School of Medicine

MEDI354: Nutrition and Food Innovation I

Subject Outline
Spring, 2015
On-Campus
Wollongong

Subject Information
Credit Points: 8
Pre-requisite(s): CHEM215 And SHS 110 OR CHEM215 AND MEDI110
Co-requisite(s): Nil
Restrictions: Nil
Contact Hours: 2hrs Lect, 1hr Tut per week

Subject Contacts
Subject Coordinator/Lecturer
Name: Dr Anne McMahon
Location: Building 41, Room 225
Telephone: 61 2 4221 4829
Email: amcmahon@uow.edu.au
Consultation mode and times:
Email or phone for appointment. Consultation times
Monday 10.30-12.30 or Tuesday 9.30-11.30

Student Support and Advice
For general enquiries please contact StudentHub 41:
Location: 41.138B
Telephone: 61 2 4221 3492
Email: smah-students@uow.edu.au
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Section A: General Information

Subject Learning Outcomes

On completion of this subject, students should be able to:

1. describe how nutrition may act as a driving force behind food innovation
2. outline the basic principles of genetic modification and discuss its role in the development of the food supply with respect to government policy and consumer demand
3. evaluate specific case studies of food supply innovation such as feeding programs for livestock, plant biotechnology using nutritional, economic, environmental and other criteria and develop proposals for new food innovation
4. describe trends in the production and retailing of food supply innovations such as home meal solutions
5. discuss the role of food technology in the prevention of food poisoning and related food safety issues in the changing food supply system
6. utilise a framework within which to critique the role of biotechnology and other technologies in food production and retailing

Subject Description

This subject introduces students to the use of technologies that underpin the development of the contemporary Australian food supply to achieve a health outcome. These include, but are not limited to: functional foods and genetic modification and its applications in food production; the impact of these applications such as in feeding programs on livestock and/or plant agricultural practices; issues concerning trends for new food delivery systems, such as home meal solutions or ready to eat meals and related food safety concerns, and the use of risk assessment frameworks in food regulation. The overall impact of the use of biotechnology and new food production technologies based on nutrition principles and research on the food supply system will be reviewed.

Graduate Qualities

The University of Wollongong has developed five graduate qualities (http://www.uow.edu.au/student/qualities/index.html), which it considers express valuable qualities that are essential for UOW graduates in gaining employment and making an important contribution to society and their chosen field. Student development of the following graduate qualities will be enhanced by their participation in this subject:

1. **Informed**: Have a sound knowledge of an area of study or profession and understand its current issues, locally and internationally. Know how to apply this knowledge. Understand how an area of study has developed and how it relates to other areas.
2. **Independent learners**: Engage with new ideas and ways of thinking and critically analyse issues. Seek to extend knowledge through ongoing research, enquiry and reflection. Find and evaluate information, using a variety of sources and technologies. Acknowledge the work and ideas of others.
3. **Problem solvers**: Take on challenges and opportunities. Apply creative, logical and critical thinking skills to respond effectively. Make and implement decisions. Be flexible, thorough, innovative and aim for high standards.
4. **Effective communicators**: Articulate ideas and convey them effectively using a range of media. Work collaboratively and engage with people in different settings. Recognise how culture can shape communication.
5. **Responsible**: Understand how decisions can affect others and make ethically informed choices. Appreciate and respect diversity. Act with integrity as part of local, national, global and professional communities.

eLearning Space

This subject has materials and activities available via eLearning. To access eLearning you must have a UOW user account name and password, and be enrolled in the subject. eLearning is accessed via SOLS (student online services). Log on to SOLS and then click on the eLearning link in the menu column. For information regarding the eLearning spaces please use the following link: http://uowblogs.com/moodlelab/files/2013/05/Moodle_StudentGuide-1petpo7.pdf
Lecture, Tutorial, Laboratory Times
All timetable information is subject to variation. Check the latest information on the university web timetable via the Timetable link on the Current Students webpage or log into SOLS to view your personal timetable prior to attending classes.


Readings, References and Materials
Textbooks
The following text(s) will need to be purchased by students enrolled in this class.

