



## Food

- BSc (Hons) in Food Technology
- BSc (Hons) in Food Technology (Part-time)
- BSc (Hons) in Food, Design and Nutrition
- BSc (Hons) in Food, Design and Nutrition (Part-time)
- BSc (Hons) in Food Management and Marketing
- BSc (Hons) in Food Management and Marketing (Part-time)
- FdSc in Food, Nutrition and Health
- FdSc in Food Product Innovation
- FdSc in Food Manufacture
- FdSc in Food Studies
- FdSc / Cert of HE in Food, Nutrition and Health, Food Product Innovation, Food Manufacture and Food Studies (Part-time)

## Food

The food industry is one of the largest employers in the UK and as such requires a pool of skilled personnel to ensure a consistent supply of high quality products for ever-discerning quality-conscious consumers.

It is a very competitive industry which is constantly changing to meet consumer demands and adopt technological innovations. Food graduates are challenged with developing innovative biotechnology and food processing applications as well as understanding the link between food, nutrition and health. Consequently there is a need for graduates to work in a range of food business activities.

Loughry's courses focus on food processing, product development, food nutrition and supply management to produce food products efficiently and safely.



## Food

**"The good thing about the job is that each day is different."**

Career profile: Rachel Patterson

"After I graduated with a BSc (Hons) Degree in Food Technology from Loughry in June 2008, I quickly gained employment. I had a number of job offers but decided upon O'Kane Poultry Group as I thought the company and job would offer me great experience to develop my career.

The good thing about the job is that each day is different. My work involves recipe formulations in a kitchen, scaling these up to suit the food processing equipment and also reviewing packaging. I never thought my job could be so varied. I get to work with the marketing and sales team reviewing products, I liaise with our customers and manage their product portfolios and have daily contact with the production staff. My degree has certainly opened up lots of career avenues for me."



# Food

## Careers in the food

The career opportunities described are designed to give you a feel for real life employment. Loughry graduates now hold many senior positions of responsibility in the food industry.

### Product development managers and technologists

Responsibility for developing products, continuous improvement of existing foods and ongoing consumer assessment of product portfolios are key work areas in these posts.

### Nutritionists

Nutritionists are responsible for supporting the marketing functions within the company, developing brands and producing on-pack health and nutrition communication.

### Production managers

Production managers are responsible for the sourcing and storage of raw materials through to processing and packaging the product ready for distribution. They must be able to understand and implement a variety of food processing techniques and be able to work efficiently and hygienically.

### Quality assurance managers and supervisors

Quality assurance managers are responsible for ensuring the quality of food throughout the whole production process. This includes assuring the quality of raw materials, equipment, finished goods, packaging, processing and storage procedures.

### Laboratory supervisors

Laboratory supervisors assure the quality of food leaving the manufacturer and carry out or supervise quality tests, such as microbiological and chemical analyses.

### Food packaging managers and technologists

Graduates working in this area are responsible for developing new food packaging systems and filling equipment. Liaising with manufacturing companies to identify the critical properties of a food product and recommending appropriate packaging and filling techniques are typical duties.

### Research scientists

Continuous research is vital if any industry is to remain competitive. Research scientists are employed in a wide variety of posts within government, food research institutes and food companies.

### Customer communication managers

Customer communication managers analyse market research data to formulate effective customer communications strategies. It is vital that companies relate proactively and imaginatively with their customers, in order to achieve a competitive edge.

### Purchasing managers

Purchasing managers liaise with suppliers to ensure continuity of supply and the maintenance of safety and quality standards throughout the food supply chain. This involves drawing up specifications, auditing suppliers, sourcing products and organising deliveries.

### Factory managers

Factory managers are responsible for the forward planning and day-to-day running of businesses. This role requires considerable skills in human resource management, performance management and strategic planning. Managers must be familiar with the range of the food processes in their business and be able to assess the financial impact of their decisions on the business.

### Sales and Marketing managers

Sales and Marketing managers are involved in the presentation and promotion of products to develop relationships with current and potential customers. They carry out research to determine the potential market for new products and forecast sales targets, which in turn informs production throughput decisions.

# Food

## Careers in the food

### Distribution and Logistics managers

Graduates employed in this area play a vital role in the success of a company. They are concerned with planning and scheduling deliveries, and ensuring product availability - getting the right goods to the right place, in the right condition, at the right time and at minimum cost.

### Retail managers

Retail managers lead teams of people within supermarkets to maximise sales through market awareness and product presentation. They must be able to identify customer needs and deliver excellent customer service. Marketing and sales techniques must be effectively applied to achieve competitive advantage.

### Lecturers and advisers

Lecturers and advisers work in a range of posts in government and in universities. All posts require a good technical knowledge of food processing coupled with particular skills in specialist areas.

The level at which graduates enter the food industry will depend on their qualifications and experience. The skills and knowledge gained through Loughry's courses are also relevant to careers outside the food industry.



# Food

## Food facilities

Loughry Campus has excellent laboratory and teaching facilities to support its food education programmes. These include chemistry and microbiology laboratories and a specialist food technology centre featuring the latest equipment and materials for producing food to EU standards. The centre incorporates four mini-food processing areas; meat, bakery, fruit and vegetable and dairy and is designed to demonstrate best practice in food manufacture.

This unique facility is equipped with an extensive range of modern pilot and industrial scale food processing and product development facilities to ensure that Loughry students develop the competencies and skills needed by the food industry.

