Subject Description Form

Subject Code	FSN4417 (ABCT4417)				
Subject Title	Project				
Credit Value	3				
Level	4				
Pre-requisite	Stage 1, 2 & 3 core subjects				
Objectives	The primary objective of the subject is to promote students' abilities and efforts to apply and incorporate their knowledge and skills acquired in the programme to investigate a matter of interest in relation to food safety and technology. The project is related to work covered by the Course. The objectives of the project are to promote independent and creative thought, and to train students to develop the academic and literature search/review skills to define, investigate, analyse and solve a scientific/technical problem.				
Intended Learning Outcomes	Upon completion of the subject, students will be able to: a) conduct literature searches and critically assess the material b) identify a problem/matter associated with food safety and technology and explain why it requires a solution/investigation (i.e. the aims and objectives); c) formulate hypothesis, design and/or conduct studies as well as to analyze and interpret literature data and/or results; d) make significant conclusions with justification; e) recognize success/failure of the work done and suggest improvement; f) manage time and organize efficiently; g) communicate effectively, for report writing and presentation.				
Subject Synopsis/ Indicative Syllabus	The project involves a literature search/review or investigation of a fundamental or practical topic in Food Safety and Technology. A small amount of experimental work is permitted although not required. The project could be related to any aspect of food safety and technology such as reviews on food safety issues resulting from the biological and chemical contaminations, epidemiology and surveillance, new product development, ethical issues in food biotechnology and critical issues in food technology.				
Teaching/Learning Methodology	With guidance from a project supervisor, each student is encouraged to choose and propose his/her own project theme. After conducting preliminary literature searches and critically assessing the material, each student is required to submit a proposal and to carry out an extensive literature search/review on the topic. At the completion of the project, a written report and the delivery of an oral presentation is required. The project is assessed by the achievement of proposed objectives, planning and execution of work, interpretation and				

	presentation of published so	cientific dat	a.						
Assessment Methods in Alignment with Intended Learning	Specific assessment % Intended subject learning outcomes to be assessed (Please tick as appropriate))	
Outcomes			a	b	c	d	e	f	g
	1. Project preparation and efficient planning, organization, and execution of the project	10	V	1				V	
	2. Project outcomes: understanding of the topic, logical thinking and analysis, critical review and comments, interpretation and conclusions	60	√	√	V	√	√		
	3. Written report (organization, style, clarity, fluency, effectiveness, grammar and spelling)	10	V	V	1	1	V		1
	4. Oral presentation and response to questions	20	1	1	1	1	V	√	√
	Total	100 %							
Student Study Effort Expected	Class contact: Literature review, project execution and 80 Hrs.								
	investigation Other student study effort:								
	 Writing proposal and final report 					40 Hrs.			
	 Preparing presentation 					10 Hrs.			
	Total student study effort					130 Hrs.			
Reading List and References	Related books and articles					ı			