

## Technology of Soft Drinks

### Module Information

2022.01, Approved

#### Summary Information

Module Code	6504YAUNUT
Formal Module Title	Technology of Soft Drinks
Owning School	Biological and Environmental Sciences
Career	Undergraduate
Credits	20
Academic level	FHEQ Level 6
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	32
Practical	8

#### Module Offering(s)

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

## Aims and Outcomes

Aims	The aim of this module is for students to work on food production and research and to have the opportunity to work in an area where they can see the complexity of issues that surround food production e.g. health concerns, health trends, technology, sustainability, food science, novel ingredients, functional foods, and moral and ethical issues. Students will specifically explore and create solutions to current issues and concerns within the Soft Drink industry.
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**After completing the module the student should be able to:**

### Learning Outcomes

Code	Number	Description
MLO1	1	Review and critically appraise the theoretical basis of soft drink production and its evidence base.
MLO2	2	Design and develop evidence based strategies and interventions that will promote the quality of soft drinks.
MLO3	3	Evaluate the quality of a range of common soft drinks

## Module Content

Outline Syllabus	The following topics will be covered from a holistic approach:Water for soft drink and treatment; General Supplemented Materials; Carbonated Drinks; Fruit and Vegetable based drinks; Drinks of Plant-derived Proteins; Dairy Drinks; Bottled Water; Tea Drinks; Drinks with Special Uses.
Module Overview	
Additional Information	This module provides students with an insight into the multidisciplinary, complex nature of food science, production and quality.

## Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Test	End of module test	70	2	MLO1
Practice	Experimental practice	15	0	MLO2
Report	Report - assignment	15	0	MLO2, 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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