Loughry's laboratories are equipped with advanced scientific equipment including gas chromatographs and electrophoretic and texture analysers. These enable the students to carry out essential and complex microbiological, chemical and physical analyses of foods and their ingredients. In the microbiology laboratories microscopes are fitted with image projection systems to facilitate the teaching and learning process. The latest technologies in food analysis are continuously being reviewed, thus enabling students to gain valuable knowledge and experience relevant to careers in the industry.

Small-scale process equipment also allows the demonstration of computerised process control systems currently being used in the food industry.

Loughry Campus has excellent facilities to support management and marketing courses. The retail outlet on the Campus is an active learning resource, providing opportunities for students to develop the skills associated with managing a retail facility, such as managing financial transactions, customer care and marketing food products. An extensive range of product lines, ranging from traditional dairy and meat based products to ready meals is produced and sold through the retail outlet. All products are scanned through the EPOS system, which provides valuable management information relating to sales of specific product lines and product categories, stock control and customer buying trends. The retail outlet serves a customer base of staff, students and the general public.



# Food



The Packaging Centre provides a modern resource for evaluating packaging materials. The Centre's quality system is used to demonstrate best practice to students taking packaging modules and to businesses aiming to improve their packaging systems. As food companies strive to meet consumer expectations through innovative packaging, Loughry Campus graduates are in prime position to make a significant impact on the industry having worked in the Packaging Centre.

# Food

## BSc (Hons) in Food Technology\*

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
D633

**Course Location:**  
Loughry Campus

**Course Duration:**  
3 years or 4 years including Diploma in Industrial Studies

**Entry Requirements:**  
180 UCAS tariff points

**Course Manager:**  
John Courtenay

**Email contact details:**  
john.courtenay@dardni.gov.uk  
enquiries@cafre.gov.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8103  
(Use 048 8676 8103 from RoI)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Students can progress onto relevant postgraduate studies or research.

\* subject to validation by new awarding body

### Course aim

The Honours Degree in Food Technology has been designed to equip students with the knowledge and skills to enter a competitive global food processing industry at trainee/junior manager level.

### Placement

Students who opt for the three-year course will spend 12 weeks between Levels 2 and 3 on work placement in a food business. Students undertaking the four-year course will complete a one-year placement in the food industry during year three of the programme. On successful completion of the 48 week placement a Diploma in Industrial Studies will be awarded.

The work placement encourages students to develop practical and managerial skills, and gives them the opportunity to demonstrate transferable skills in ICT, problem solving and communication. Students can complete their work placement locally or abroad.

### Careers

This course provides students with the competencies to undertake a range of managerial posts in areas such as production, quality, food packaging, research and product development in food manufacture and related industries.

### Student's view

Nicola Gillespie



" I reckon I have made the right career choice. Since starting my course at Loughry I've become even more aware of the excellent career opportunities that past graduates have followed. I find the course really interesting and I am looking forward to getting a slice of the action when we complete a period of placement within a food company."

# Food

### Course content

Students undertake core subjects in years one and two and select optional subjects in the third year to allow a degree of specialisation.

#### Level 1

- Food industry in practice
- Food nutrition
- Food production and society
- Food science
- Human resource management
- Introduction to food manufacture and quality systems
- Management information systems
- Packaging

#### Level 2

- Food business financial management
- Food design
- Food industry packaging
- Food processing and preservation
- Food manufacture
- Management of organisational performance
- Work placement (12 weeks or 48 weeks)

#### Level 3

- Advanced food manufacture
- Lean manufacture
- Quality management
- Research and development; methodology and problem solving
- Research project

plus one of the following module options:

- Entrepreneurship
- Food innovation
- Food technology developments

### Entry requirements

#### 'A' level

180 tariff points, equivalent to two A levels at Grade B/C or higher including Home Economics or a Science subject.

#### Irish Leaving Certificate

Equivalent to 180 UCAS points to include two science subjects at Higher level or equivalent.

#### National Diploma

180 UCAS points equivalent, with overall grade of Merit, Merit, Pass.

#### Progression from FdSc/HND

Applicants with a relevant Foundation Degree / Higher National Diploma / Certificate may be admitted to Level 2 of the Degree.

### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificates
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- European Computer Driving Licence (ECDL)

These programmes are classified as competency-based courses and are widely recognised by the industry.



# Food

## BSc (Hons) in Food Technology (part-time)\*

### Fact file

**How to apply:**  
Direct to CAFRE

**Course Location:**  
Loughry Campus

**Course Duration:**  
Dependent on entry experience and qualifications

**Entry Requirements:**  
180 UCAS tariff points

**Course Manager:**  
John Courtenay

**Email contact details:**  
john.courtenay@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8103  
(use 048 8676 8103 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Students can progress onto relevant postgraduate studies or research.

\* subject to validation by new awarding body

### Course aim

The part-time Honours Degree in Food Technology has been designed for personnel working in the food industry seeking an opportunity to develop their business and technical skills through flexible study. This course is suitable for junior and middle managers. An Honours Degree in Food Technology will improve career progression and enhance employment opportunities.

### Credit Accumulation and Transfer Scheme

Loughry operates a Credit Accumulation and Transfer Scheme for modular Degree programmes. This scheme is particularly attractive to applicants who have gained previous professional work experience.

### Careers

A wide range of management level posts is available in the food manufacture and related industries. Career options include production management, quality management, food product innovation, research, consultancy and lecturing.