Nil

Prescribed Readings (includes eReadings)
The following readings are prescribed for this subject, but students are not expected to purchase these. They are available to students through the library on the subjects eLearning site.

Course notes and recommended reading (available as e-readings from the library)

Materials
Nil

Recommended Readings
The following references complement the prescribed readings and textbooks:

Murano PS Understanding Food Science and Technology Thomas and Wadsworth USA 2003

Recommended readings are not intended as an exhaustive list, students should use the Library catalogue and databases to locate additional resources.

Recent Changes to this Subject
Nil

Laboratory Safety Guidelines
The rules below are general rules that are required in laboratories.

- Before commencing your project you are to ensure that you understand specific procedures for the laboratory in which you work.
- You will need to fill out a risk assessment form before commencing any experiments (confer with your laboratory supervisor).
- Never use any equipment or attempt any experiment without checking the safety implications with your laboratory supervisor or experienced delegated laboratory worker.
- Undergraduate students are not permitted to work after hours unless there is appropriate approval and supervision.
<table>
<thead>
<tr>
<th>Week</th>
<th>Week Commencing</th>
<th>Lecture</th>
<th>Tutorial</th>
<th>Assessment Task</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>27/07/2015</td>
<td>Introduction Food Supply into the new Millennium -what does it all mean?</td>
<td>No tutorial in week 1</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>03/08/2015</td>
<td>Putting Omega 3’s back into the diet Innovation in Omega 3’s</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>10/08/2015</td>
<td>GMO Foods – the nutrition perspective Home meal replacements</td>
<td>Clarifying the GM food debate and assigning students to groups for GM food debate.</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>17/08/2015</td>
<td>The Smart Foods Centre: integrating nutrition with food innovation</td>
<td>Review of potential uses &amp; benefits of food biotechnology in groups for presentation back to class.</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>24/08/2015</td>
<td>Nutrition and health claims. Defining what the system looks like</td>
<td>GM food Debate (may commence at earlier time to accommodate all students)</td>
<td>Debate 10% Within scheduled tutorial class</td>
</tr>
<tr>
<td>6</td>
<td>31/08/2015</td>
<td>Measuring consumer trends and expectations for food innovation</td>
<td>Findings from food biotechnology review and discussion around presentation and report. Confirm food for main report</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>07/09/2015</td>
<td>Looking for a healthy outcome? The development of an innovative fibre ingredient Managing IP- what to remember in nutrition research</td>
<td>Review a potential health claim and follow the process for developing substantiation</td>
<td>Mid Session Quiz</td>
</tr>
<tr>
<td>8</td>
<td>14/09/2015</td>
<td>Strategies for effective research development and commercialisation</td>
<td>Presentation on findings on health claim substantiation.</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>21/09/2015</td>
<td>Food for the future today? Looking at new food innovation offerings within the food supply</td>
<td>Finalising group presentations</td>
<td></td>
</tr>
</tbody>
</table>

Mid-Session Recess
<table>
<thead>
<tr>
<th></th>
<th>Date</th>
<th>Event Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>05/10/2015</td>
<td>Public Holiday</td>
</tr>
<tr>
<td>11</td>
<td>12/10/2015</td>
<td>Finalising group presentations</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>New Food Innovations within the food supply --- Today</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Addressing safety issues – exploring technological solutions</strong></td>
</tr>
<tr>
<td>12</td>
<td>19/10/2015</td>
<td>Group Presentations</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Nutrigenomics - an emerging trend in human nutrition</strong></td>
</tr>
<tr>
<td>13</td>
<td>26/10/2015</td>
<td>Final discussion</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Final discussion</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>New Food Innovations within the food supply --- Today</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Final exam 30% tbc during exam period 7-19 November</strong></td>
</tr>
</tbody>
</table>

**Study Recess**

Exam Period – 7/11/2015 to 19/11/2015

*The above timetable should be used as a guide only, as it is subject to change. Students will be advised of any changes as they become known.*
# Section B: Assessment

