

## Liverpool John Moores University

Title: Introduction to Food Product Development  
Status: Definitive  
Code: **4100SSLN** (123051)  
Version Start Date: 01-08-2019

Owning School/Faculty: Sports Studies, Leisure and Nutrition  
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Wendy Johnston	Y

**Academic Level:** FHEQ4      **Credit Value:** 20      **Total Delivered Hours:** 40  
**Total Learning Hours:** 200      **Private Study:** 160

### Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	10
Practical	30

**Grading Basis:** 40 %

### Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Portfolio	AS1	Workbook (2,500 words)	50	
Practice	AS2	Practical Assessment	50	

### Aims

*This module aims to introduce food and product development from both a theoretical and practical perspective to enable students to investigate a range of food commodities, to apply basic skills and knowledge to the practical preparation of safe, nutritious food and to introduce basic aspects of product development needed for the further study of food development and nutrition.*

## Learning Outcomes

After completing the module the student should be able to:

- 1 Demonstrate the safe handling and preparation of a range of food commodities
- 2 Recognise the basic concepts of food development and analysis to support further study in food development and nutrition
- 3 Recognise the importance of staple foods and key nutrients and how to prepare products from a practical perspective

## Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

Portfolio	1	2	3
Practical	1	2	3

## Outline Syllabus

*Sourcing following and writing a recipe; Commodities; Healthy options/special dietary requirements; Alternative food choices; Fundamentals of bakery; Labelling; Product comparisons; Introduction to packaging; Introduction to diet plan 7; Introduction to product formulation; Introduction to sensory analysis; Introduction to technology*

## Learning Activities

The module consists of lectures and practicals. The practical sessions are designed to develop relevant food development skills

## Notes

Food studies is a multidisciplinary area. This module allows students to work with food (as a familiar material) to investigate food commodities