

Food Safety Control

Module Information

2022.01, Approved

Summary Information

Module Code	5504YAUNUT
Formal Module Title	Food Safety Control
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
LJMU Partner Taught

Partner Teaching Institution

Institution Name
Yunnan Agricultural University

Learning Methods

Learning Method Type	Hours
Lecture	87
Practical	17

Module Offering(s)

Display Name	Location	Start Month	Duration Number Duration Unit
JAN-PAR	PAR	January	12 Weeks

Aims and Outcomes

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.
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After completing the module the student should be able to:

Learning Outcomes

Code	Number	Description
MLO1	1	Explain the characteristics of food raw materials and the related knowledge of production and control of safe food raw materials.
MLO2	2	Demonstrate theoretical and applied knowledge of food safety and quality management
MLO3	3	Discuss and examine domestic and international food standards and regulations

Module Content

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.
Module Overview	
Additional Information	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.

Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Exam	Exam Food Materials	24	2	MLO1
Report	Report Food Materials	16	0	MLO1
Exam	Test Food Quality	21	2	MLO2
Presentation	Portfolio Food Quality	9	0	MLO2
Exam	Practice/Exam Food Standards	21	2	MLO3
Report	Essay/Report Food Standards	9	0	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
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