## Assessment Summary

<table>
<thead>
<tr>
<th>Assessment Item</th>
<th>Form of Assessment</th>
<th>Due Date</th>
<th>Return/Feedback Due Dates</th>
<th>Weighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assessment 1</td>
<td>Debate</td>
<td>Week 5</td>
<td>31/8/2015</td>
<td>10%</td>
</tr>
<tr>
<td>Assessment 2</td>
<td>Mid-Session Exam</td>
<td>17/09/2015 (Week 8)</td>
<td>21 days from date of submission</td>
<td>20%</td>
</tr>
<tr>
<td>Assessment 3</td>
<td>Presentation and Report</td>
<td>22/10/2015 (Week 12)</td>
<td>21 days from date of submission</td>
<td>40%</td>
</tr>
<tr>
<td>Assessment 4</td>
<td>Final Exam</td>
<td>UOW Exam Period</td>
<td>Release of results</td>
<td>30%</td>
</tr>
</tbody>
</table>

**Total Marks 100%**

## Details of Assessment Tasks

Assessment tasks will be marked using explicit criteria that will be provided to students prior to submission.

### Assessment 1: Debate

- **Due date**: Within scheduled week 5 tutorial time
- **Weighting**: 10%
- **Submission**: Submit a hardcopy to the tutor on completion of debate
- **Type of Collaboration**: Individual Assessment
- **Length**: 2 minutes per person

**Details**
- Debate outlining an argument for or against the role of gene technology. Each person will be assigned a specific role* to play such as regulator or consumer and will be either asked to defend or refute gene technology’s role within the food supply using current evidence from a variety of sources such as scientific evidence and mainstream media. Debate to be held within tutorial time for Week 5.

*Roles include: Consumer, Farmer, Regulator, Politician, Scientist, Food Industry

- **Style and format**: Debate
- **Subject Learning Outcomes**: 2

**Marking Criteria**
- Assessment 1 will be marked using the following criteria:
  1. Clarity of introduction to defend argument position
  2. Identification and presentation of main points
  3. Summary and conclusion
  4. Creativity in engaging audience
  5. Written material demonstrating concise main points and reference list

**Total 10 %**

### Assessment 2: Mid-Session Exam

- **Due date**: Thursday, 17 September 2015 (Week 8)
- **Weighting**: 20%
- **Submission**: Exam papers and answers must be submitted at the conclusion of the exam.
- **Type of Collaboration**: Individual Assessment
- **Length**: 50 minute duration

**Details**
- The mid-session test will be held within tutorial time in Week 8 Venue to be confirmed. It will consist of multiple choice and short answer questions. Content will be based on the materials covered during lectures, tutorials...
and readings for weeks 1-7.

<table>
<thead>
<tr>
<th>Style and format</th>
<th>In-class test, multiple choice and short answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Subject Learning Outcomes</td>
<td>1, 2, 3, 4</td>
</tr>
<tr>
<td>Marking Criteria</td>
<td>Assessment will be marked as follows: all 10 multiple choice questions are of equal weight and 6 short answer worth 5 marks each. Exam mark will be out of 40 but the final mark will be converted to a mark out of 20.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Assessment 3</th>
<th>Presentation and Report</th>
</tr>
</thead>
<tbody>
<tr>
<td>Due date</td>
<td>Thursday, 22 October 2015 (Week 12)</td>
</tr>
<tr>
<td>Weighting</td>
<td>40%</td>
</tr>
<tr>
<td>Submission</td>
<td>Submit a hardcopy to the StudentHub 41</td>
</tr>
<tr>
<td>Type of Collaboration</td>
<td>Individual Assessment and Group Project</td>
</tr>
</tbody>
</table>

Length

Group presentations: 3 minutes per person for 4 person group. Total time 15 minutes per group includes 12 minutes presentation and 3 minutes for questions. Individual report: 2000 words.

