

Nottingham Trent University Course Specification

Basic Course Information

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| 1. | Awarding Institution: | Nottingham Trent University and The School of Artisan Food |
| 2. | School/Campus: | School of Animal, Rural and Environmental Sciences; Brackenhurst Campus and The School of Artisan Food |
| 3. | Final Award, Course Title and Modes of Study: | FdSc Artisan Food Production (FT and SW) |
| 4. | Normal Duration: | 2 years (FT) / 3 years (SW) |
| 5. | UCAS Code: | D895/D896 |

6. Overview and general educational aims of the course

There is an increasing demand for high quality food produced sustainably and this has led to a surge of interest in the production of artisan food and increased opportunities for careers in the sector.

Artisan is a term used to describe excellent food produced using traditional methods. The raw materials used in the production of artisan food are of a high quality and the food producers are sensitive to the impact of their production on people and the environment.

This unique new course will provide you with the skills and knowledge to work in the artisan food sector, from developing the practical expertise of producing a range of artisan food products through to setting up an artisan food business, and the skills necessary for employment within the wider food production industry in a range of careers.

The course is delivered by professional artisan food specialists at The School of Artisan Food based in Welbeck, as well as food science and technology specialists at NTU. You will be encouraged to develop your practical skills whilst also developing a knowledge and understanding of the underpinning scientific principles. You will learn about the functionality of artisan food ingredients, alongside the practical skills of bread baking, patisserie and Viennoiserie, butchery, charcuterie and dairy technology.

The course includes an opportunity to work in a placement in artisan food production to help prepare you for a career in the sector. You will be given support by The School of Artisan Food and NTU's Employability team to find a suitable placement.

The FdSc Artisan Food Production has the following educational aims:

- To foster and develop a knowledge and understanding of the microbiology, chemistry, physical properties and nutritional and eating qualities of artisan food products.

<ul style="list-style-type: none"> • To encourage students to develop analytical, evaluating, reasoning, communication and problem solving abilities. • To foster and develop in students a knowledge and understanding of safe, sustainable artisan food production. • To enable students to develop the technical knowledge and skills to produce artisan food products for a growing market. • To encourage students to develop an innovative, creative and enterprising attitude to the artisan food business. • To develop a sustainable and ethical approach to planning, finance and operations in an artisan food business. • To enable students to develop the skills necessary for self-management and lifelong learning and to provide transferable skills that will support the student's personal, academic and career development.
<p>7. Course outcomes Course outcomes describe what you should know and be able to do by the end of your course if you take advantage of the opportunities for learning that we provide.</p>
<p>Knowledge and understanding By the end of the course you should be able to:</p>
<ul style="list-style-type: none"> • Demonstrate knowledge and understanding of the biochemical, chemical, physical and biological factors underlying the synthesis and metabolism of food materials and apply such knowledge to the processing of artisan foods. B • Describe the main aspects of the business and regulatory environment in which artisan food businesses operate and recognise the sustainability and ethical issues associated with the wider food industry. B • Demonstrate knowledge and understanding of food quality and food safety and their importance in consumer health. B • Demonstrate knowledge and understanding of the key areas of artisan food business planning, marketing and development.
<p>Skills, qualities and attributes By the end of the course you should be able to:</p>
<ul style="list-style-type: none"> • Utilise and evaluate a range of traditional and contemporary food manufacturing processing operations. B • Demonstrate entrepreneurship, innovation, creativity and enterprise in the field of artisan food production. • Demonstrate a range of skills and competencies required for a career in the artisan food industry including the skills of communication to a variety of audiences. B • Collect and analyse appropriate qualitative and quantitative information and use it creatively and imaginatively to solve problems and make decisions. B • Identify inter-personal, people and project management competencies required in professional working life. B • Demonstrate the capacity for critical thought and self-directed learning. B <p>OAA Subject Benchmark Statement: Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Science (2016) has been used to inform course learning outcomes identified with B.</p>

8. Learning and teaching methods

The course provides you with opportunities to learn about producing artisan food, but also the science and technological background to the creation of different artisan food products and artisan food businesses. Emphasis is placed on experiential learning, with modules that allow you to develop knowledge of the underpinning principles and the practical skills required for artisan food production, delivered through a combination of food production practical classes, group activities, seminars and workshops. The associated science is delivered through lectures, group work, laboratory and practical sessions, business skills are delivered through lectures, seminars, business workshops and group activities.

A vocational approach to learning is at the core of this course with work-related activity in taught sessions such as bread baking and cheese-making. You will develop knowledge of the theory related to food production through lectures, group work and investigative work. A supportive tutorial framework aims to ensure that you get the most out of the learning opportunities.

You will be encouraged to develop your communication skills through participation in presentations, discussions and the production of written reports.