### Student's view

Eileen Telford



" I'm a chef in Viscounts Restaurant, Dungannon, but have come to realise that there's more to food than what happens in a busy restaurant. I have always had an interest in food; I guess it comes from my parents who are both food scientists. Studying one day a week at Loughry really suits me, it's convenient and the course is flexible. I'm getting a real insight into the technology of food production and storage."

**" Studying one day a week at Loughry really suits me, it's convenient and the course is flexible."**

# Food

### Course content

Students study 18 modules during the programme including:

- Advanced food manufacture
- Food design
- Food industry in practice
- Food industry packaging
- Food manufacture
- Food nutrition
- Food processing and preservation
- Food production and society
- Food science
- Human resource management
- Introduction to food manufacture and quality systems
- Lean manufacture
- Management information systems
- Food business financial management
- Operations management
- Packaging
- Quality management
- Research and development: methodology and problem solving
- Research project

plus one of the following module options:

- Entrepreneurship
- Food innovation
- Food technology developments

### Course structure

To accommodate people working in the industry, this course is delivered one day per week. There are two 15 week semesters each year and two modules will be offered each semester. Students also have the opportunity to study additional modules alongside the full-time students. A learning support system, including self-study packages, is available to provide additional material during the course.

### Entry requirements

'A' level  
180 tariff points, equivalent to two A levels at Grade B/C or higher including Home Economics or a Science subject.

Irish Leaving Certificate  
Equivalent to 180 UCAS points to include two science subjects at Higher level or equivalent.

National Diploma  
180 UCAS points equivalent, with overall grade of Merit, Merit, Pass.

Prior Experiential Learning  
Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Experiential Learning (APEL).

Progression from FdSc/HND  
Applicants with a relevant Foundation Degree / Higher National Diploma / Certificate may be admitted to Level 2 of the Degree.

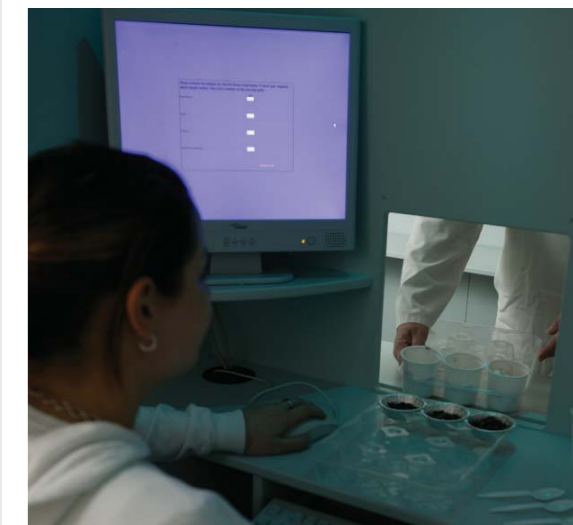
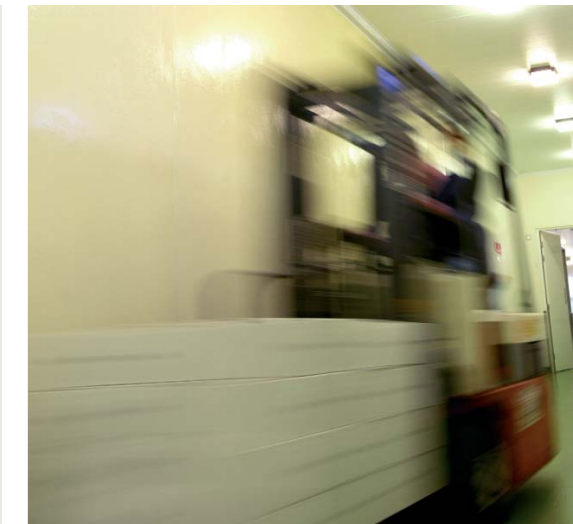
### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificates
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- European Computer Driving Licence (ECDL)

These programmes are classified as competency-based courses and are widely recognised by the industry.



# Food

## BSc (Hons) in Food Design and Nutrition\*

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
N290

**Course Location:**  
Loughry Campus

**Course Duration:**  
3 years or 4 years including Diploma  
in Industrial Studies

**Entry Requirements:**  
180 UCAS tariff points

**Course Manager:**  
John Courtenay

**Email contact details:**  
john.courtenay@dardni.gov.uk  
enquiries@cafre.gov.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8103  
(Use 048 8676 8103 from RoI)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Students can progress onto relevant  
postgraduate studies or research.

\* subject to validation by new  
awarding body

### Course aim

The Honours Degree in Food Design and Nutrition has been developed to equip graduates with the knowledge and skills to enter the competitive global food industry at trainee manager level and develop innovative, nutritious foods which meet consumer demands.

### Placement

Students who opt for the three-year course will spend 12 weeks between Levels 2 and 3 on work placement in a food business.

Students undertaking the four-year course will complete a one-year placement in the food industry, during year three of the programme. On successful completion of the 48 week placement a Diploma in Industrial Studies will be awarded.

The work placement encourages students to develop practical and managerial skills, and gives them the opportunity to demonstrate transferable skills in ICT, problem solving and communication. Students can complete their work placement locally or abroad.

### Careers

This course provides students with the competencies to undertake a range of managerial posts in areas such as production, quality, food packaging, research and product development in food manufacture and related industries.

### Student's view

Emer Devlin



" Food has certainly grown in popularity over recent years and through watching a number of television programmes I found the subject very interesting. Following a bit of research into courses on offer, I couldn't believe my luck to find a Degree course provider so close to home. I travel to College each day which helps reduce the cost of studying; also the fact that the fees are lower here than at other Universities helps save me money too."