Details

Part 1 of this assessment item is group work. There will be 4-5 people per group. Groups will be formed in week 2 and each group will need to identify the specific food product they will be investigating which needs to be agreed with the tutor by week 4. The presentation needs to be based on factual scientific information and arguments need to be prepared and presented by each member of the group. A 1-1½ page hard copy of the main points prepared by each speaker is to be submitted with a copy of PowerPoint presentation. Presentation will be assessed as per criteria below. Part 2 of this assessment will be an individual report on the specific food product identified and its role in meeting the nutritional needs within the community. The report needs to be structured as per criteria below.

<table>
<thead>
<tr>
<th>Style and format</th>
<th>Food Innovation Today</th>
</tr>
</thead>
<tbody>
<tr>
<td>Subject Learning Outcomes</td>
<td>1, 3, 5, 6</td>
</tr>
</tbody>
</table>

Assessment 3 will be marked using a rubrics addressing the following criteria

**Group Presentation**

1. Presentation skills
   Use of aids (if relevant) and verbal delivery across the team. This includes the ability to respond to any questions

2. Content of the presentation
   Including ability to present a scientifically based information on the role of the product, identification of how science played a role in its innovation, clarification of any commercial, marketing and quality issues and how they might have been addressed, and expected outcomes for the product

3. Written material
   Each group will submit one group summary report. The group summary report needs a title page identifying the food product, the innovation investigated and the group membership student details. Each student is expected to contribute a 1-1½ page summary of their individual main points and the associated references each student has used to support their points presented. A hard copy of the Power Point presentation slides printed 3/page is also required.

Total 15%

Please note: all group members are equally responsible for the quality of the work produced by the group. Each group member needs to attend
group meetings and should read through the material being submitted for the group assignment. Peer marking may be used if there are problems with group dynamics. However, issues need to be discussed with the subject coordinator before the due date of the work.

**Individual Report**

1. Clear identification of the need for the product based on a nutritional issue in the community.

2. Adequate rationale for product development specifying how science guided research and the development of the product and the quality of evidence for any claims.

3. Identification of the relevant commercial and marketing issues such as intellectual property issues, compliance with government regulations (labelling, use of ingredients etc), advantages/disadvantages to producer or consumer and include a feasible plan to address these issues.

4. Report layout, grammar, quality of references, and correct referencing style.

Total 25%

<table>
<thead>
<tr>
<th>Assessment 4</th>
<th>Final Exam</th>
</tr>
</thead>
<tbody>
<tr>
<td>Due date</td>
<td>UOW Exam Period</td>
</tr>
<tr>
<td>Weighting</td>
<td>30%</td>
</tr>
<tr>
<td>Submission</td>
<td>Exam papers and answers must be submitted at the conclusion of the exam.</td>
</tr>
<tr>
<td>Type of Collaboration</td>
<td>Individual Assessment</td>
</tr>
<tr>
<td>Length</td>
<td>2 hours</td>
</tr>
<tr>
<td>Details</td>
<td>Assessment will be marked as follows: all 30 multiple choice questions are of equal weight and 7 short answers worth 10 marks each. Final exam to cover all material in the subject.</td>
</tr>
<tr>
<td>Subject Learning Outcomes</td>
<td>1, 2, 3, 4, 5, 6</td>
</tr>
<tr>
<td>Marking Criteria</td>
<td>Assessment will be marked as follows: all 30 multiple choice questions are of equal weight and 7 short answers worth 10 marks each.</td>
</tr>
</tbody>
</table>

**Minimum Requirements for a Pass in this Subject**

To receive a clear pass in this subject a total mark of 50% or more must be achieved. In addition, failure to meet any of the minimum performance requirements is grounds for awarding a Technical Fail (TF) in the subject, even where total marks accumulated are greater than 50%.

The minimum performance requirements for this subject are:

- attempt all assessment tasks
- pass the final exam
- meet the minimum participation requirements set out below.

**Minimum Student Attendance and Participation**

It is expected that students will allocate 10 hours per week to this subject, including any required class attendance, completion of prescribed readings and assessment tasks.

Student attendance at tutorials, practicals, seminars and/or simulations is compulsory and students must attend at least 100% of classes. Absences will require the submission of an application for
Academic Consideration via SOLS and the presentation of suitable documentation, for example a Medical Certificate, to Student Central as soon as practical. For further details about applying for academic consideration visit the Student Central webpage:

Scaling
Scaling will not occur in this subject.

