

Expanding the Applied Knowledge of Food

Module Information

2022.01, Approved

Summary Information

| | |
|---------------------|---|
| Module Code | 5503YAUNUT |
| Formal Module Title | Expanding the Applied Knowledge of Food |
| 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 | 43 |
| Practical | 17 |
| Seminar | 4 |

Module Offering(s)

| Display Name | Location | Start Month | Duration Number Duration Unit |
|--------------|----------|-------------|-------------------------------|
| SEP-PAR | PAR | September | 12 Weeks |

Aims and Outcomes

| | |
|------|--|
| Aims | The aim of this module is to prepare students for work and research in the area of food science and to broaden their knowledge and ability to practise in this field. Students will be introduced to new topic areas such as food immunology, where they will develop an understanding of the immunology developments, principles and application in food science. Students will also master the reading and writing skills in scientific English papers to enlarge the amount of vocabulary in food science, and widen the scope of their knowledge. There will be a focus on practical knowledge and skills in relation to Food Chemistry and Management of Food Quality and Safety and this will be translated into the assignment tasks. |
|------|--|

After completing the module the student should be able to:

Learning Outcomes

| Code | Number | Description |
|------|--------|---|
| MLO1 | 1 | Demonstrate knowledge of food immunology principles. |
| MLO2 | 2 | Illustrate the application of immunology into research and development of food science. |
| MLO3 | 3 | Master basic reading and writing skills in scientific English papers to enlarge the amount of vocabulary in food science, and widen the scope of knowledge. |

Module Content

| | |
|------------------------|---|
| Outline Syllabus | An understanding of food immunology including introduction of immunology, immune organs and cells, antigens, antibodies, cytokines, immune response, food and hypersensitivity, nutrition and body immunity, digestive tract and immune system, immunodetection, regulation of immune response and experimental course. Practical activities related to Food Chemistry, Management of Food Quality and Safety. Communicating ideas. Exploring ideas. Designing solutions and delivery and practical implementation. |
| Module Overview | |
| Additional Information | This module is to provide students with a deeper understanding of wider topics in food science e.g. food immunology. This module also provides an opportunity for students to develop their English technical vocabulary in Food Science and to master skills in reading and writing academic papers. |

Assessments

| Assignment Category | Assessment Name | Weight | Exam/Test Length (hours) | Module Learning Outcome Mapping |
|---------------------|-------------------------------|--------|--------------------------|---------------------------------|
| Exam | Immunology Exam | 50 | 2 | MLO1, MLO2 |
| Report | Professional English Practice | 10 | 0 | MLO3 |
| Report | Professional English Report | 5 | 0 | MLO3 |
| Test | Professional English Test | 35 | 1 | MLO3 |

Module Contacts

Module Leader

| | | |
|--------------|--------------------------|-----------|
| Contact Name | Applies to all offerings | Offerings |
|--------------|--------------------------|-----------|

| | | |
|-----------------|-----|-----|
| Elizabeth Mahon | Yes | N/A |
|-----------------|-----|-----|

Partner Module Team

| | | |
|--------------|--------------------------|-----------|
| Contact Name | Applies to all offerings | Offerings |
|--------------|--------------------------|-----------|