# Food

### Course content

Students undertake core subjects in Years 1 and 2 and select optional subjects in the third year to allow a degree of specialisation.

#### Level 1

- Food industry in practice
- Food nutrition
- Food production and society
- Food science
- Human resource management
- Introduction to food manufacture and quality systems
- Management information systems
- Packaging

#### Level 2

- Food business financial management
- Food design
- Food processing and preservation
- Food manufacture
- Management of organisational performance
- Operations management
- Work placement (12 weeks or 48 weeks)

#### Level 3

- Food and nutrition
- Food innovation
- Quality management
- Research and development methodology and problem solving
- Research project

plus one of the following module options:

- Entrepreneurship
- Food technology developments
- Lean manufacture

### Entry requirements

#### 'A' level

180 tariff points, equivalent to two A levels at Grade B/C or higher including Home Economics or a Science subject.

#### Irish Leaving Certificate

Equivalent to 180 UCAS points to include two science subjects at Higher level or equivalent.

#### National Diploma

180 UCAS points equivalent, with overall grade of Merit, Merit, Pass.

#### Progression from FdSc/HND

Applicants with a relevant Foundation Degree/Higher National Diploma/Certificate may be admitted to Level 2 of the Degree.

### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificates
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- European Computer Driving Licence (ECDL)

These programmes are classified as competency-based courses and are widely recognised by the industry.



# Food

## BSc (Hons) in Food Design and Nutrition (part-time)\*

### Fact file

**How to apply:**  
Direct to CAFRE

**Course Location:**  
Loughry Campus

**Course Duration:**  
Dependent on entry experience and qualifications

**Entry Requirements:**  
180 UCAS tariff points

**Course Manager:**  
John Courtenay

**Email contact details:**  
john.courtenay@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8103  
(use 048 8676 8103 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Students can progress onto relevant postgraduate studies or research.

\* subject to validation by new awarding body

### Course aim

The part-time Honours Degree in Food Design and Nutrition has been designed for key personnel working in the food industry seeking an opportunity to develop their business and technical skills through flexible study. This course is suitable for junior and middle managers.

### Credit Accumulation and Transfer Scheme

Loughry operates a Credit Accumulation and Transfer Scheme for modular Degree programmes. This scheme is particularly attractive to students who have gained previous professional work experience.

### Careers

A wide range of management level posts is available in the food manufacture and related industries. Career options include production management, quality management, food product innovation, research, consultancy and lecturing.

### Student's view

April Dannan



" This is an excellent new course in Food Design and Nutrition which can be accessed on a full or part-time basis. Nutrition is a really interesting topic playing a major role in our everyday lives. The food industry needs staff who can actively develop new products to meet changing consumer needs."

**" The food industry needs staff who can actively develop new products to meet changing consumer needs."**

# Food

### Course content

Students study 18 modules during the programme including:

- Food and nutrition
- Food business financial management
- Food design
- Food industry in practice
- Food innovation
- Food industry packaging
- Food manufacture
- Food nutrition
- Food processing and preservation
- Food production and society
- Food science
- Human resource management
- Introduction to food manufacture and quality systems
- Management information systems
- Management of organisational performance
- Packaging
- Quality management
- Research and development: methodology and problem solving
- Research project

plus one of the following module options:

- Entrepreneurship
- Food technology developments
- Lean manufacture

### Course structure

To accommodate people working in the industry, this course is delivered on one day per week. There are two 15 week semesters each year and two modules will be offered each semester. Students also have the opportunity to study additional modules alongside the full-time students. A learning support system, including self-study packages, is available to provide additional learning material during the course.

### Entry requirements

'A' level  
180 tariff points, equivalent to two A levels at Grade B/C or higher including Home Economics or a Science subject.

Irish Leaving Certificate  
Equivalent to 180 UCAS points to include two science subjects at Higher level or equivalent.

National Diploma  
180 UCAS points equivalent, with overall grade of Merit, Merit, Pass.

Prior Experiential Learning  
Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Experiential Learning (APEL).

Progression from FdSc/HND  
Applicants with a relevant Foundation Degree / Higher National Diploma / Certificate may be admitted to Level 2 of the Degree.

### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificates
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- European Computer Driving Licence (ECDL)

These programmes are classified as competency-based courses and are widely recognised by the industry.



# Food

## BSc (Hons) in Food Management and Marketing\*

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
D630

**Course Location:**  
Loughry Campus

**Course Duration:**  
3 years or 4 years including Diploma  
in Industrial Studies

**Entry Requirements:**  
180 UCAS tariff points

**Course Manager:**  
John Courtenay

**Email contact details:**  
john.courtenay@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8103  
(Use 048 8676 8103 from RoI)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Students can progress onto relevant  
postgraduate studies or research.

\* subject to validation by new  
awarding body

### Course aim

The Honours Degree course has been designed to equip graduates with the key skills required to apply management practices to the food chain, ensure differentiation, improve efficiency and build skills and capabilities within the global food marketplace.

### Placement

Students who opt for the three-year course structure will spend 12 weeks between Levels 2 and 3 on work placement in a food business. Students undertaking the four-year course will complete a one year placement within the food supply industry. This work placement allows students to develop commercial and business expertise within the management and marketing functions of food companies.

The period of placement encourages students to develop practical and managerial skills, and gives them the opportunity to demonstrate transferable skills in ICT, problem solving and communication to their employers.