Late Submission
Late submission of an assessment task without an approved extension of the deadline is not acceptable. If you are unable to submit an assessment due to extenuating circumstances (e.g. medical grounds or compassionate grounds), you can make an application of academic consideration. Not all circumstances qualify for academic consideration. For further details about applying for academic consideration visit the Student Central webpage:

Late Submission Penalty
Marks will be deducted for late submission at the rate of 5% of the total possible marks for that particular assessment task per day. This means that if a piece of work is marked out of 100, then the late penalty will be 5 marks per day (5% of 100 possible marks per day). The formula for calculating the late penalty is: the total possible marks x 0.05 x number of days late. For the purposes of this policy a weekend (Saturday and Sunday) will be regarded as two days.

For example:
- Student A submits an assessment which is marked out of 100. The assessment is submitted 7 days late. This means that a late penalty of 35 marks will apply (100 x 0.05 x 7). The assessment is marked as per normal out of 100 and is given a mark of 85/100, and then the late penalty is applied. The result is that the student receives a final mark of 50/100 for the assessment (85 (original mark) – 35 marks (late penalty) = 50/100 (final mark)).
- Student B submits a report which is marked out of 20. The report is submitted three days late. This means that a late penalty of 3 marks will apply ((20 x 0.05 x 3). The report is marked as per normal out of 20 and is given a mark of 17/20, and then the late penalty is applied. The result is that the student receives a final mark of 14/20 for the report (17 (original mark) – 3 marks (late penalty) = 14/20 (final mark)).

No marks will be awarded for work submitted either after the assessment has been returned to the students or more than two weeks after the due date, whichever is the sooner. This does not apply to situations where a particular assessment task is undertaken by students at different times throughout the session, but where the assessment is based on experiments or case studies specific to a student. In this case no marks will be awarded for work submitted more than two weeks after the due date.

Notwithstanding this, students must complete all assessment tasks to a satisfactory standard and submit them, regardless of lateness or loss of marks, where submission is a condition of satisfactorily completing the subject.

Supplementary Assessments
Supplementary assessment may be offered to students whose performance in this subject is close to that required to pass the subject, and are otherwise identified as meriting an offer of a supplementary assessment. The precise form of supplementary assessment will be determined at the time the offer of a supplementary assessment is made.

Students can log on to SOLS and click on the link titled “Supplementary Assessment” to view any applicable offers or use the following link; http://www.uow.edu.au/student/exams/suppassess/index.html
System of Referencing Used for Written Work

The Author-Date (Harvard) referencing system should, unless otherwise specified for a particular assessment (check Details of Assessment Tasks), be utilised. A summary of the Harvard system can be accessed on the Library website at: http://public01.library.uow.edu.au/refcite/style-guides/html/

Use of Internet Sources

Students are able to use the Internet to access the most current information on relevant topics and information. Internet sources should only be used after careful critical analysis of the currency of the information, the role and standing of the sponsoring institution, reputation and credentials of the author, the clarity of the information and the extent to which the information can be supported or ratified by other authoritative sources.

Plagiarism

The full policy on Academic Integrity and Plagiarism is found in the Policy Directory on the UOW website.

"The University's Academic Integrity and Plagiarism Policy, Faculty Handbooks and subject guides clearly set out the University's expectation that students submit only their own original work for assessment and avoid plagiarising the work of others or cheating. Re-using any of your own work (either in part or in full) which you have submitted previously for assessment is not permitted without appropriate acknowledgement. Plagiarism can be detected and has led to students being expelled from the University.

The use by students of any website that provides access to essays or other assessment items (sometimes marketed as ‘resources’), is extremely unwise. Students who provide an assessment item (or provide access to an assessment item) to others, either directly or indirectly (for example by uploading an assessment item to a website) are considered by the university to be intentionally or recklessly helping other students to cheat. This is considered academic misconduct and students place themselves at risk of being expelled from the University."

