

Liverpool John Moores University

Title: ADVANCED TOPICS IN FOOD AND NUTRITION
Status: Definitive
Code: **6018TEF** (103848)
Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Ian Davies	Y

Academic Level: FHEQ6
Credit Value: 12
Total Delivered Hours: 24
Total Learning Hours: 120
Private Study: 96

Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	10
Seminar	10
Tutorial	1

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	AS1	Seen and unseen questions	100	3

Aims

To develop a high level of understanding of selected topics in food or nutrition.

Learning Outcomes

After completing the module the student should be able to:

- 1 Produce a high level extensive review of one selected topic based mainly on research literature
- 2 Produce concise reviews of selected research topics based on an introductory lecture and using some research literature, but making good use of text books. For each review: a) identify issues: explain why topic is important; b) collect, present and critically analyse (especially methods) relevant information (factual and arguments - pros and cons); c) summarise a view point: implications for action.

Learning Outcomes of Assessments

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

EXAM	1	2
------	---	---

Outline Syllabus

This will be determined to some extent by the interests of the individual student and also by presentations from lecturers (on research interests) and especially from outside speakers. Possible topics for study include specific areas of social nutrition, global issues in nutrition, alternative diets, nutrition for sport, food technology and corporate responsibilities in food and nutrition.

Each student will choose a topic and then negotiate a specific and narrow aspect to be investigated in depth and hence a question to be answered. For example:

1. nutrition for sport - the role of chromium supplements will be investigated - do they enhance performance?

2. alternative diets - do children following a macrobiotic diet grow normally?

3. The impact of food scares on the food industry

A review of the topic will be examined as a seen question.

Seminars will be organised to review progress and to present findings.

Presentations from outside speakers and lecturers will form the basis of an unseen examination.

Learning Activities

For 50% of the assessment, each student will set their own question - approved by at least two tutors. Notes may be taken in but must be submitted with the examination script.

For the other 50%, students will choose two questions from at least five based on research/external presentations.

Notes

This is an opportunity to investigate a topic of personal interest in food or nutrition in great detail. It develops the ability to discover good quality information on food/nutrition and formulate informed opinions.

