

Liverpool John Moores University

Title: Food Processing and Evaluation
Status: Definitive
Code: **5505YAUNUT** (127932)
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:** 74
Total Learning Hours: 200 **Private Study:** 126

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	48
Practical	24

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	Exam	Exam - Food Fermentation	25	2
Report	Report	Report - Case study for Food Fermentation	25	
Test	Test	Test - Exam Conditions for Food Sensory Evaluation	50	2

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.

Learning Outcomes

After completing the module the student should be able to:

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

Learning Outcomes of Assessments

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

Exam Food Fermentation	1
Report - case study	3
Test - Food Sensory	2

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.

Learning Activities

Lectures, laboratory practicals, class discussion, small group work, self-directed study, video discussions.

The module content will be delivered through lectures and practical activities.

Theoretical lectures will provide appropriate subject knowledge to support practical

application.

Notes

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.