### Careers

This course provides students with career prospects in a range of junior managerial posts in retailing, purchasing, distribution, sales and marketing. Graduates develop the skills which will enable them to make strategic decisions, analyse problems, provide solutions, develop action plans and effectively manage resources.

### Student's view

David Hughes



"If you had the same opinion as I had, that the food industry is all about fast foods, then like me you too would be wrong! From starting study at Loughry my perception has changed, and I know that I will have many career opportunities available to me. We all need to eat food, so in a climate of economic recession I consider I've selected a qualification that is going to satisfy my hunger for success."

# Food

### Course content

Students will undertake core subjects in Level 1 and 2 and select an option module in the third year to allow some specialisation.

#### Level 1

- Enterprise studies and marketing
- Human resource management
- Food industry in practice
- Food nutrition
- Food production and society
- Introduction to food manufacture and quality systems
- Management information systems
- Packaging

#### Level 2

- Consumer marketing
- Food business financial management
- Food design
- Food industry packaging
- Management of organisational performance
- Procurement and logistics management
- Work placement (12 weeks or 48 weeks)

#### Level 3

- International marketing
- Quality management
- Research and development: methodology and problem solving
- Research project
- Strategic business management

plus one of the following module options:

- Entrepreneurship
- Lean manufacture
- Retail management

### Entry requirements

'A' level  
180 tariff points, equivalent to two A levels at Grade B/C or higher including Business, Science or Home Economics.

Irish Leaving Certificate  
Equivalent to 180 UCAS points to include two science subjects at Higher level or equivalent.

National Diploma  
180 UCAS points equivalent, with overall grade of Merit, Merit, Pass.

Progression from FdSc/HND  
Applicants with a relevant Foundation Degree or Higher National Diploma / Certificate may be admitted to Level 2 of the Degree programme.

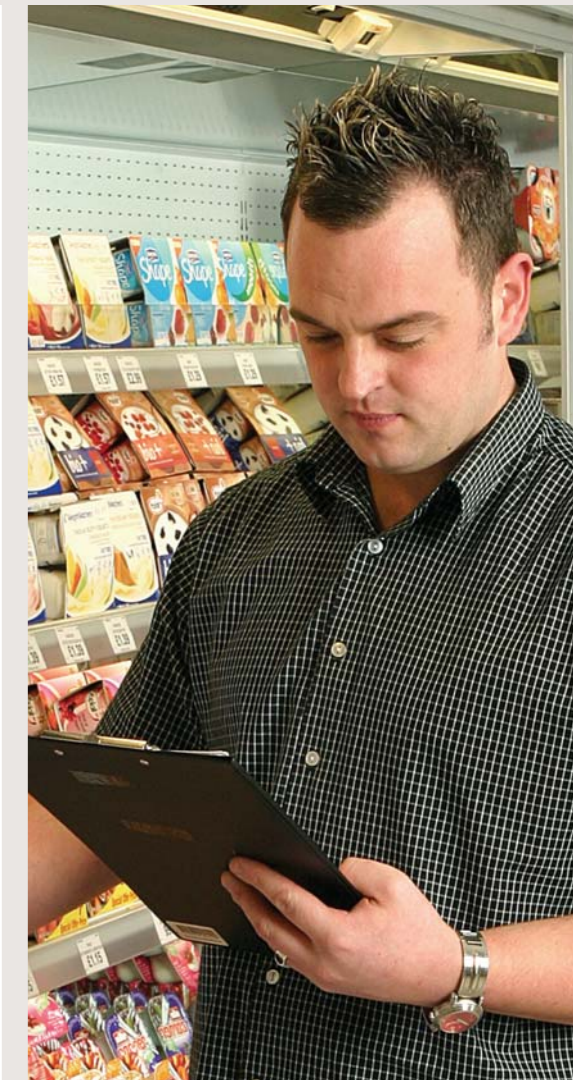
### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications, to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificates;
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace;
- Institute for Leadership & Management Certificate
- European Computer Driving Licence (ECDL)

These programmes are classified as competency-based courses and are widely recognised by the industry.



# Food

## BSc (Hons) in Food Management and Marketing (part-time)\*

### Fact file

**How to apply:**  
Direct to CAFRE

**Course Location:**  
Loughry Campus

**Course Duration:**  
Dependent on entry experience and qualifications

**Entry Requirements:**  
180 UCAS tariff points

**Course Manager:**  
John Courtenay

**Email contact details:**  
john.courtenay@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8103  
(Use 048 8676 8103 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Students can progress onto relevant postgraduate studies or research.

\* subject to validation by new awarding body

### Course aim

The part-time Honours Degree in Food Management and Marketing has been designed to encourage key personnel working in the food supply industry to develop the management skills required to progress their career through flexible study. This course is suitable for both trainee and middle managers.

### Credit Accumulation and Transfer Scheme

Loughry operates a Credit Accumulation and Transfer Scheme for modular Degree and Foundation Degree programmes. This scheme is particularly attractive to students who have gained previous professional work experience.

### Careers

This course provides students with the competencies to progress their career at management level in retailing, purchasing, distribution, sales and marketing.

### Student's view

Claire Warrington



" Since starting study on the course on a part-time basis I have secured employment within the retail chain Marks and Spencer. I can now put into practice the theory that I learned in the classroom as I go about my daily job as a customer services adviser. My employers are very understanding and release me from work one day per week to study my course."