Submission of Assessments

Assessments submitted at StudentHub 41 must have a SATS (Student Assessment Tracking System) coversheet attached to the front of the assessment. Instructions for generating a coversheet can be found on the StudentHub 41 web page: http://smah.uow.edu.au/current-students/UOW151958.html

For an assessment to be successfully submitted at StudentHub 41 please note the following:

- The coversheet must be signed and dated.
- The assessment must have the correct coversheet i.e. the correct subject code and tutorial group (if applicable).
- A legible barcode with all numbers and digits below e.g. UOW20121007656.
- Assessments must be submitted by 4:00pm on the due date.

If an assessment is submitted to StudentHub 41 without any of the above we will contact you through your student email address and advise that you need to return to StudentHub 41 with the correct coversheet. Your assessment won’t be considered submitted until the correct coversheet is attached. This might mean that your assessment is submitted late.

An email receipt will be issued on the same day as submission of assessments and students are required to retain this receipt until they have received the final mark for that assessment task. It is your responsibility to contact StudentHub 41 if you have not received this receipt by the following business day. The receipt is proof of submission of assessments and students will be required to produce this in the event that an assessment task is considered to be lost. Students are also expected to keep a copy of all their submitted assessments in the event that re-
submission is required. SATS Group Assessment Coversheets are printed by the lead member of the group and subsequent names can be added in the SATS student interface before printing. All members of the group must sign the printed SATS Group Assessment Coversheet before submitting the assessment.

Note that if assessments are submitted in the after-hours slot at StudentHub 41 it will be scanned into SATS the following business day. Assessments submitted via post will be scanned into SATS on the day of delivery. Any assessments received without the correct assessment coversheet attached will not be accepted by SATS. It is the student’s responsibility to ensure that the correct assessment coversheet is submitted with their assessment.

Students may post their assessments to:
StudentHub 41 (41.138B)
University of Wollongong
Wollongong NSW 2522

Assessments will be considered submitted on the date of postage. It is the student’s responsibility to ensure they have evidence of their submission date if it arrives at the office after due date.

Distance students who would like to have marked assessments returned must include a stamped self-addressed envelope with the posted assessment.

**Assessment Return**

Students will be notified when they can collect or view their marked assessment. In accordance with University Policy marked assessments will usually only be held for 21 days after the declaration of marks for that assessment.
Section C: General Advice

Students should refer to the Faculty of Science, Medicine and Health website for information on policies, learning and support services and other general advice.

University Policies

Students should be familiar with the following University policies:

a. Code of Practice – Teaching and Assessment  

b. Student Charter  

c. Academic Integrity and Plagiarism Policy  

d. Student Academic Consideration Policy  

e. Course Progress Policy  

f. Graduate Qualities Policy  

g. Academic Complaints Policy (Coursework and Honours Students)  

h. Policy and Guidelines on Non-Discriminatory Language Practice and Presentation  

i. Intellectual Property Policy  

Student Support Services and Facilities

Students can access information on student support services and facilities at the following link. This includes information on “Academic Support”, “Starting at University”, “Help at University” as well as information and support on “Career’s and Jobs”. http://www.uow.edu.au/student/services/index.html

Student Etiquette

Guidelines on the use of email to contact teaching staff, mobile phone use in class and information on the university guide to eLearning ‘Netiquette’ can be found at  

Version Control Table

<table>
<thead>
<tr>
<th>Version Control</th>
<th>Release Date</th>
<th>Author/Reviewer</th>
<th>Approved By</th>
<th>Amendment</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>26/06/2015</td>
<td>Dr Anne McMahon – Subject Coordinator</td>
<td>Sonia Losinno – ADE Nominee</td>
<td>Final MEDI354 Spring 2015 Subject Outline</td>
</tr>
<tr>
<td>2</td>
<td>09/07/2015</td>
<td>Dr Anne McMahon – Subject Coordinator</td>
<td>Sonia Losinno – ADE Nominee</td>
<td>Minor detail changes to assessments and timetable</td>
</tr>
</tbody>
</table>