



## Food

- National Diploma in Food Technology
- National Diploma in Food, Nutrition and Health
- National Certificate in Food Technology
- National Certificate in Food, Nutrition and Health

The food industry is very competitive and is constantly changing to meet consumer demands and adopt new technologies. As the world population increases, the industry is being challenged with new ways to produce and package foods. As a result there is a great demand for qualified people to work in a range of positions in food businesses.

#### Facilities

The Food Technology Centre is an integral part of Loughry's teaching facilities. Built to comply with food factory specifications, it is designed to demonstrate best practice in food manufacture across all the main product sectors: dairy, meat, bakery and fruit and vegetable processing. This unique facility is equipped with an extensive range of modern pilot and industrial scale food manufacturing and packaging equipment, product development and sensory evaluation facilities through which students can develop the competencies and skills needed by the food industry.

Loughry's laboratories are equipped with highly advanced scientific equipment to enable microbiological and chemical assessment. Small-scale process equipment allows the demonstration of computerised process control systems currently in use within the food industry.



**"I got straight into the buzz of the food industry."**

#### Career profile: Danielle Curry

"Enrolling on the National Diploma in Food Nutrition and Health was the beginning of a very exciting journey for me. I thoroughly enjoyed the practical parts of the course and I'd a great summer placement with a large meat company. The idea of a career in a technical role really appealed to me, so I decided to further my studies at Loughry, and graduated with a BSc (Hons) in Food Technology. I got straight into the buzz of the food industry, I'm now working in the Quality department of one of Northern Ireland's largest red meat processors."

## National Diploma in Food Technology\*

This course has been taught at Loughry for over 30 years and prepares students for employment or progression onto higher-level courses. On completion of the course students receive a BTEC National Diploma in Food Science and Manufacturing Technology.

**Course content**

Six core units and a further twelve additional units must be completed.

Core units:

- Food and raw materials
- Food safety
- Food technology calculations
- Food workplace practices
- Introduction to food manufacture
- Introductory science for food technicians

Additional units:

- Cereal technology
- Dairy technology - liquid milk processing
- Dairy technology - product manufacture
- Food chemistry
- Food microbiology
- Food process control
- Food product development
- Food science for the technician
- ICT and food management information systems
- Meat technology
- Operational management
- Quality assurance

**Work placement**

Students will complete a twelve week work placement in a food business between year one and year two of the course.

**Entry requirements**

Normally four GCSE Grade Cs or above including English, Mathematics and Science.

**Progression opportunities and career destinations**

This course provides students with the opportunity to progress onto appropriate Foundation or Honours Degree programmes. It has been designed to meet the growing need of the Northern Ireland food industry for people to fill key supervisory roles including production management, technical auditing and product development.



Student profile:  
Samuel McBride

"Coming from a farming home I've always been interested in where our food comes from. The course with its mixture of visits and practicals has really opened my eyes to opportunities across the agri-food supply chain. A career in food manufacture really appeals to me and I'm definitely on the right course to get me there."

\*subject to approval

**Fact file:****Course duration:**

Two years full-time including work placement.

**Course location:**

Loughry Campus.

**Contact details:****Course Manager:**

Peter Simpson

**Telephone:**

028 8676 8130

**Email:**

peter.simpson@dardni.gov.uk

## National Diploma in Food, Nutrition and Health\*

This course is designed to develop a knowledge and understanding of the links between food, nutrition and health. Students study current issues relating to health, the science of nutrition, the importance of a healthy diet and how to develop new foods which will optimise sports performance.

**Course content**

Six core units and a further twelve additional units must be completed.

Core units:

- Food microbiology
- Health promotion
- Human nutrition
- Introduction to sports nutrition
- Introductory science for food technicians
- Quality assurance

Additional units:

- Consumer behaviour
- Diet and health
- Food and the media
- Food chemistry
- Food in society
- Food product development
- Food safety
- Food science for the technician
- Human anatomy and physiology
- ICT and food management information systems
- Introduction to food manufacture
- Operational management
- Using your senses

**Work placement**

Students will complete a twelve week work placement in a food business between year one and year two of the course.

