

## Liverpool John Moores University

Title: Food Chain and Sustainability  
Status: Definitive  
Code: **5003SPS** (129011)  
Version Start Date: 01-08-2021

Owning School/Faculty: Sport and Exercise Sciences  
Teaching School/Faculty: Sport and Exercise Sciences

Team	Leader
Wendy Johnston	Y
Abdulmannan Fadel	
Katie Lane	

**Academic Level:** FHEQ5  
**Credit Value:** 20  
**Total Delivered Hours:** 40

**Total Learning Hours:** 200  
**Private Study:** 160

### Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	12
Online	8
Practical	8
Workshop	12

**Grading Basis:** 40 %

### Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Essay	AS1	Blog (2000 words)	40	
Presentation	AS2	Group Presentation (20-minute)	60	

### 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.*

## **Learning Outcomes**

After completing the module the student should be able to:

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

## **Learning Outcomes of Assessments**

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

Blog (2000 words)	1	2	3
Group Presentation	1	2	3

## **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.*

## **Learning Activities**

The module consists of formal lectures, workshops and Canvas discussion boards. The workshops will support in class lectures and enable students to develop critical analytical skills. The online materials are designed to encourage critical discussion of the ethical and political issues surrounding the sustainable production of safe, nutritious and healthy foods.

## **Notes**

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.