

Summary Information

Module Code	5003SPS
Formal Module Title	Food Chain and Sustainability
Owning School	Sport and Exercise Sciences
Career	Undergraduate
Credits	20
Academic level	FHEQ Level 5
Grading Schema	40

Teaching Responsibility

LJMU Schools involved in Delivery
Sport and Exercise Sciences

Learning Methods

Learning Method Type	Hours
Lecture	16
Online	8
Workshop	16

Module Offering(s)

Display Name	Location	Start Month	Duration Number Duration Unit
SEP-CTY	CTY	September	12 Weeks

Aims and Outcomes

Aims	The aim of this module is to provide knowledge and understanding of the global food supply chain and its impact on food choice, nutrition, health and the environment. The module introduces the main staple foods and food commodities; an overview of the structure of global food supply chain (including primary production, food processing & manufacturing, food distribution and food retail); an understanding of the political and ethical issues of food production and supply; as well as issues associated with food sustainability.
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After completing the module the student should be able to:

Learning Outcomes

Code	Number	Description
MLO1	1	Discuss the structure and dimensions of global food supply chains.
MLO2	2	Assess political and ethical issues associated with the production and supply of foods.
MLO3	3	Critically evaluate the environmental impact of food production and the challenges of producing food sustainably.

Module Content

Outline Syllabus	Food Supply Chain: Introduction to the Food web/chain and the major players; Staple foods and main sources of nutrients; Methods of food production and sources of food supply; Food preservation, food manufacturing & food retailing; Political and ethical issues associated with food production and supply. Food Sustainability: Food waste; Sustainable food production; Future challenges.
Module Overview	The aim of this module is to provide knowledge and understanding of the global food supply chain and its impact on food choice, nutrition, health and the environment. The module introduces the main staple foods and food commodities; an overview of the structure of global food supply chain (including primary production, food processing and manufacturing, food distribution and food retail); an understanding of the political and ethical issues of food production and supply; as well as issues associated with food sustainability.
Additional Information	The Association for Nutrition (AfN) competencies covered in this module include: CC2a Food or feed commodities (staple foods, main sources of key nutrients, novel sources etc.) within UK and/or internationally for either human or animal systems. CC2b Effect on chemical composition and nutritional quality of food, feed and diet for either human or animal systems of: - methods of food or feed production, preparation, preservation, fortification and format - sources of food or feed supply - methods of cooking and storage CC2e Understanding of issues associated with food or feed sustainability. CC3a Food or feed and nutrition and health policy (at global, national and local level) for either human or animal systems.

Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Presentation	Group Presentation	60	0	MLO1, MLO2, MLO3
Artefacts	Blog (2000 words)	40	0	MLO1, MLO2, MLO3

Module Contacts

Module Leader

Contact Name	Applies to all offerings	Offerings
Wendy Johnston	Yes	N/A

Partner Module Team

Contact Name	Applies to all offerings	Offerings
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