**Entry requirements**

Normally four GCSE Grade Cs or above including English, Mathematics and Science.

\*subject to approval

**Progression opportunities and career destinations**

This course provides students with the opportunity to progress onto appropriate Foundation or Honours Degree programmes. It has been designed to meet the needs of industry and prepare students for careers at supervisory level in the food and nutrition related industries. A range of jobs is available including; quality controllers, laboratory technicians or product development technologists.



Student profile:  
Lauren Vennard

"I've always been interested in diet and health and really wanted to pursue a career in this area. I'd heard about the practical based courses at Loughry before and when I heard about this course I jumped at the chance! I'm exploring really interesting topics such as sports nutrition as well as getting a good overall background in food - a combination which will no doubt lead me to an exciting career!"

## National Certificate in Food Technology\*

This course has been designed for those working in the food industry, with no formal qualifications, to develop an understanding of factors involved in food processing, handling and quality. On completion of the course, students receive a BTEC National Certificate in Food Science and Manufacturing Technology.

## Fact file:

**Course duration:**

Two to five years part-time.

**Course location:**

Loughry Campus.

## Contact details:

**Course Manager:**

Peter Simpson

**Telephone:**

028 8676 8130

**Email:**

peter.simpson@dardni.gov.uk

**Course content**

The course is comprised of six core units and six optional units selected from the additional units list.

## Core units

- Food and raw materials
- Food safety
- Food technology calculations
- Food workplace practices
- Introduction to food manufacture
- Introductory science for food technicians

## Additional units

- Cereal technology
- Dairy technology - liquid milk processing
- Dairy technology - product manufacture
- Food chemistry
- Food microbiology
- Food process control
- Food product development
- Food science for the technician
- ICT and food management information systems
- Meat technology
- Operational management
- Quality assurance

**Entry requirements**

Dependent on experience, relevant work within the food industry will be recognised. A basic knowledge of literacy, numeracy and science is desirable.

\*subject to approval

**Progression opportunities and career destinations**

This course provides students with the opportunity to progress onto appropriate Foundation or Honours Degree programmes. It has evolved to meet the needs of the industry allowing students to progress their careers in a range of roles in food businesses including production supervisors, quality controllers, laboratory technicians or product development technologists.

Student profile:  
Steve Dallas

"I'm currently working in the catering sector, but developed an interest in food manufacture having seen what Loughry had on offer at Open Nights. Being able to study for this part-time qualification is of great benefit to me and I feel I will be able to progress my career in food."



Food, nutrition and health is always in the news. Health promotion is particularly important as we strive to deal with nutritional trends and the challenges they present. This part-time course is designed to develop the knowledge and understanding of the link between food, nutrition and health.

## Fact file:

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**Course location:**

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**Course content**

The course is comprised of six core units and six optional units selected from the additional units list.

## Core units

- Food microbiology
- Health promotion
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## Additional units

- Consumer behaviour
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- Food in society
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- Food safety
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- Introduction to food manufacture
- Operational management
- Using your senses

**Entry requirements**

Dependent on experience, relevant work within the food industry will be recognised. A basic knowledge of literacy, numeracy and science is desirable.

\*subject to approval

**Progression opportunities and career destinations**

This course provides students with the opportunity to progress onto appropriate Foundation or Honours Degree programmes. It has been designed to meet the needs of industry and society, preparing students for careers at supervisory level in food and nutrition related industries. A range of jobs is available including quality controllers, laboratory technicians or product development technologists.

Student profile:  
Yvonne Neill

"I decided to go back to college and study something worthwhile. Food's always in the news and I'm fascinated by the nutritional challenges that lie ahead for us all. Any apprehensions I had about returning to the classroom were unfounded. Loughry's mixture of practicals, classes and tutorials has really given me a desire to take my studies further."