



A Project Approach to Delivery Appetite for more

You are to undertake an investigation into the tasks relevant to food production. You will develop and demonstrate these in the context of quality control and laboratory investigations of scaled-up production facilities, including investigating aspects of allergen control, product control and separation.

Your tasks are to:

- Identify the science needed in the food industry.
- Identify the business challenges, in particular the safety, quality and regulatory regimes.
- Identify the product challenges, in particular, scaling up the production process and factory design, control of allergens and avoidance of cross-species contamination.
- Design an in-house laboratory to address the challenges.
- Ensure product and data quality are preserved and enhanced.
- Generate reports and communications stating your findings and recommendations.

In order to do this, you will need to:

- Investigate the range of science knowledge required.
- Investigate and interpret regulations in the context of development and quality control of the products.
- Determine how multiple products can be handled safely in the existing production space.
- Define the laboratory techniques which will be required to monitor safety and quality.
- Define the scope of the in-house laboratory, in particular, determining the range of in-house tests and investigations carried out as routine, as opposed to more specialised examinations.
- Ensure links are maintained between laboratory results, production practice, regulation compliance and product quality.
- Decide on the most appropriate forms of reporting, bearing in mind target audiences which might include: company management, factory workers, regulators and consumers.

This work can be undertaken as an individual or within a team. If working within a team learners are expected to contribute to each of the areas (and be able to evidence this contribution) in order to gain the experience and knowledge required to successfully complete the Cambridge Technicals in Applied Science Food Science Pathway.