

Module Information

2022.01, Approved

Summary Information

Module Code	5004SPS
Formal Module Title	Food Technology and Development
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
Practical	8
Workshop	16

Module Offering(s)

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

Aims and Outcomes

Aims	This module aims to provide an understanding of the technology, techniques and processes involved in turning raw materials into safe nutritious foods. The module will focus on technological advancements in the industry to help improve the nutritional quality of foods. The module will provide students with an understanding of food production and manufacturing techniques and will discuss selection, production, processing, preservation, packaging, labelling, waste management and quality management of safe nutritious food. Workshop sessions will provide opportunities for the practical exploration of food technologies. The combination of theory and practice will promote the development of both theoretical and practical skills.
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After completing the module the student should be able to:

Learning Outcomes

Code	Number	Description
MLO1	1	Identify and evaluate recent advances in the development of safe food practices throughout the food chain.
MLO2	2	Investigate and explore the functionality of food components from a food science perspective and to link theory with practice.
MLO3	3	Identify and explain current technological advancements within the food industry, which are involved in turning raw materials into safe nutritious foods.

Module Content

Outline Syllabus	Food Technology and Nutrition: Food processing technologies; Food safety; Food chemistry; Food preservation; Food packaging and labelling. Exploration of food technology and nutrition: Yogurt; Cheese; Ice cream; Pasteurised juice; Alternative proteins; Fermentation; Preservation; Mayonnaise; Butter; Yeast products.
Module Overview	This module aims to provide an understanding of the technology, techniques and processes involved in turning raw materials into safe nutritious foods. The module will focus on technological advancements in the industry to help improve the nutritional quality of foods. The module will provide you with an understanding of food production and manufacturing techniques and will discuss selection, production, processing, preservation, packaging, labelling, waste management and quality management of safe nutritious food. Workshop sessions will provide opportunities for the practical exploration of food technologies. The combination of theory and practice will promote the development of both theoretical and practical skills.
Additional Information	The Association for Nutrition (AfN) competencies covered in this module include: CC1q Theories of and development of practical skills in communication and learning 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 CC2c Familiarity with and/or development of practical skills involved in the methods to analyse the composition of foods or feeds CC2e Understanding of issues associated with food or feed sustainability. CC4f Understanding the general principles and methods associated with determining the efficacy, health attributes, health claims, safety, and legal aspects of foods, feeds, drinks and supplements for either human or animal systems. CC4h Ability to integrate knowledge and understanding from a variety of sources to identify or propose solutions in one of the following areas: Improvement of human health or improvement of the welfare and/or productivity of animals or improvement of food production and sustainability 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. CC3f Theories and application of methods of improving health, behaviour and change for either human or animal systems. CC2d Ability to formulate ideas and opinions concerning foods or feeds, nutrients, nonnutrient components of food and nutrition effectively and appropriately for either human or animal systems.

Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Report	Report (2000 words)	40	0	MLO1, MLO2
Presentation	Group Presentation (25-minute)	60	0	MLO1, MLO3

Module Contacts

Module Leader

Contact Name	Applies to all offerings	Offerings
Abdulmannan Fadel	Yes	N/A

Partner Module Team

Contact Name	Applies to all offerings	Offerings
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