Liverpool John Moores University

Title:	Expanding the Applied Knowledge of Food
Status:	Definitive
Code:	**5503YAUNUT** (127930)
Version Start Date:	01-08-2021
Owning School/Faculty:	Sport and Exercise Sciences
Teaching School/Faculty:	Sport and Exercise Sciences

Team	Leader
Elizabeth Mahon	Y

Academic Level:	FHEQ5	**Credit Value:**	20	**Total Delivered Hours:**	66
Total Learning Hours:	200	**Private Study:**	134		

Delivery Options
Course typically offered: Semester 1

Component	Contact Hours
Lecture	43
Practical	17
Seminar	4

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	Exam	Exam in Immunology	50	2
Practice	Practice	Practice in Professional English Language	10	
Report	Report	Report 750 words in Professional English	5	
Test	Test	Test/Exam in Professional English of Food	35	1

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.

Learning Outcomes

After completing the module the student should be able to:

1	Demonstrate knowledge of food immunology principles.
2	Illustrate the application of immunology into research and development of food science.
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.

Learning Outcomes of Assessments

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

Immunology Exam	1	2
Professional English Practice	3	
Professional English Report	3	
Professional English Test	3	

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.

Learning Activities

Content will be delivered through lectures, seminars and practical activities. Theoretical lectures will provide appropriate subject knowledge to support practical application.

Notes

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.