

PROGRAMME SPECIFICATION

Bachelor of Science with Honours (Fnd) in Food Quality and Safety (Nutrition)

Awarding institution	LJMU Yunnan Agricultural University
Teaching institution	LJMU Yunnan Agricultural University
JACS Code	
Programme Duration	Full-Time: 4 Years
Language of Programme	All LJMU programmes are delivered and assessed in English
Subject benchmark statement	Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences (October 2019)
Programme accredited by	
Description of accreditation	
Validated target and alternative exit awards	Bachelor of Science with Honours (Fnd) in Food Quality and Safety (Nutrition) Diploma of Higher Education in Food Quality and Safety (Nutrition) Certificate of Higher Education in Food Quality and Safety (Nutrition)
Link Tutor	Angus Rynie

Educational aims of the programme

To prepare students for employment and/or further academic study via a comprehensive understanding of the core subject matter of Food Science, Food Quality and Food Safety.

To enable students to acquire a high level of practical, analytical and research skills in Food Science, Quality and Safety.

To provide opportunity for its students to achieve full academic potential through honours degree level study which encourages a high degree of initiative, independent judgement, self-motivation and critical self-awareness.

To develop students' abilities in selection, organisation, analysis and evaluation which can be fully utilised in application of their skills and competencies within the field of Food Quality and Safety.

To facilitate the development of graduates with an understanding of social, technological, environmental, global, sustainable and economic issues that affect the food industry.

To prepare graduates to be able to function competently as communicators and professionals within their chosen fields.

Alternative Exit/ Interim Award Learning Outcomes - Certificate of Higher Education

A student who is eligible for this award will be able to:

Demonstrate knowledge of the underlying concepts and principles associated with the study of Food Quality and Safety and demonstrate an ability to evaluate and interpret these within context. Recognise the appropriateness of different approaches to solving problems related to Food Quality and Safety. Communicate the results of study accurately and reliably, and with structured and coherent arguments. Undertake training and develop new skills within a structured and managed environment. Demonstrate the qualities and transferable skills necessary for employment in the area of Food Quality and Safety. Use a range of established techniques to initiate and undertake analysis of information, and to propose solutions to problems arising from that analysis.

Alternative Exit/ Interim Award Learning Outcomes - Diploma of Higher Education

A student who is eligible for this award will be able to:

Apply knowledge and critical understanding of the well-established principles of Food Quality and Safety, and of the way in which they have developed. Apply underlying concepts and principles outside the context in which they were first studied, including, where appropriate, the application of those principles in an employment context. Analyse the main methods of enquiry in Food Quality and Safety and the ability to critically evaluate the appropriateness of different approaches to solving problems. Effectively communicate information, arguments, and analysis, in a variety of forms, to specialist and non-specialist audiences, and deploy key techniques of Food Quality and Safety effectively. Undertake further training, develop existing skills, and acquire new competences that will enable them to assume significant responsibility within a Food Quality and Safety organisation. Apply the qualities and transferable skills necessary for employment requiring the exercise of personal responsibility and decision-making. Present, evaluate, and interpret qualitative and quantitative data, to develop lines of argument and make sound judgements in accordance with basic theories and concepts of Food Quality and Safety.

Target award Learning Outcomes - Bachelor of Science with Honours (Fnd)

A student successfully completing the programme of study will have acquired the following subject knowledge and understanding as well as skills and other attributes.

A student who is eligible for this award will be able to:

1. Appreciate fundamental concepts, principles and theories relevant to food quality and safety encompassing molecular, cellular and physiological processes, food science, nutrition, health, microbiology, biochemistry, food standards, biotechnology and immunology.
2. Appreciate the scientific and technological paradigms which underpin the interdisciplinary nature of food quality and safety.
3. Demonstrate competence in core experimental skills applicable to the food science sector, including data analysis and interpretation of results with a critical understanding of the appropriate contexts for their use through the study of texts, original papers and reports.
4. Engage with current developments in the field of food science and their applications.
5. Critically evaluate current research in the field of food quality and safety.
6. Analyse, synthesise and summarise information critically from a variety of sources including published research or reports.
7. Develop the necessary skills to function effectively within the food sector, including the application of theoretical perspectives to practical situations and to the work environment.
8. Construct grammatically correct documents in an appropriate academic style and format, using and referencing relevant ideas and evidence.
9. Understand the importance of academic and research integrity.
10. Obtain and integrate several lines of subject specific evidence to formulate and test hypotheses.
11. Apply subject knowledge and understanding to address familiar and unfamiliar problems.
12. Apply appropriate concepts from social science and management discourse.
13. Recognise the moral and ethical issues of investigations and appreciate the need for ethical standards and professional codes of conduct.
14. Demonstrate competence and progressive development in the basic and core experimental skills appropriate to the study of food quality and safety.
15. Design, plan, conduct and report on investigations which may involve primary or secondary data.
16. Obtain, record, collate and analyse data using appropriate techniques working either individually or within a group.
17. Comply with health and safety policies, Good Laboratory Practice (GLP), risk and Control of Substances Hazardous to Health (COSHH) assessments and recognise the importance of quality control and quality assurances.
18. To recognise and apply safe professional working practices.
19. Use and interpret a variety of sources of information: textual, numerical, verbal and graphical within the laboratory setting.
20. Understand the need when undertaking sample selection to ensure validity, accuracy, calibration, precision, reproducibility and the need to highlight uncertainty and potential sources of bias during data collection.
21. Prepare, process, interpret and present data using appropriate qualitative and quantitative techniques, statistical programmes, spreadsheets, and programmes for presenting data visually.

