



MASTER COURSE OUTLINE

A. FSCI 1030 Food Product Development

B. COURSE DESCRIPTION:

This course will focus on the steps used by the food industry to take a new product from concept to consumer. Students will have the opportunity to follow the process to take a product from concept to consumer by creating a product in the classroom & lab. Participating in tours may also be incorporated into this course.

(3 Cr – 2 lect, 1 lab)

C. ****Core Theme: Critical Thinking**

D. MAJOR CONTENT AREAS:

- Gain an understanding of the steps involved in the discovery, formulation, and development of new food products.
- Examine current research trends and innovation in food development
- Research current methods utilized in research and development facilities locally
- Develop and enhance team cooperation and communication skills

E. GOAL TYPES, OBJECTIVES, AND OUTCOMES:

<u>GOAL</u>	<u>OBJECTIVES</u>	<u>OUTCOMES</u>
**<u>Critical Thinking</u>	Students will be able to imagine and seek out a variety of possible goals, assumptions, interpretations, or perspectives which can give alternative meanings or solutions to given situations or problems.	The student will successfully 1. use teamwork and brainstorming techniques to create a new food product.
<u>CS</u>	learn the (development steps of new product development.	1. create or find scenarios for developing a new food.
<u>CS</u>	find and evaluate competitive market research and reviews of new foods.	1. explain how qualitative and quantitative research is used in development of new foods. 2. apply this knowledge to the food product development project.

<u>CS</u>	define what will be in the created food product and how it fits the consumer needs.	1. demonstrate conceptualization of the created food product by creating a formulation sheet, plan evaluations, and defined labeling.
<u>CS</u>	develop the formula and create the final product and packaging.	1. explain the role that regulatory agencies such as the FDA, USDA, EPA, NMFS, and state and local governments play in protecting the consumer. 2. develop the product for evaluation and create a facsimile of the package label.
<u>CS</u>	deploy the food product.	1. develop and present a marketing plan for the new food. 2. design the label for the new food.

F. SPECIAL INFORMATION:

This course may require use of the Internet, the submission of electronically prepared documents and the use of a course management software program. Students who have a disability and need accommodations should contact the instructor or the Student Success Center at the beginning of the semester. This information will be made available in alternative format, such as Braille, large print, or current media, upon request.

G. COURSE CODING INFORMATION: Course Code C/Class Maximum; 48; Letter Grade

Revision date: 04/30/10; 4/6/18

AASC Approval date: 5/8/18

*Riverland Community College Disciplines	MnTC Goal Number
Communication (CM)	1
Natural Sciences (NS)	3
Mathematics/Logical Reasoning (MA)	4
History and the Social & Behavioral Sciences (SS)	5
Humanities and Fine Arts (HU)	6

**Riverland Community College Core Themes	MnTC Goal Number
Critical Thinking (CT)	2
Human Diversity (HD)	7
Global Perspective (GP)	8
Ethical and Civic Responsibility (EC)	9
People and the Environment (PE)	10

*These five MnTC Goals have been identified as Riverland Community College Disciplines. **
These five MnTC Goals have been identified as Riverland Community College Core Themes.
NOTE: The Minnesota Transfer Curriculum “10 Goal Areas of Emphasis” are reflected in the
five required discipline areas and five core themes noted in the Riverland Community College
program of study guide and/or college catalog.

Riverland