

Liverpool John Moores University

Title: Food Safety Control
Status: Definitive
Code: **5504YAUNUT** (127931)
Version Start Date: 01-08-2021

Owning School/Faculty: Sport and Exercise Sciences
Teaching School/Faculty: Yunnan Agricultural University

Team	Leader
Elizabeth Mahon	Y

Academic Level: FHEQ5 **Credit Value:** 20 **Total Delivered Hours:** 106
Total Learning Hours: 200 **Private Study:** 94

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	87
Practical	17

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	Exam	Exam Food Materials	24	2
Report	Report	Report (including practice and private study) for Food Materials	16	
Test	Test	Test - Exam conditions for Management of Food Quality and Safety	21	2
Portfolio	Portfolio	Portfolio - class and homework for Management of Food Quality and Safety	9	
Practice	Practice	Practice - exam conditions for Food Standards and Policy	21	2
Essay	Essay	Essay - report style x2 for Food Standards and Policy	9	

Aims

The purpose of this module is to provide students with a broad foundation of raw food materials science, and lay a foundation for them to engage in food processing, preservation and development of new products.

This module will also discuss the theory of food safety and introduce students to food safety controllable technology and the application of food quality management system. Finally students will review the basic knowledge of food standards and the formulation of food standards, policy and regulations in china and abroad.

Learning Outcomes

After completing the module the student should be able to:

- 1 Explain the characteristics of food raw materials and the related knowledge of production and control of safe food raw materials.
- 2 Demonstrate theoretical and applied knowledge of food safety and quality management
- 3 Discuss and examine domestic and international food standards and regulations

Learning Outcomes of Assessments

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

Exam Food Materials	1
Report Food Materials	1
Test Food Quality	2
Portfolio Food Quality	2
Practice/Exam Food Standards	3
Essay/Report Food Standards	3

Outline Syllabus

This module covers the following topics:

Introduction to raw materials - grain and oil; fruits and vegetables; animal food; aquatic food; and specialty food.

Knowledge of food safety; understanding the structure and characteristics of GMP, SSOP, HACCP, food quality management system, food quality and safety market access system; to grasp the influence of bacteria, fungi, parasites and viruses on food safety; grasping the impact of pesticides, veterinary drugs, food additives and organic substances on food safety.

Introduction to the underlying principles of standardization methods, procedures for

formulating food standards and specific requirements for preparation, domestic and foreign food laws and regulations, Chinese and food standards and foreign food standards.

Learning Activities

Lecture, practicals and online learning.

Notes

This course requires each student to master the characteristics of food raw materials and their application in food processing, as well as the corresponding experimental methods. Students will also be introduced to food safety issues and production of food standards, regulations and policy.