



Food Science & Technology



Who should attend this course?

Designed for anyone working in a manufacturing environment where food is prepared, cooked and handled

Benefits to the business

This course is an essential requirement for all technical Supervisors or Managers who have had little or no previous training in food technology who require an overview of basic food chemistry and the major components of foodstuffs, as well as the major food preservation techniques.

What will be learned?

The qualification covers the following topics:

- **Fats**
 - Structure
 - Properties
 - Applications
- **Carbohydrates**
 - Structure
 - Properties
 - Applications
- **Proteins**
 - Structure
 - Properties
 - Applications
- **Introduction to Food Preservation**
- **Food storage**
- **Food preparation**
- **Temperature methods**
- **Dehydration methods**
- **Chemical methods**
- **The future**

Course Tutor Colin Rodgers

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This programme can be delivered in-company, tailored to a food group, or you can join an open course with other food and drink businesses.

This course forms part of the Manchester Metropolitan University Open Professional Programme and on successful completion of a unit the individuals will gain 5 credits towards a qualification of the University. We offer a pick and mix portfolio of units designed to benefit your personal and professional development and you are able to accrue credits over time.



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