

## Liverpool John Moores University

Title: FOOD STANDARDS AND QUALITY  
Status: Definitive  
Code: **5077TEF** (103840)  
Version Start Date: 01-08-2018

Owning School/Faculty: Sports Studies, Leisure and Nutrition  
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

| Team           | Leader |
|----------------|--------|
| Diane Eldridge | Y      |

**Academic Level:** FHEQ5      **Credit Value:** 24      **Total Delivered Hours:** 57  
**Total Learning Hours:** 240      **Private Study:** 183

### Delivery Options

Course typically offered: Standard Year Long

| Component | Contact Hours |
|-----------|---------------|
| Lecture   | 36            |
| Practical | 8             |
| Workshop  | 13            |

**Grading Basis:** 40 %

### Assessment Details

| Category | Short Description | Description  | Weighting (%) | Exam Duration |
|----------|-------------------|--|---------------|---------------|
| Report   | AS1               | Synopsis 1,000 words                                   | 20            |               |
| Report   | AS2               | HACCP Group Report 2,000 Words                         | 40            |               |
| Report   | AS3               | Sensory Evaluation (Group Report-4 People) 4,000 words | 40            |               |

### Aims

*To provide an understanding of the importance of food standards and food quality, and why this matters to food consumers, food businesses and other organisations.*

## Learning Outcomes

After completing the module the student should be able to:

- 1 Identify the major organisations responsible for setting and enforcing food standards, including key aspects of legislation and critically evaluate food safety and food quality management systems.
- 2 State the conditions which may lead to the contamination of foods, assess these hazards within the context of stages of food production and supply, applying HACCP principles as a means of managing and ensuring food safety.
- 3 Design execute and evaluate sensory evaluation methodologies in the context of assessing food quality, including the application of appropriate statistical procedures.

## Learning Outcomes of Assessments

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

|                    |   |
|--------------------|---|
| Synopsis           | 1 |
| HACCP Group Report | 2 |
| Sensory Evaluation | 3 |

## Outline Syllabus

*International and national standards for foods and organisations responsible for enforcing such standards (e.g. the role of international bodies such as the CODEX committee of the UN/WHO, the role of European organisations such as the EFSA, and European food regulations; as well as national bodies such as the FSA). The causes of food contamination, particularly microbiological hazards in foods. Principles of food safety management, particularly HACCP-based systems. The role of sensory evaluation methodologies in ensuring food quality. The design of methodologies to evaluate food quality using the human senses. Use of statistics to analyse and interpret sensory test data. Appreciate other approaches to measure and manage standards and quality in food.*

## Learning Activities

The theoretical work will be delivered mainly by lectures, but this will include some workshops and an element of group discussion. There will also be practical group-based sessions (particularly in the context of helping to understand sensory evaluation methodologies). The module will also involve thinking about the design of experimental methodologies, the collection and analysis of appropriate data, as well as the communication of complicated material using diagrams, charts and report writing skills.

## Notes

This module considers what we mean by food standards and food quality, and why this is important to consumers, food businesses and other organisations. The module is also looking at key international and national organizations that set and enforce food standards. The module is also looking in particular at HACCP based food safety management systems and the use of sensory evaluation methodologies to help manage consumer quality expectations. Evidence from this module may contribute to WoW certification.