**"I can now put into practice the theory that I learned in the classroom."**

# Food

### Course content

Students undertake 18 modules during the programme including:

- Consumer marketing
- Enterprise studies and marketing
- Food business financial management
- Food design
- Food industry packaging
- Food industry in practice
- Food nutrition
- Food production and society
- Human resource management
- International marketing
- Introduction to food manufacture and quality systems
- Management information systems
- Management of organisational performance
- Packaging
- Procurement and logistics management
- Quality management
- Research and development: methodology and problem solving
- Research project
- Strategic business management

plus one of the following module options:

- Entrepreneurship
- Lean manufacture
- Retail management

### Course structure

To accommodate people working in the industry, this course is delivered on one day per week. There are two 15 week semesters each year and two modules will be offered each semester. Students also have the opportunity to take additional modules alongside the full-time students. A learning support system, including self-study packages, is available to provide additional material during the programme.

### Entry requirements

'A' level  
180 tariff points, equivalent to two A levels at Grade B/C or higher including Business, Science or Home Economics.

Irish Leaving Certificate  
Equivalent to 180 UCAS points to include two science subjects at Higher level or equivalent.

National Diploma  
180 UCAS points equivalent, with overall grade of Merit, Merit, Pass.

Progression from FdSc/HND  
Applicants with a relevant FdSc or Higher National Diploma/Certificate may be admitted to Level 2 of the Degree programme.

Prior Experiential Learning  
Industrial experience and prior qualifications of part-time students are taken into account and for some modules it may be possible to apply for Accreditation of Prior Experiential Learning (APEL).

### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications, to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificates
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- Institute for Leadership & Management Certificate
- European Computer Driving Licence (ECDL)

These programmes are classified as competency-based courses and are widely recognised by the industry.



# Food

## FdSc in Food Studies

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
D601

**Course Location:**  
Loughry Campus

**Course Duration:**  
2 years full-time

**Entry Requirements:**  
100 UCAS tariff points

**Course Manager:**  
Fintan McCann

**Email contact details:**  
fintan.mccann@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8149  
(Use 048 8676 8149 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Depending on achievement students may progress onto Level 2 of relevant Honours Degree programmes at Loughry Campus (see pages 56 & 60 & 64).  
Students may also be eligible for progression onto food programmes within the School of Biomedical Sciences at the University of Ulster.

### Course aim

The Foundation Degree (FdSc) in Food Studies, validated by the University of Ulster, has been designed to equip graduates with the knowledge and skills to apply food science, manufacturing technology, quality management and business studies to the production of safe food, which meets consumer demands.

### Placement

Semester one of the second year of this programme is dedicated to work placement. This allows students to develop technical and commercial expertise and at the same time complete an applied investigative project. Students can complete the work placement locally or abroad.

### Careers

A wide range of posts is available in product development, quality management, production management, food inspection, education, training and research.



# Food

### Course content

#### Level 1

- Food industry in practice
- Human resource management
- Introduction to business management
- Introduction to food manufacture and quality systems
- Investigative project
- Nutrition
- Science 1
- Science 2

#### Level 2

- Applied investigative project
- Chemistry and structure of food
- Food microbiology
- Work based learning
- Plus one other module of choice

### Entry requirements

#### 'A' level

100 tariff points, plus four GCSE subjects at Grade C including a Science subject, Mathematics and English Language or equivalent.

#### Irish Leaving Certificate

100 UCAS points equivalent, including two Grade C1s at Higher level or equivalent plus two Grade C passes at Ordinary level in English and Mathematics.

#### National Diploma

A National Diploma in an appropriate subject with at least one Merit eg Pass Merit Pass.

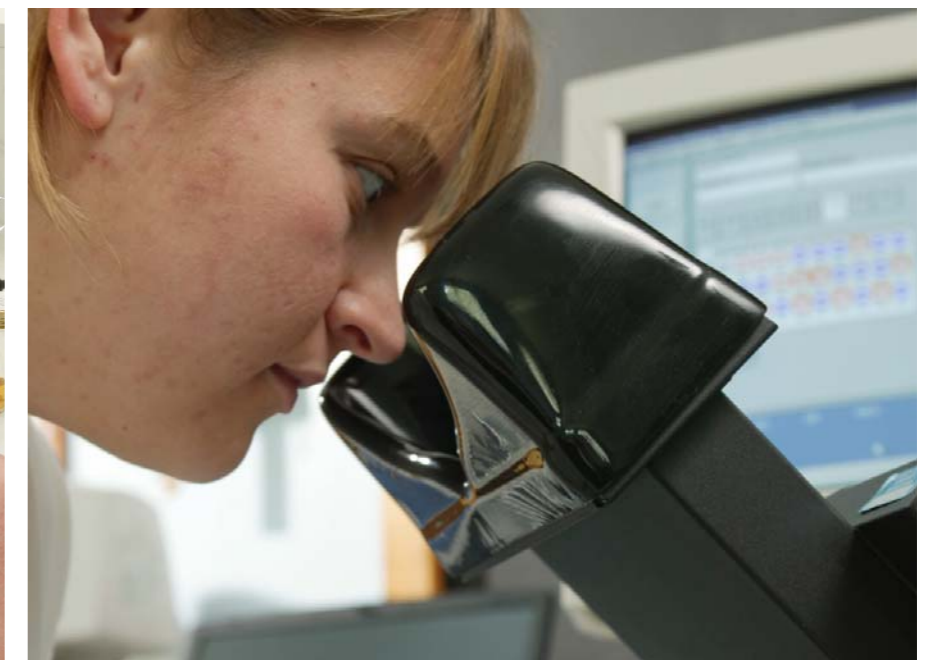
### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificate
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- Royal Society for Public Health, Level 2 Award in Healthier Food and Special Diets
- European Computer Driving Licence (ECDL)

These programmes are classified as competency based courses and are widely recognised by the industry.



