

## Liverpool John Moores University

Title: Food Quality  
Status: Definitive  
Code: **4107SSLN** (123061)  
Version Start Date: 01-08-2019

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

Team	Leader
Diane Eldridge	Y
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**Academic Level:** FHEQ4      **Credit Value:** 20      **Total Delivered Hours:** 42  
**Total Learning Hours:** 200      **Private Study:** 158

### Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	30
Practical	10

**Grading Basis:** 40 %

### Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	AS1	Exam	50	2
Artefacts	AS2	Leaflet (1,000 words)	50	

### Aims

*Identify the various aspects of the food supply chain and how food safety and quality can be maintained.*

### Learning Outcomes

After completing the module the student should be able to:

- 1 Explain the importance of food standards and quality to consumers, food businesses and other organisations
- 2 Recognise the quality characteristics of food
- 3 Execute and evaluate sensory evaluation methodologies for the assessment of food quality

### **Learning Outcomes of Assessments**

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

Exam	1	2	3
Artefact	1	2	3

### **Outline Syllabus**

*The module identifies the principles of food standards and quality including international and national standards for food and food manufacturing. The role and design of sensory evaluation methodologies to evaluate food quality using the human senses. Appreciate other approaches to measure and manage standards and quality in food.*

### **Learning Activities**

Lectures and workshops will be the main focus of student learning and these will be supported by tutorials.

### **Notes**

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