

MODULE DOCUMENTATION

Flavour Science

MANF08002

Mandatory


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Full Title	Flavour Science		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	08	ECTS Credits	05
Module Code	MANF08002	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Francesco Noci		

Module Description

This module will equip the learner with the fundamental principles of flavour origin, transformation and persistence in foods. The module will also explore key concepts for the food scientist and the chef, such as flavour creation and flavour matching

Learning Outcomes	
	<i>On completion of this module the learner will/should be able to:</i>
1.	Explain the origins of flavours in foods.
2.	Illustrate the different methods available for flavour extraction and analysis, their advantages and disadvantages
3.	Critically review the current knowledge on flavour release and perception
4.	Apply scientific knowledge to real foods in areas such as flavour release, the interactions of flavours with other food components in NPD

Indicative Syllabus

Introduction to flavours: Natural flavour molecules, thermally derived flavours

Flavour of foods - spices and flavour enhancers

Flavour of foods - Meat and seafood products

Measuring volatiles and non volatile flavour

The role of sensory analysis in flavour appreciation

Flavour release and flavour persistence

The role of the chef as a flavourist

Flavour pairing and mixing

Teaching and Learning Strategy

The teaching and learning strategy for this module consists of a combination of theory lectures, practical activities in a laboratory setting and workshops that can strengthen the understanding of the theoretical concepts

Assessment Strategy

Assessment strategy for this module will be based on an end of semester exam, supported by continuous assessment in the form of in class test and a group project

Repeat Assessment Strategies

Repeat exam

Indicative Coursework and Continuous Assessment:		40 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Project	Project	20 %	OnGoing	2,4
Assessment	Test	20 %	Week 12	1,3,4

End of Semester / Year Formal Exam:		60 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Closed Book Exam	Exam	60 %	End of Semester	1,2,3,4

Full Time Delivery Mode Average Weekly Workload:			3.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	lecture	Lecture Theatre	1	Weekly	1.00
Practical	laboratory	Laboratory	1	Weekly	1.00
Practical	workshop	Laboratory	1	Weekly	1.00

Literary Resources

Voilley A. and Etievant, P. Flavour in Food. 2006 Taylor and Francis - CRC press ISBN 0849334373
 Taylor, A.J. and Linforth, R.S.T. Food Flavour Technology. 2010 - John Wiley and Sons Ltd, 2nd Edition ISBN 1405185430
 Shahidi, F. Flavor of Meat, Meat products and seafoods. 1998 - Chapman and Hall ISBN 0751401845

Programme Membership

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences