

# Food

# Food

## Food

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

## Food

The food industry is very competitive and is constantly changing to react to consumer demands and technological developments. 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 young people to work in food businesses.

### Facilities

The Food Technology Centre is an integral part of Loughry's teaching facilities. Built to the highest 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 equipment, product development and sensory evaluation facilities, in which students can develop the competences and skills needed by the food industry.

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



## Food

**"the courses offer great flexibility for career progression"**

Career profile: Neil Chambers

"I live six miles from Loughry Campus and never did I think I would find a College offering superb food facilities on my doorstep. My family have a vegetable processing business so I was keen to study a course that would offer me knowledge to apply within the company. I started study at Loughry on the National Diploma in Food Technology and progressed onto the BSc (Hons) Degree in Food Supply Management. The range of modules offered within the courses offer great flexibility for career progression. I'm now responsible for sourcing the raw materials and co-ordinating the inbound and outbound logistics to ensure the needs of our customers are met efficiently."



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## National Diploma in Food Technology

The National Diploma in Food Technology has been taught at Loughry for over 30 years. This course prepares students for employment or progression onto higher-level courses. The course covers a broad spectrum of subjects, allowing students to develop both knowledge and practical skills. During the two years of the course 18 units are studied. On completion of the course students receive a BTEC National Diploma in Food Science and Manufacturing Technology.

### Fact File

#### Course duration:

Two years full-time including work placement.

#### Entry requirements:

Four GCSE Grade C passes including English Language, Mathematics and a science based subject or equivalent qualification.

#### Progression opportunities:

Students may progress onto appropriate Foundation or Honours Degree programmes.

#### Course location:

Loughry Campus.

#### Course Manager:

Peter Simpson  
Telephone:  
028 8676 8130  
Email: peter.simpson@dardni.gov.uk

### Course content

Six core units must be studied and a further 12 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 technologists

#### 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 12 week work placement organised by Loughry staff in a food business between year one and year two of the course.

### Career destinations

This course has been designed to meet the growing need of the Northern Ireland Food Industry for people to fill key management roles including production management, technical auditing and new product development.

#### Student profile:

Jamie Wright



"I've started the course at Loughry this year. I come from an agricultural background and I really enjoy learning how our raw materials are taken to the next stage. Studying food manufacture is hands on here - we really put the theory into practice."

# Food

## National Diploma in Food, Nutrition and Health

Food and nutrition are becoming increasingly important aspects of our lives. Consumers demand convenient, nutritious and healthy foods. This course is designed to develop a knowledge and understanding of the links between food, nutrition and health. Students study key current issues relating to health, the science of nutrition, the importance of promoting healthy diet and how to develop new foods that will optimise sports performance. During the two years of the course, 18 units are studied.

### Fact File

#### Course duration:

Two years full-time including work placement.

#### Entry requirements:

Four GCSE Grade C passes including English Language, Mathematics and a science based subject or equivalent qualification.

#### Progression opportunities:

Students may progress onto appropriate Foundation or Honours Degree programmes.

#### Course location:

Loughry Campus.

#### Course Manager:

Peter Simpson  
Telephone:  
028 8676 8130  
Email: peter.simpson@dardni.gov.uk

### Course content

Six core units must be studied and a further 12 additional units must be completed.

#### Core units

- Food microbiology
- Health promotion
- Human nutrition
- Introduction to food manufacture
- Introductory science for food technologists
- Sports nutrition

#### 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
- Operational management
- Quality assurance
- Using your senses

### Work placement

Students will complete a 12 week work placement organised by Loughry staff in a food business between year one and year two of the course.

### Career destinations

The course has been designed to meet the needs of industry and society, and prepare 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:

Nadia Marks



"Promoting good health is one of the subjects that I've enjoyed on this course. We've studied such a wide range of food related subjects here at Loughry, that it's given me lots of options for my future career."

# Food

## National Diploma in Food Business Studies\*

The Food Industry is dependent on skilled managers to ensure the supply of safe, wholesome, high quality products to cost conscious consumers. This course will equip students with the skills required to operate as effective managers. The course focuses on key management and business functions such as marketing, procurement, human resource management, production and financial management within the context of the food supply chain.

### Fact File

#### Course duration:

Two years full-time including work placement.

#### Entry requirements:

Four GCSE Grade C passes including English Language and Mathematics, or appropriate First Diploma.

#### Progression opportunities:

Students may progress onto appropriate Foundation or Honours Degree programmes.

#### Course location:

Loughry Campus.

#### Course Manager:

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Food supply management identifies the sourcing of food from an agricultural base and from this stems processing. Importing, wholesaling, distribution and retailing are key parts of the supply chain.

#### Course content

Six core units must be studied and a further 12 additional units must be completed.

#### Core units

- Food product development
- Food safety
- ICT and food management information systems
- Introduction to food manufacture
- Operational management
- Quality assurance

#### Additional units

- Dairy technology
- Environmental management
- Food entrepreneurship
- Food marketing and retailing
- Food supply organisation
- Handling, packaging and distribution
- Human nutrition
- Introduction to accounting
- Introduction to industry
- Meat technology
- Meeting the needs of the customer
- Performance and change management
- Planning, sourcing and buying

#### Work placement

Students will complete a 12 week work placement organised by Loughry staff in a food business between year one and year two of the course.

#### Career destinations

There is a wide range of opportunities for graduating students. These include key management posts throughout the agri-food industry in areas such as purchasing, distribution, logistics, retailing, sales, marketing, technical and production.

#### Student profile:

Christian McCann



"I've learnt so much on my course so far, in particular the need for food companies to be run efficiently if they are to be profitable. If I'm to be a future asset to one of these businesses then this course at Loughry will play an important part."

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## National Certificate in Food Technology

CAFRE works closely with the food industry to develop the competencies of its workforce so that a high standard of performance can be achieved at every link in the food chain. Our courses not only reflect present education and training requirements but also those necessary to sustain the continued growth of the food industry. The National Certificate (NC) course has been designed for those working in the food industry with no formal food qualifications to develop an understanding of the critical factors involved in food processing, storage, handling and quality.

### Fact File

#### Course duration:

Two to five years part-time.

#### Entry requirements:

No formal qualifications. Relevant work experience within the food industry will be recognised.

#### Progression opportunities:

Students may progress onto appropriate Foundation or Honours Degree programmes.

#### Course location:

Loughry Campus.

#### Course Manager:

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In addition to studying a number of core units, students will be able to select options which apply to their anticipated needs. Open Learning packs are available for a number of units. On completion of the course students receive a BTEC National Certificate in Food Science and Manufacturing Technology.

#### Course content

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

#### Core units

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

#### Additional units

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

### Career destinations

The course has evolved to meet the needs of the industry allowing students to progress in their careers in a range of roles in food businesses including production supervisors, quality controllers, laboratory technicians or product development technologists.

#### Student profile:

Stephen Noakes



"Working in the food industry you don't realise how important the fundamental scientific knowledge is. The course at Loughry is a unique blend of theory and practical work and is enabling me to develop the technical skills I need in my job at WD Irwin's bakery."

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## National Certificate in Food, Nutrition and Health

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

#### Course duration:

Two to five years part-time.

#### Entry requirements:

Dependent on experience; relevant work within the food industry will be recognised.

#### Progression opportunities:

Students may progress onto appropriate Foundation or Honours Degree programmes.

#### Course location:

Loughry Campus.

#### Course Manager:

Peter Simpson  
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028 8676 8130  
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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
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#### Additional units

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- 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

### Career destinations

The course 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:

Rhonda Buchanan



"I've 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. Loughry's mixture of practicals, classes and tutorials will hopefully lead me to my goal, a career in nutrition."

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"Food's always in the news and I'm fascinated by the nutritional challenges that lie ahead for us all."