Liverpool John Moores University

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Title: The Food Industry

Status: Definitive

Code: **5083TEF** (120010)

Version Start Date: 01-08-2019

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

| Team | Leader |
|----------------|--------|
| Wendy Johnston | Υ |

Academic Credit Total

Level: FHEQ5 Value: 24 Delivered 50

Hours:

Total Private

Learning 240 Study: 190

Hours:

Delivery Options

Course typically offered: Standard Year Long

| Component | Contact Hours | |
|-----------|---------------|--|
| Lecture | 48 | |

Grading Basis: 40 %

Assessment Details

| Category | Short Description | Description | Weighting (%) | Exam Duration |
|----------|----------------------|-------------|---------------|------------------|
| Report | AS1 | | 50 | |
| Exam | AS2 | | 50 | 2 |

Aims

The aims of this module are to enable students to develop a realistic knowledge and understanding of the food industry from the primary producer to the end consumer; To understand the importance of food safety, quality, traceability and authenticity within the food industry; To develop a critical understanding of the importance marketing can have on consumer choices in ensuring the success of products

Learning Outcomes

After completing the module the student should be able to:

- 1 To understand and critically evaluate how the food industry operates from primary producer to end consumer
- 2 To critically analyse internal and external factors which influence the behaviour of the food industry
- 3 To critically evaluate the role of marketing within the food industry

Learning Outcomes of Assessments

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

1500 Words Report

Seen Case Study 2 3

Outline Syllabus

The lectures will cover issues including Food quality and standards within the food industry; primary and secondary producers; organisational structures within the food industry, ethics, food safety and transparency; marketing strategies; exploration of some or all of these themes.

Learning Activities

Lectures will be the main form of student learning and will inloude guest lectures from retailers, producers, and manufacturers.

Notes

Lectures will be the main form of student learning. Including ICT sessions and guest letures from retailers, producers, and manufacturers.