Tetra Pak. (2009), Dairy Processing Handbook (3rd Ed) revised, 3rd. Alfa Laval/ Tetra Pak, Lund, Sweden.  
Food Safety Authority of Ireland. (2007), The Labelling of Food in Ireland, 2nd. FSAI, Dublin, [ISBN: 1-904465-52-8].  
Lawrie, R.A, Ledward,D.A.. (2006), Meat Science.(6th Ed), 7th. Woodhead Publishing Ltd, Lund, Sweden, [ISBN: 978-1-84569-159-2].  
Kirk, R.S. and Sawyor. R.. (1991), Pearson's Composition and Analysis of Food, 2nd. Blackwell Synergy, [ISBN: 10:047021693X].  
Taiichi, O., Miller, J. (2007), Workplace Management, Mc Graw Hill.

### Supplementary Book Resources

Roberts,D. Greenwood, M. (2002), Practical Food Microbiology. Blackwell Publishing, 2nd. Blackwell Publishing Ltd, [ISBN: 978-1-4051-0075-5].  
Oakland, J.S. (2003) Total Quality Management (3rd Ed). Elsevier..  
Department of Agriculture (2001) The Safe Food Chain.....Every Link is Vital..  
Food Safety Authority of Ireland (1999) Food Safety and Genetically Modified Food..

*This module does not have any article/paper resources*

### Other Resources

Website, Teagasc. (2013),  
<http://www.teagasc.ie>  
Website, Bord Bia. (2013),  
<http://www.bordbia.ie>  
Website, Irish Dairy Board. (2013),  
<http://www.idb.ie>  
Website, Dept. of Agriculture, Food & the Marine. (2013),  
<http://www.agriculture.gov.ie>  
Link, Library Catalogue,  
<http://tinyurl.com/nujllfr>