



**UNIVERSITI TEKNOLOGI MARA**

**HTC580: CULINARY PRODUCT DEVELOPMENT**

|                                 |  |                         |  |                                 |  |
|---------------------------------|--|-------------------------|--|---------------------------------|--|
| <b>Course Name (English)</b>    | CULINARY PRODUCT DEVELOPMENT <b>APPROVED</b>   |                         |  |                                 |  |
| <b>Course Code</b>              | HTC580   |                         |  |                                 |  |
| <b>MQF Credit</b>               | 3  |                         |  |                                 |  |
| <b>Course Description</b>       | This course applies the concepts from food science and food technology to comprehend the structure, properties and roles of foods . In conjunction with knowledge in culinary and gastronomy , students are expected to develop new formulation of recipes at the very least for the appeal and consumption in food outlets with a possible contribution towards manufacture opportunities. The effects of manipulation on foods are discussed and observed through use of varying ingredients, processes and techniques undertaken through lectures and laboratory works. Sensory evaluation is an essential component studied and applied hands-on to ensure relevance of knowledge in relation to consumerism and food product quality. |                         |  |                                 |  |
| <b>Transferable Skills</b>      | The skills in product development particularly on developing new products will be transferred to the students during the classes.  |                         |  |                                 |  |
| <b>Teaching Methodologies</b>   | Lectures, Lab Work   |                         |  |                                 |  |
| <b>CLO</b>                      | <p>CLO1 Explain the roles of food science and technology in food products development</p> <p>CLO2 Apply the fundamentals of food science and technology to experiment on food products</p> <p>CLO3 Create a food product in group</p> <p>CLO4 Organize an exhibition showcasing developed food products</p>  |                         |  |                                 |  |
| <b>Pre-Requisite Courses</b>    | No course recommendations  |                         |  |                                 |  |
| <b>Reading List</b>             | <table border="1"> <tr> <td><b>Recommended Text</b></td> <td> <ul style="list-style-type: none"> <li>McWilliams, M 2012, <i>Food Experimental Perspectives</i>, 7 Ed., McMillan Publication</li> </ul> </td> </tr> <tr> <td><b>Reference Book Resources</b></td> <td> <ul style="list-style-type: none"> <li>MacFie, H. 2013, <i>Consumer-led food product development</i>, Woodhead Publication</li> <li>Brown, A. 2010, <i>Understanding Food: Principles and Preparation</i>, 4 Ed., Thomson Wardsworth</li> <li>Bennion, M. &amp; Scheule, B. 2009, <i>Introductory Foods</i>, 13 Ed., Pearson Prentice</li> </ul> </td> </tr> </table>  | <b>Recommended Text</b> | <ul style="list-style-type: none"> <li>McWilliams, M 2012, <i>Food Experimental Perspectives</i>, 7 Ed., McMillan Publication</li> </ul> | <b>Reference Book Resources</b> | <ul style="list-style-type: none"> <li>MacFie, H. 2013, <i>Consumer-led food product development</i>, Woodhead Publication</li> <li>Brown, A. 2010, <i>Understanding Food: Principles and Preparation</i>, 4 Ed., Thomson Wardsworth</li> <li>Bennion, M. &amp; Scheule, B. 2009, <i>Introductory Foods</i>, 13 Ed., Pearson Prentice</li> </ul> |
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| <b>Article/Paper List</b>       | This Course does not have any article/paper resources  |                         |  |                                 |  |
| <b>Other References</b>         | This Course does not have any other resources  |                         |  |                                 |  |