

## Liverpool John Moores University

Title: Technology of Soft Drinks  
Status: Definitive  
Code: **6504YAUNUT** (127936)  
Version Start Date: 01-08-2021

Owning School/Faculty: Biological and Environmental Sciences  
Teaching School/Faculty: Yunnan Agricultural University

Team	Leader
Elizabeth Mahon	Y

**Academic Level:** FHEQ6  
**Credit Value:** 20  
**Total Delivered Hours:** 40  
**Total Learning Hours:** 200  
**Private Study:** 160

### Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	32
Practical	8

**Grading Basis:** 40 %

### Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Test	Test	End of module test	70	2
Practice	Practice	Experimental Practice	15	
Report	Report	Report - written assignment	15	

### 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.*

## Learning Outcomes

After completing the module the student should be able to:

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

## Learning Outcomes of Assessments

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

End of module test	1	
Experimental practice	2	
Report - assignment	2	3

## 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.*

## Learning Activities

A range of activities will support learning throughout this module: lectures; laboratory sessions; class discussion; small group work; and self-directed study.

## Notes

This module provides students with an insight into the multidisciplinary, complex nature of food science, production and quality.