

Principle of Food Processing

Module Information

2022.01, Approved

Summary Information

Module Code	4504YAUNUT
Formal Module Title	Principle of Food Processing
Owning School	Sport and Exercise Sciences
Career	Undergraduate
Credits	20
Academic level	FHEQ Level 4
Grading Schema	40

Teaching Responsibility

LJMU Schools involved in Delivery
LJMU Partner Taught

Partner Teaching Institution

Institution Name
Yunnan Agricultural University

Learning Methods

Learning Method Type	Hours
Lecture	56
Practical	8

Module Offering(s)

Display Name	Location	Start Month	Duration Number Duration Unit
JAN-PAR	PAR	January	12 Weeks

Aims and Outcomes

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.
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After completing the module the student should be able to:

Learning Outcomes

Code	Number	Description
MLO1	1	Describe the basic theory relating to food storage, processing technology and food additives
MLO2	2	Identify the quality problems in storage and processing of food, and demonstrate the ability to consult relevant data and analyse the causes
MLO3	3	Demonstrate an ability to solve practical production problems

Module Content

Outline Syllabus	An understanding of food processing technology, including raw materials and pre-treatment 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.
Module Overview	
Additional Information	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.

Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Exam	Exam Food processing	30	2	MLO1, MLO2
Report	Report Food processing	10	0	MLO1, MLO2, MLO3
Portfolio	Portfolio Food processing	10	0	MLO1, MLO2, MLO3
Test	Test Food Additives	35	2	MLO1, MLO2
Practice	Practice Food Additives	15	0	MLO1, MLO2

Module Contacts

Module Leader

Contact Name	Applies to all offerings	Offerings
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Elizabeth Mahon	Yes	N/A
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Partner Module Team

Contact Name	Applies to all offerings	Offerings
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