At level 4 teaching provides a fundamental understanding of the principles and practical skills employed in the industry. The methods used are therefore based around a core delivery of practical sessions and group activities where you will learn a range of artisanal techniques and skills. You will also be introduced to the scientific processes involved in artisan food production techniques to provide a thorough understanding of the subject matter. The use of group exercises and tasks assist in the development of interpersonal, team working and discussion skills and will develop your understanding of the artisan food sector.

At level 5 there is a greater emphasis on autonomous learning as you develop your problem-solving skills such as those needed to develop a business plan for an artisan food producer. A higher level of technical skill and understanding will also be achieved through further practical training sessions in which you will produce a greater range of artisan food products using different techniques and you will apply food safety and safe working practices to a large variety of artisan food production situations. Case studies will be used to discuss health claims in foods and you will investigate the links between diet and health.

Learning and teaching support is comprehensive; all modules are supported by dedicated pages on the University's on-line workspace (NOW) including some lecture capture recordings for class-based taught sessions and supporting reading.

All modules are designed to develop skills and competencies that will assist you in your career in the artisan food sector. Members of staff are available for you to seek individual assistance and you are encouraged to use electronic communication with tutors and fellow students.

9. Assessment methods

The course uses a variety of assessment techniques to ensure that you can demonstrate the range of learning outcomes and apply your skills to a work place setting. Your subject knowledge and understanding are tested through assignments, case reports, projects, presentations and portfolios.

The criteria for assessment are published at the start of the year, and module specific criteria are published on each module's dedicated NOW page. These

are guided by both University and the Schools' statements on levels of achievement, but are defined for each module in relation to specific learning outcomes. You are assessed based on your knowledge and understanding, discipline-specific skills, intellectual skills and key skills. Module teams annually review assessment tasks, and all assessments are internally moderated. All modules include elements of formative and summative assessment and you are expected to pass all summative elements. At the start of each level of study you will be provided with an assessment schedule, enabling you to plan your workload.

Assessment methods include a range of practical tasks, written coursework, scientific reports and presentations. Formative assessment methods such as debate and case studies are also included to ensure that you develop a wide range of transferable skills relevant to the workplace. Each assessment is designed to support learning and to assess skills at the appropriate level for the module whilst providing a valid and reliable process to gauge your ability.

Feedback is provided through the provision of a grid with grades for each section of your work, annotations on your work and overall comments about the assessment submission. Where possible, coursework and examinations are anonymously marked. Standards are quality-assured by an external examiner who moderates all modules.

Assessment will be both summative and formative in nature for all elements of the course.

At level 4 the assessment methods used include assignments, portfolios, team presentations, practical assessments, class tests, coursework and laboratory reports.

At level 5, the assessment methods used include project work, further practical assessments, presentations to a panel of employers, class tests and case studies.

10. Course structure and curriculum

The course is studied on either a full-time (2 year) or sandwich (3 years) basis. There is the option of a placement year between years 1 and 2 which may be undertaken in the UK or internationally. This placement year gives you the opportunity to gain valuable experience in the world of work.

The modules have been chosen to address the course outcomes and to allow the development of knowledge and skills as progress is made and the modules are designed to develop your graduate skills, thus further enhancing your future employability. The curriculum reflects the competencies required for a career in the artisan food sector and aims to provide a qualification that meets employer or self-employment demands. The curriculum seeks to achieve a balance between intellectual and practical skills.

All modules are core except the year 2 modules Artisan Butchery and Charcuterie and Advanced Viennoiserie, Patisserie and Chocolate. You will be asked to choose to study just one of these modules in the final year.

The modules identified by * are delivered at The School of Artisan Food at Welbeck, north Nottinghamshire, all other modules are based at NTU's Brackenhurst campus. Transport is provided between Brackenhurst campus and Welbeck for the modules identified.

Year One Modules

- *Artisan bread production 40cp
- *Patisserie and Viennoiserie 20cp
- *Artisan dairy production 20cp
- Food chemistry 20cp
- *Artisan business entrepreneurship and marketing 20cp

Year Two Modules

- Consumer nutrition and health 20cp
- *Advanced artisan bread production 20cp
- *Artisan business operations and finance 20cp
- *Artisan Business Planning 20cp
- Food Industry Employability 20cp

Choose one of the following modules:

- *Artisan butchery and charcuterie 20cp
- *Advanced Viennoiserie, Patisserie and Chocolate 20cp

Levels 2 and 3 Awards in Food Safety and Hygiene

All students will undertake training for this Level 2 Royal Society for Public Health (RSPH) recognised industry qualification during induction to the course, providing you with the appropriate knowledge and understanding to implement food safety and hygiene procedures required for food handling and processing.