22. Communicate scientific information effectively in written, verbal, and visual forms.
23. Use information technology to prepare, process and present information.
24. Identify and work towards targets for personal, academic, professional and career development.
25. Develop skills necessary for independent life-long learning (for example working independently, working as part of a team, time management, problem solving, organisational and enterprise skills).

Alternative target awards

A student who is eligible for the following awards will be able to:

Diploma of Higher Education in Food Quality and Safety (Nutrition) -

Apply knowledge and critical understanding of the well-established principles of Food Quality and Safety, and of the way in which they have developed.

Apply underlying concepts and principles outside the context in which they were first studied, including, where appropriate, the application of those principles in an employment context.

Analyse the main methods of enquiry in Food Quality and Safety and the ability to critically evaluate the appropriateness of different approaches to solving problems.

Effectively communicate information, arguments, and analysis, in a variety of forms, to specialist and non-specialist audiences, and deploy key techniques of Food Quality and Safety effectively.

Undertake further training, develop existing skills, and acquire new competences that will enable them to assume significant responsibility within a Food Quality and Safety organisation.

Apply the qualities and transferable skills necessary for employment requiring the exercise of personal responsibility and decision-making.

Present, evaluate, and interpret qualitative and quantitative data, to develop lines of argument and make sound judgements in accordance with basic theories and concepts of Food Quality and Safety.

Certificate of Higher Education in Food Quality and Safety (Nutrition) -

Demonstrate knowledge of the underlying concepts and principles associated with the study of Food Quality and Safety and demonstrate an ability to evaluate and interpret these within context.

Recognise the appropriateness of different approaches to solving problems related to Food Quality and Safety.

Communicate the results of study accurately and reliably, and with structured and coherent arguments.

Undertake training and develop new skills within a structured and managed environment.

Demonstrate the qualities and transferable skills necessary for employment in the area of Food Quality and Safety.

Use a range of established techniques to initiate and undertake analysis of information, and to propose solutions to problems arising from that analysis.

Teaching, Learning and Assessment

The methods used to enable outcomes to be achieved and demonstrated are as follows:

The acquisition of knowledge and skills are gained through a range of teaching and learning experiences depending on the nature of the subject matter and level of study e.g. structured lectures, practical classes, workshops and seminars. Group exercises, discussions and presentations ensure that students gain an understanding and experience of teamwork.

Students will be taught in different sized groups depending on the nature of the activity. Practical activities will be supported and supplemented by theoretical sessions to ensure a rounded and comprehensive understanding of the subjects studied.

Knowledge and understanding are assessed in a variety of ways. These include: examinations (essay style questions, MCQ, data analysis and short answers), laboratory reports, practical assessments (to assess both understanding and technical competence), essays and presentations. Verbal and written feedback foster reflective awareness and independent learning.

Cognitive skills are developed in many areas of the programme. For example, the ability to synthesise and analyse information critically is developed in laboratory sessions from Level 4 to 6, including in the Research Project module. Applying subject knowledge and understanding to address unfamiliar problems is developed in workshops and practical sessions in many modules across all levels. Laboratory reports, scientific communication, essays and examinations allow students to demonstrate the full range of these skills and attributes.

The programme emphasises student-centred learning, involving students in task-based activities followed by

discussion, feedback and a wider application of the concepts. Practical and professional skills are taught during laboratory classes.

Practical teaching is an important part of the curriculum. Students will take part in on-site and off-campus practice.

Transferable and key skills are inherent within the programme, but specifically they are taught in core modules at all Levels (Skills and Presentations at Level 3; Fundamentals of Scientific Research at Level 4; Research Methods at Level 5, and the Research Project at Level 6). These transferable and key skills are assessed through assessment activities at all levels, in all modules and specifically in the modules mentioned above.

Independent study is encouraged throughout and is supported by formal lectures, workshops and tutorial sessions. Students are encouraged to use a variety of ICT and media to broaden their understanding of the subject.

Guidance for the production of coursework; essays, oral presentations, and dissertations, are provided at modular level.

Criteria for assessment accompany individual assignments. Indicative and essential sources accompany course outlines. Deadlines across modules on the programme are monitored carefully to minimise bunching and promote effective time management.

