

Liverpool John Moores University

Title: Food Safety & Quality
Status: Definitive
Code: **5105SSLN** (123088)
Version Start Date: 01-08-2019

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

Team	Leader
Leo Stevenson	Y
Diane Eldridge	

Academic Level: FHEQ5 **Credit Value:** 20 **Total Delivered Hours:** 42
Total Learning Hours: 200 **Private Study:** 158

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	28
Practical	10
Workshop	2

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	AS1	Exam (2 hours)	50	2
Report	AS2	Report (2,500 Words)	50	

Aims

Identify the various aspects of the food supply chain and how food safety and quality can be maintained

Learning Outcomes

After completing the module the student should be able to:

- 1 Explain the importance of food standards and quality to customers, food businesses and other organisations
- 2 Explain the ways that food may become contaminated
- 3 Recognise the hazards associated with different stages in food production and explain their control measures

Learning Outcomes of Assessments

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

Exam	1	2	3
Report	1	2	3

Outline Syllabus

The module identifies the principles of food standards and quality. The module also identifies the relevant micro-organisms and conditions which may lead to microbial contamination of food items and assess the hazards associated with stages of food production and identify control measures.

Learning Activities

Lectures and practicals will be the main form of student learning and these will be supported by tutorials.

Notes

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