

Module Information

2022.01, Approved

Summary Information

Module Code	5505YAUNUT
Formal Module Title	Food Processing and Evaluation
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	48
Practical	24

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 equip students with further knowledge and skills needed in the food industry: the process of food fermentation; and food sensory evaluation. The module aims to provide students with an understanding of the theoretical knowledge and practical operation skills of food fermentation and engineering through studying the principles of fermentation; fermentation technology; the selection and cultivation of microbiology strains commonly used in fermentation; and fermentation cultivation methods. This module aims to provide students with the skills needed to perform sensory evaluation. Therefore, this part of this module will be taught through experimentation and practice.
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After completing the module the student should be able to:

Learning Outcomes

Code	Number	Description
MLO1	1	Demonstrate an understanding of the theoretical knowledge and practical operational skills of food fermentation and engineering.
MLO2	2	Explain the concepts and principles of food sensory evaluation
MLO3	3	Show the ability to link theory to practice; independently design fermentation products and/or identify and carry out suitable food sensory evaluation tests

Module Content

Outline Syllabus	The following topics will be covered: Food fermentation: defining fermentation; the development prospects of fermentation technology; the selection and cultivation of microbiology strains commonly used in fermentation; principles of fermentation; fermentation cultivation methods and equipment; and downstream technology. Food sensory evaluation: the significance and current situation of food sensory evaluation in China; food sensory attributes; control of sensory evaluation conditions; factors affecting sensory evaluation; and experimental methods.
Module Overview	
Additional Information	This module is a professional food skills module and has strong practicality. Students will acquire practical skills in food sensory evaluation and have a comprehensive understanding of fermentation processes and engineering.

Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Exam	Exam Food Fermentation	25	2	MLO1
Presentation	Report - case study	25	0	MLO3
Test	Test - Food Sensory	50	2	MLO2

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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