

Liverpool John Moores University

Title: Principle of Food Processing
Status: Definitive
Code: **4504YAUNUT** (127927)
Version Start Date: 01-08-2021

Owning School/Faculty: Sport and Exercise Sciences
Teaching School/Faculty: Yunnan Agricultural University

Team	Leader
Elizabeth Mahon	Y

Academic Level: FHEQ4 **Credit Value:** 20 **Total Delivered Hours:** 66
Total Learning Hours: 200 **Private Study:** 134

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	56
Practical	8

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	Exam	Exam for Principles of Food Processing	30	2
Report	Report	Experimental Report for Food Processing	10	
Portfolio	Portfolio	Portfolio of class and homework for Food Processing	10	
Test	Test	Test - Exam conditions for Food Additives	35	2
Practice	Practice	Practice - combination of practical and self learning tasks for Food additives	15	

Aims

This module aims to enable students to master the basic theory, professional knowledge and skills of food processing and food additives, which is beneficial to further study of specialized courses or engaging in food scientific research, product development, industrial production management and other related fields.

Learning Outcomes

After completing the module the student should be able to:

- 1 Describe the basic theory relating to food storage, processing technology and food additives
- 2 Identify the quality problems in storage and processing of food, and demonstrate the ability to consult relevant data and analyse the causes
- 3 Demonstrate an ability to solve practical production problems

Learning Outcomes of Assessments

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

Exam Food processing	1	2	
Report Food processing	1	2	3
Portfolio Food processing	1	2	3
Test Food Additives	1	2	
Practice Food Additives	1	2	

Outline Syllabus

An understanding of food processing technology, including raw materials and pretreatment of food; drying processing, canning processing; sugar products and pickled products processing; processing technology of meat, dairy, and egg products; processing of cereal food.

An understanding of food additives including introduction, food colorants, food flavouring agents, food flavours and spices, tempering and tempering food additives, food preservatives, food antioxidants, food enzyme preparations and food nutrition fortifiers.

Students will also be provided with the opportunity to develop practical skills relevant to food processing.

Learning Activities

Through lectures, classroom discussion, exercises and practical laboratory experiments, students will obtain the basic theory, basic knowledge and basic skills of food technology and additives. The teaching activities will also enable students to develop their ability to analyse and solve problems.

Notes

This module will combine specific food technology cases with theoretical basis to enable students to apply what they have learnt to solve practical problems. This module will give students the opportunity to develop and improve their practical skills in food processing and additives.