

Liverpool John Moores University

Title: Food Production Management
Status: Definitive
Code: **4507SSLNLC** (122658)
Version Start Date: 01-08-2021

Owning School/Faculty: Business and Management
Teaching School/Faculty: City of Liverpool College

Team	Leader
Andrew Simpson	Y

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

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	25
Seminar	15

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Essay	AS1	Essay (2,500 words)	60	
Essay	AS2	Essay (2,000 words)	40	

Aims

This module focuses on the management of the food production department, identifying significant operational functions in various operations, design and control. This module will enable students to be able to predict and plan for future changes and challenges in the industry

Learning Outcomes

After completing the module the student should be able to:

- 1 Evaluate a relevant and current issue in food production management
- 2 Investigate its effect within the tourism and hospitality industry

Learning Outcomes of Assessments

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

Essay	1	2
Essay	1	2

Outline Syllabus

Students will investigate a range of food issues related to the hospitality industry and its management. They will then conduct an in-depth investigation into one particular topic that could relate to their placement and its effect on the management of food production

Learning Activities

In order to relate and apply their knowledge and skills in planning and operating food production areas, students will gain exposure to production operations within the hospitality and related industry. Visits to a range of commercial operations will highlight contrasting food production systems and their human, financial and physical resource requirements. Visiting speakers will usefully extend the range of operations covered by visits as well as adding vocational relevance and currency to the delivery of this module. Delivery will be a combination of practical work and experiential learning supported by formal input and development of associated theory, including appropriate legislation, hygiene and safety issues.

Notes

Students will conduct a critical analysis of kitchen hygiene in a kitchen environment. Students will undertake food hygiene training. Students will also undertake 2 to 5 days practical kitchen training and practical skills development including food preparation skills, food service skills, culinary skills. Students will also participate in culinary master-classes in order to develop food production skills.