# Food

## FdSc in Food, Nutrition and Health

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
BD46

**Course Location:**  
Loughry Campus

**Course Duration:**  
2 years full-time

**Entry Requirements:**  
100 UCAS tariff points

**Course Manager:**  
Fintan McCann

**Email contact details:**  
fintan.mccann@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8149  
(Use 048 8676 8149 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Depending on achievement students may progress onto Level 2 of relevant Honours Degree programmes at Loughry Campus (see pages 56 & 60 & 64).  
Students may also be eligible for progression onto food programmes within the School of Biomedical Sciences at the University of Ulster.

### Course aim

The Foundation Degree (FdSc) in Food, Nutrition and Health, validated by the University of Ulster, has been designed to equip graduates with the knowledge and skills to develop innovative, nutritious, safe healthy foods which meet consumer demands.

### Placement

Semester one of the second year of this programme is dedicated to work placement. This allows students to develop technical and commercial expertise and at the same time complete an applied investigative project. Students can complete the work placement locally or abroad.

### Careers

A wide range of posts is available in product development, quality management, production management, food inspection, education, training and research.

### Student's view

Megan McCormack



" Having almost completed my first year of studies I am looking forward to getting my work placement arranged. This year has been exciting and I have made new friends. It is a close call to say what I have enjoyed most, the subjects we are studying or the social life."

" It is a close call to say what I have enjoyed most, the subjects we are studying or the social life."

# Food

### Course content

#### Level 1

- Food industry in practice
- Human resource management
- Introduction to business management
- Introduction to food manufacture and quality systems
- Investigative project
- Nutrition
- Science 1
- Science 2

#### Level 2

- Applied investigative project
- Food and health
- Food and the consumer
- Human physiology
- Work based learning

### Entry requirements

#### 'A' level

100 tariff points, plus four GCSE subjects at Grade C including a Science subject, Mathematics and English Language or equivalent.

#### Irish Leaving Certificate

100 UCAS points equivalent, including two Grade C1s at Higher level or equivalent plus two Grade C passes at Ordinary level in English and Mathematics.

#### National Diploma

A National Diploma in an appropriate subject with at least one Merit eg Pass Merit Pass.

### Additional qualifications

During the course, students may have the opportunity to achieve additional, nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificate
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- Royal Society for Public Health, Level 2 Award in Healthier Food and Special Diets
- European Computer Driving Licence (ECDL)

These programmes are classified as competency based courses and are widely recognised by the industry.



# Food

## FdSc in Food Product Innovation

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
D631

**Course Location:**  
Loughry Campus

**Course Duration:**  
2 years full-time

**Entry Requirements:**  
100 UCAS tariff points

**Course Manager:**  
Fintan McCann

**Email contact details:**  
fintan.mccann@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8149  
(Use 048 8676 8149 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Depending on achievement students may progress onto Level 2 of relevant Honours Degree programmes at Loughry Campus (see pages 56 & 60 & 64).  
Students may also be eligible for progression onto food programmes within the School of Biomedical Sciences at the University of Ulster.

### Course aim

The Foundation Degree (FdSc) in Food Product Innovation, validated by the University of Ulster, has been designed to equip graduates with the knowledge and skills to develop innovative, nutritious, safe healthy foods which meet consumer demands.

### Placement

Semester one of the second year of this programme is dedicated to work placement. This allows students to develop technical and commercial expertise and at the same time complete an applied investigative project.

### Careers

A wide range of posts is available in product development, quality management, production management, procurement food inspection, education, training and research.



# Food

### Course content

#### Level 1

- Food industry in practice
- Human resource management
- Introduction to business management
- Introduction to food manufacture and quality systems
- Investigative project
- Nutrition
- Science 1
- Science 2

#### Level 2

- Applied investigative project
- Food and the consumer
- Improving business opportunities
- Product development
- Work based learning

### Entry requirements

#### 'A' level

100 tariff points, plus four GCSE subjects at Grade C including a Science subject, Mathematics and English Language or equivalent.

#### Irish Leaving Certificate

100 UCAS points equivalent, including two Grade C1s at Higher level or equivalent plus two Grade C passes at Ordinary level in English and Mathematics.

#### National Diploma

A National Diploma in an appropriate subject with at least one Merit eg Pass Merit Pass.

### Additional qualifications

During the course, students may have the opportunity to achieve additional nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificate
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace.
- Royal Society for Public Health, Level 2 Award in Healthier Food and Special Diets
- European Computer Driving Licence (ECDL)

These programmes are classified as competency based courses and are widely recognised by the industry.



# Food

## FdSc in Food Manufacture

### Fact file

**How to apply:**  
UCAS

**Institution code:**  
A45

**Course code:**  
D636

**Course Location:**  
Loughry Campus

**Course Duration:**  
2 years full-time

**Entry Requirements:**  
100 UCAS tariff points

**Course Manager:**  
Fintan McCann

**Email contact details:**  
fintan.mccann@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8149  
(Use 048 8676 8149 from RoI)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Depending on achievement students may progress onto Level 2 of relevant Honours Degree programmes at Loughry Campus (see pages 56 & 60 & 64).  
Students may also be eligible for progression onto food programmes within the School of Biomedical Sciences at the University of Ulster.

