Module III Assignment 5 Written Product or Process Proposal

General guidelines:

10 to 20 pages; 1.5 spacing; size 12 font; 2.0 cm or 0.75 inch margins Include title page and table of contents. Add appendix section if needed.

A. Rationale (15)

- 1. Why was the product/process chosen?
- 2. Identify and justify the need and relevance to the local region of the novel product/process
 - i. Macro/micronutrient deficiencies identified
 - ii. Target population identified
- 3. Product or process–original/resourceful/adequate (5)

B. Product or Process Description (20)

Product Description/ Evaluation

- 1. Product description/use
- 2. Product formulation and ingredient/ component functionality
 - i. Nutrient bioavailability, nutrient interactions
- 3. Shelf life estimate
- 4. Price/cost evaluation
- 5. Packaging
- 6. Nutrition Label

C. Safety/Regulations (10)

Safety evaluation with respect to formulations, functionality, and processing. Include at least two of the following as appropriate for your product or process:

OR

- 1. Hazard Analysis Critical Control Points (HACCP)/Good Manufacturing Practices (GMPs)
- 2. Home use e.g. safety hazard?
- 3. Regulations (FDA, USDA, OSHA, EPA)

D. Impact (25)

- 1. Impact potential–problem to be solved
- 2. Economic Feasibility
- 3. Culturally Appropriate
- 4. Description of Approach
 - i. Short-term vs. long-term
 - ii. Local production vs. mass production
- 5. Distribution Logistics
 - i. How will the product be effectively distributed to target population?

E. Organization and Presentation (20)

1. Presentation of material is very well organized and structure is cohesive. Excellence in writing is clearly demonstrated. Ideas flow logically and are clearly linked.

F. References (5)

- 1. Appropriate sources and cited properly throughout
- 2. APA style or other style used consistently

Adapted from: Institute of Food Technologists Student Association Developing Solutions for Developing Countries Competition Rules and Regulations (2010) and FNH 490 003 Presentation Evaluation Overview by Judy McLean (spring 2011).

Process Description/ Evaluation

- 1. Process description and basis for selection
- 2. Process flow diagram
- 3. Hazard Analysis & Critical Control Points (HACCP)
- 4. Process limits