

Functional Food

Module Information

2022.01, Approved

Summary Information

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|---------------------|-----------------------------|
| Module Code | 6503YAUNUT |
| Formal Module Title | Functional Food |
| Owning School | Sport and Exercise Sciences |
| Career | Undergraduate |
| Credits | 20 |
| Academic level | FHEQ Level 6 |
| Grading Schema | 40 |

Teaching Responsibility

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|-----------------------------------|
| LJMU Schools involved in Delivery |
| Sport and Exercise Sciences |

Learning Methods

| Learning Method Type | Hours |
|----------------------|-------|
| Lecture | 24 |
| Practical | 8 |

Module Offering(s)

| Display Name | Location | Start Month | Duration Number Duration Unit |
|--------------|----------|-------------|-------------------------------|
| SEP-PAR | PAR | September | 12 Weeks |

Aims and Outcomes

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|------|---|
| Aims | The aim of this module is to prepare students for future scientific research and practice in the field of food science. Functional food is an important course for food science majors. This module covers the main functional properties of food and food components and discusses current functional foods. It also introduces students to available research methods and applications of functional foods. |
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After completing the module the student should be able to:

Learning Outcomes

| Code | Number | Description |
|------|--------|--|
| MLO1 | 1 | Critically discuss the concepts, developmental overview and future development trends of functional foods. |
| MLO2 | 2 | Explain the properties and functions of functional carbohydrates, proteins and lipids in food and evaluate the main functional foods on the market at present. |
| MLO3 | 3 | Develop practical skills in functional food science |

Module Content

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|------------------------|---|
| Outline Syllabus | This module covers the following topics: The concepts of functional food, development survey and future development trends. The functional active ingredients in foods. The main functional foods on the market at present. |
| Module Overview | |
| Additional Information | This module is for individuals to develop an understanding of the functional food developments, principles and application in food science. Individuals will also develop practical skills in functional food science. |

Assessments

| Assignment Category | Assessment Name | Weight | Exam/Test Length (hours) | Module Learning Outcome Mapping |
|---------------------|------------------|--------|--------------------------|---------------------------------|
| Exam | Exam | 70 | 2 | MLO1, MLO2 |
| Practice | Practical skills | 30 | 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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