As part of the second year of study students will be given the opportunity to achieve the Level 3 Food Safety and Hygiene Award. These additional awards will enhance your employability and will provide you with recognised industry qualifications.

Sandwich Award

If you take the sandwich placement you will be eligible for a Placement Diploma in Industrial Studies award if you:

- a) satisfactorily complete at minimum of 36 weeks of supervised work experience
- b) receive satisfactory reports from the placement tutor and/or workplace supervisor in respect of the competencies or learning outcomes or experience gained.
- c) submit a satisfactory placement report.

Short Placement Award

There is the opportunity to achieve a short placement award whilst studying on the full time course. You will be eligible for a Placement Certificate in Industrial Studies award if you:

- a) satisfactorily complete at minimum of 6 weeks of supervised work experience at the end of year 1.

c) submit a satisfactory placement report

Interim Award

If you do not progress to the final stage you may receive a Higher Certificate in Artisan Food Production (120 credits at Level 4).

A top-up to the BSc (Hons) Food Science and Technology course will be offered to students who are successful in achieving the FdSc Artisan Food Production.

11. Admission to the course

Entry requirements

For current information regarding all entry requirements for this course, please see the NTU course information web page.

12. Support for learning

There is an attended induction course (including IT and library use) including an introduction to The School of Artisan Food which provides all the essential information about the course and the support we provide for your learning.

During induction you will be introduced to a detailed online course handbook and online information packs for each of the modules you will be studying. All of this information is accessible online via the University's virtual learning environment (NOW).

Ongoing support is provided through the tutorial system. You will be allocated a personal tutor at The School of Artisan Food who will monitor your progress on an individual basis and provide academic and pastoral support.

The NTU Library and Student Support Services offer a range of general study skills and specialist and professional support services for students, and have a centre based at the Brackenhurst campus. Additional learning support is available for students with specific learning needs.

13. Graduate destinations/employability

The course was designed with input from industry and the members of the teaching team delivering the production modules have extensive experience in the artisan food sector.

The NTU Employability team work closely with organisations within the food industry and fully support students with a range of work experience opportunities, funded scholarships and job seeking strategies and training.

In addition to the expertise available within the School, the University offer advice and guidance from 'The Hive', Nottingham Trent University's purpose-built Centre for Entrepreneurship and Enterprise. Their role is to help turn business ideas into a reality through support networks, mentoring and training programmes as well as delivering expert entrepreneurship education.

The qualification will be appropriate to a range of jobs within the artisan food sector including those involved in the creation of artisan food businesses, new product development and management of the production of artisan food. If you are already employed in the food industry, the qualification may assist your career progression.

FdSc Artisan Food graduates are well-placed for entry into a variety of careers within the food related industry, including self-employment. Similar

<p>food industry related courses running at NTU have achieved 100% positive outcome and 100% graduate prospects (DLHE, 2017).</p>	
<p>14. Course standards and quality</p>	
<p>A course committee is responsible for monitoring the ongoing health and currency of the course. The course committee comprises the teaching team, including staff from both The School of Artisan Food and Brackenhurst; a representative from each year cohort also joins the course committee for meetings which take place three times each year. A periodic review of the course is undertaken every three years, with annual interim checks on the progress of the action plan to ensure that the course is continually improved.</p> <p>A full range of evidence is considered in the monitoring and review process, including online course surveys, module feedback surveys, the National Student Survey, analysis of retention and achievement data and external examiner reports. In addition to informing the review and reporting process, the qualitative and quantitative data inform team meetings, and the School and NTU committees responsible for academic standards and quality. Student feedback is obtained during personal and group tutorials which help to address concerns as they arise.</p> <p>Staff development and the dissemination of good practice is enhanced through peer observation of teaching by course teams.</p> <p>The links developed with external agencies and employers are used to continually improve the provision, with frequent contact ensuring the content and delivery of the course continues to address the needs of employers.</p>	
<p>15. Assessment regulations</p> <p>This course is subject to the University's Common Assessment Regulations (located in Section 16 of the Quality Handbook). Any course specific assessment features are described below:</p>	
<p>This course is bound by the University Common Assessment Regulations.</p> <p>The award classification will be calculated using 20% of the aggregate mark for level 4 and 80% of the aggregate grade at level 5.</p>	
<p>16. Additional information</p>	<p>Collaborative partner(s): School of Artisan Food</p> <p>Course referenced to national (QAA) Benchmark Statements: Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Science (2016)</p> <p>Course recognised by:</p> <p>Date this course specification approved: July 2018</p>
<p>Any additional information:</p> <p>Some modules may be delivered with cohorts from the BSc (Hons) Food Science and Technology. This provides an opportunity for students to broaden their experience and interact with students on a course that is designed to equip students for a different branch of the food industry.</p>	