APPROVED

AGRI S7004: Packaging of Food Products

| Module Details | | | |
|--------------------------|---|--|--|
| Module Code: | AGRI S7004 | | |
| Full Title: | Packaging of Food Products APPROVED | | |
| Valid From:: | Semester 1 - 2018/19 (September 2018) | | |
| Language of Instruction: | English | | |
| Duration: | 1 Semester | | |
| Credits:: | 5 | | |
| Module Owner:: | Edel Healy | | |
| Departments: | Unknown | | |
| Module Description: | This module introduces and develops knowledge and understanding of food packaging. Traditional and innovative food packaging types and systems will be studied. Food packaging legislation will be applied. | | |

| Module Learning Outcome | | | | |
|--|--|--|--|--|
| On successful completion of this module the learner will be able to: | | | | |
| # | Module Learning Outcome Description | | | |
| MLO1 | Discuss the appropriateness of existing and innovative food packaging materials and systems | | | |
| MLO2 | Assess the effects of packaging on food quality and shelf-life. | | | |
| MLO3 | Apply the requirements of current food packaging legislation in the specification of appropriate food packaging. | | | |
| Pre-requisite learning | | | | |

Module Recommendations 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).

No recommendations listed

| Module Indicative Content | | | | |
|--|---|--|--|--|
| Introduction to food packaging and food preservation The module will be introduced with an overall view of food packaging and | l food preservation. | | | |
| Traditional Primary Packaging Types of packaging - polymers, glass, metal, cellulosic packaging, and the product interactions. | eir production, properties, specifications, types of food products, effects on quality and shelf-life, migration and food | | | |
| Packaging Operations and Technology Filling, closing, wrapping and bagging, form-fill-seal, contact/contour pack | kaging, secondary and tertiary packaging systems, aseptic packaging systems. | | | |
| Novel and innovative packaging Vacuum/modified atmosphere packaging, controlled atmosphere packagi | ing, microwavable packaging, active packaging, intelligent packaging, nanotechnology, edible packaging. | | | |
| Food Packaging Legislation Current EU and Irish legislation in relation to packaging of food products a | and packaging waste.HACCP | | | |
| Module Assessment | | | | |
| Assessment Breakdown | % | | | |
| Course Work | e Work 50.00% | | | |
| al Examination 50.00% | | | | |
| Module Special Regulation | | | | |
| | | | | |

Assessments

| Course Work | | | | |
|--|---|--|---------|--|
| Assessment Type | Continuous Assessment | % of Total Mark | 50 | |
| Marks Out Of | 0 | Pass Mark | 0 | |
| Timing | Week 10 | Learning Outcome | 3 | |
| Duration in minutes | 0 | | | |
| student result will be a combination of this | s result plus a percentage mark will be alloc | participated equally or otherwise. The group prated to the group for peer marking. | | |
| | | | | |
| No Practical | | | | |
| No Practical | Formal Exam | % of Total Mark | 50 | |
| No Practical Final Examination Assessment Type | Formal Exam 0 | % of Total Mark Pass Mark | 50 0 | |
| No Practical Final Examination Assessment Type Marks Out Of | | | | |
| No Practical Final Examination Assessment Type Marks Out Of Timing | 0 | Pass Mark | 0 | |
| No Project No Practical Final Examination Assessment Type Marks Out Of Timing Duration in minutes Assessment Description End-of-Semester Final Examination | 0 End-of-Semester | Pass Mark | 0 | |

| Workload: Full Time On Campus | | | | | | | |
|-------------------------------|--------------|----------------------|-------------------|------------------------------------|-------|--|--|
| Workload Type | Contact Type | Workload Description | Frequency | Average Weekly Learner Workload | Hours | | |
| Directed Reading | Non Contact | No Description | Every Week | 3.00 | 3 | | |
| Independent Study | Non Contact | No Description | Every Week | 3.00 | 3 | | |
| Lecture | Contact | No Description | Every Second Week | 2.00 | 4 | | |
| Online Contact | Contact | No Description | Every Second Week | 2.00 | 2 | | |
| | | | ζ | Total Weekly Learner Workload | 10.00 | | |
| | | | | Total Weekly Contact Hours | 4.00 | | |

Module Resources

Recommended Book Resources

D.S. Lee, K.L. Yam, L. Piergiovanni. (2008), Food Packaging Science and Technology, CRC Press, [ISBN: 9780824727796].

R. Coles, D. Mc Dowell, M.J. Kirwan. (2003), Food Packaging Technology, Blackwell Publishing, [ISBN: 9781405189101].

D.J. Knight. (2004), Regulations of Food Packaging in Europe and the USA, Rapra Tech. Ltd., [ISBN: 9781859574713].

Supplementary Book Resources

J.H. Han. (2005), Innovations in Food Packaging, Elsevier Academic Press, [ISBN: 0123116325].

N.N. Potter, J.H. Hotchkiss. (1999), Food Science, 5. Kluwer Academic/Plenum Publishers, [ISBN: 9780834212657].

This module does not have any article/paper resources

Other Resources

Website, www.foodandbeveragepackaging.com. Website, www.packagingdigest.com. Website, www.europa.eu. Website, www.attorneygeneral.ie.

Link, Library Catalogue, http://tinyurl.com/k6vua5s

Link, Library Catalogue, http://tinyurl.com/lx8kk8l