### Course aim

The Foundation Degree (FdSc) in Food Manufacture, validated by the University of Ulster, has been designed to equip graduates with the knowledge and skills to apply food science, manufacturing technology, quality management and business studies to the production of safe food, which meets consumer demands.

### Placement

Semester one of the second year of this programme is dedicated to work placement. This allows students to develop technical and commercial expertise and at the same time complete an applied investigative project. Students can complete the work placement locally or abroad.

### Careers

A wide range of posts is available in product development, quality management, production management, food inspection, education, training and research.

### Student's view

Luke McGovern



" After completing my 'A' levels I was unsure what I wanted to do. Thankfully I have chosen a programme that I enjoy and which will lead me either into a job, or onto an Honours Degree. I was very lucky to have got a great placement that allowed me to experience all aspects of managing a food business."



# Food

### Course content

#### Level 1

- Food industry in practice
- Human resource management
- Introduction to business management
- Introduction to food manufacture and quality systems
- Investigative project
- Nutrition
- Science 1
- Science 2

#### Level 2

- Applied investigative project
- Food product manufacture
- Improving business opportunities
- Lean manufacture
- Work based learning

### Entry requirements

#### 'A' level

100 tariff points, plus four GCSE subjects at Grade C including a Science subject, Mathematics and English Language or equivalent.

#### Irish Leaving Certificate

100 UCAS points equivalent, including two Grade C1s at Higher level or equivalent plus two Grade C passes at Ordinary level in English and Mathematics.

#### National Diploma

A National Diploma in an appropriate subject with at least one Merit eg Pass Merit Pass.

### Additional qualifications

During the course, students may have the opportunity to achieve additional nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificate
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- Royal Society for Public Health, Level 2 Award in Healthier Food and Special Diets
- European Computer Driving Licence (ECDL)

These programmes are classified as competency based courses and are widely recognised by the industry.



# Food

FdSc / Certificate of Higher Education in Food Studies, Food Nutrition and Health, Food Product Innovation, Food Manufacture (part-time)

## Fact file

**How to apply:**  
Direct to CAFRE

**Course Location:**  
Loughry Campus

**Course Duration:**  
2-4 years part-time (FdSc);  
1-4 years part-time (Cert HE)

**Entry Requirements:**  
100 UCAS tariff points

**Course Manager:**  
Fintan McCann

**Email contact details:**  
fintan.mccann@dardni.gov.uk  
enquiries@cafre.ac.uk

**Website:**  
www.cafre.ac.uk

**Telephone:**  
028 8676 8149  
(use 048 8676 8149 from Rol)

**Text Phone:**  
028 9052 4420

**Progression Opportunities:**  
Depending on achievement students may progress onto Level 2 of relevant Honours Degree programmes at Loughry Campus (see pages 56 & 60 & 64).  
Students may also be eligible for progression into food programmes within the School of Biomedical Sciences at the University of Ulster.

## Course aim

The Foundation Degrees / Certificates of Higher Education in Food Studies and Food Manufacture, validated by the University of Ulster, have been designed to equip graduates with the knowledge and skills to apply the principles of food science, manufacturing technology, quality management and business studies to the production of safe food, which meets consumer demands.

The Foundation Degrees / Certificates of Higher Education in Food, Nutrition and Health and Food Product Innovation, which are validated by the University of Ulster, have been designed to equip graduates with the knowledge and skills to develop innovative, nutritious, safe healthy foods which meet consumer demands.

## Careers

A wide range of posts is available in product development, quality management, production management, procurement, food inspection, food retailing, education, training and research.

## Student's view

Pat Doherty



" I am a fully qualified chef and have worked in various restaurants for almost 24 years now. I have recently been looking to change my career. I believe studying on the Foundation Degree course will lead me into a job where I can combine my skills as a chef with the new skills I am developing in commercial food production."

**" I believe studying on the Foundation Degree course will lead me into a job where I can combine my skills as a chef with the new skills I am developing."**

# Food

## Course content

Students undertake core subjects and select optional subjects to allow some degree of specialisation. Six modules or 120 credit points are required to obtain a Certificate in Higher Education. Twelve modules or 240 credit points are required to obtain a Foundation Degree.

For the list of modules in each course refer to the information on the full-time Foundation Degree Programmes.

The programme manager can provide guidance on the sequence in which the modules can be studied to complete the FdSc/Certificate of Higher Education.

## Entry requirements

'A' level  
100 tariff points, plus four GCSE subjects at Grade C including a Science subject, Mathematics and English Language or equivalent.

Irish Leaving Certificate  
100 UCAS points equivalent, including two Grade C1s at Higher level or equivalent plus two Grade C passes at Ordinary level in English and Mathematics.

National Diploma  
A National Diploma in an appropriate subject with at least one Merit eg Pass Merit Pass.

Prior Experiential Learning  
Industrial experience and prior qualifications of applicants who have worked for a minimum of three years are taken into account and for some modules it may be possible to apply for Accreditation of Prior Experiential Learning (APEL).

## Additional qualifications

During the course, students may have the opportunity to achieve additional nationally recognised qualifications to complement their course, which can give them a competitive advantage in employment or career progression.

These qualifications include:

- Chartered Institute of Environmental Health, Food Safety Certificate
- Chartered Institute of Environmental Health, Foundation Certificate in Health & Safety in the Workplace
- European Computer Driving Licence (ECDL)

These programmes are classified as competency based courses and are widely recognised by the industry.