Programme structure - programme rules and modules

Level 6	Potential Awards on completion	Bachelor of Science with Honours (Fnd)
Core	Option	Award Requirements
6501YAUGEN Dissertation-Research Project (40 credits) 6501YAUNUT Nutrition Future Challenges (20 credits) 6502YAUNUT Nutrition Contemporary Practice (20 credits) 6503YAUNUT Functional Food (20 credits) 6504YAUNUT Technology of Soft Drinks (20 credits)		120 core credits at level 6 0 option credits at level 6
Level 5	Potential Awards on completion	
Core	Option	Award Requirements
5501YAUGEN Research Methods (20 credits) 5501YAUNUT Food Biotechnology (20 credits) 5502YAUNUT Food Analysis (20 credits) 5503YAUNUT Expanding the Applied Knowledge of Food (20 credits) 5504YAUNUT Food Safety Control (20 credits) 5505YAUNUT Food Processing and Evaluation (20 credits)		120 core credits at level 5 0 option credits at level 5
Level 4	Potential Awards on completion	
Core	Option	Award Requirements
4501YAUGEN Fundamentals of Scientific Research (20 credits) 4501YAUNUT Basic Biochemistry (20 credits) 4502YAUNUT Introduction to Management and Entrepreneurship (20 credits) 4503YAUGEN Nutrition (20 credits) 4503YAUNUT Knowledge of Food Safety and Control (20 credits) 4504YAUNUT Principle of Food		120 core credits at level 4 0 option credits at level 4

Processing (20 credits)		
Level 3	Potential Awards on completion	
Core	Option	Award Requirements
3501YAUGEN Anatomy and Physiology (20 credits) 3501YAUNUT Quantitative Analytical Chemistry (20 credits) 3502YAUGEN Skills and Presentations (20 credits) 3502YAUNUT Organic Chemistry (20 credits) 3503YAUNUT Experimental Organic Chemistry (20 credits) 3503YAUZOO General Mathematics (20 credits)		120 core credits at level 3 0 option credits at level 3

Information about assessment regulations

All programmes leading to LJMU awards operate within the University's Academic Framework.
<https://www.ljmu.ac.uk/about-us/public-information/academic-quality-and-regulations/academic-framework>

Opportunities for work-related learning (location and nature of activities)

In the programme curriculum, practical teaching is an important part. This programme will ensure that the practical teaching part accounts for more than 30% of the total, which is mainly implemented through the following specific links:

Curriculum experiments: the vast majority of professional courses occupy about 1 / 3 of the experimental content, fully guaranteeing the combination of theory and practice.

On-site visit and practice: a certain proportion of the on-site visit and practice is designed. At present, there are more than 10 off-campus practical teaching bases in our college, which will guarantee the normal visit and practice of students.

In- school practice: except for the general scientific research platforms of YAU such as Agricultural Science Centre, College of Food Science and Technology also has our own scientific research platforms such as Animal Product Processing Engineering Centre, which is of more than 3000 square meters, and National Moringa Research Centre of more than 1000 square meters. These platforms can provide strong guarantee for the students to carry out practical teaching and learning as well as the Research Project.

Research Project: In this programme, LJMU staff will provide online and remote guidance for the Research Project of the students, which lasts throughout the fourth academic year.

Criteria for admission

Overseas qualifications

Students will be recruited from the National Entrance Examination (Gao Kao). Minimum requirement for English must be 90 out of 150 for the exam in Gao Kao.

External Quality Benchmarks

All programmes leading to LJMU awards have been designed and approved in accordance with the UK Quality Code for Higher Education, including the Framework for Higher Education Qualifications in the UK (FHEQ) and subject benchmark statements where applicable.

The University is subject to periodic review of its quality and standards by the Quality Assurance Agency (QAA) Published review reports are available on the QAA website at www.qaa.ac.uk

Programmes which are professionally accredited are reviewed by professional, statutory and regulatory bodies (PSRBs) and such programmes must meet the competencies/standards of those PSRBs.

Support for students and their learning

The University aims to provide students with access to appropriate and timely information, support and guidance to ensure that they are able to benefit fully from their time at LJMU. All students are assigned a Personal Tutor to provide academic support and when necessary signpost students to the appropriate University support services.

Students are able to access a range of professional services including:

- Advice on practical aspects of study and how to use these opportunities to support and enhance their personal and academic development. This includes support for placements and careers guidance.
- Student Advice and Wellbeing Services provide students with advice, support and information, particularly in the areas of: student funding and financial matters, disability, advice and support to international students, study support, accommodation, health, wellbeing and counselling.
- Students studying for an LJMU award at a partner organisation will have access to local support services

Methods for evaluating and improving the quality and standards of teaching and learning

Student Feedback and Evaluation

The University uses the results of student feedback from internal and external student surveys (such as module evaluations, the NSS and PTES), module evaluation questionnaires and meetings with student representatives to improve the quality of programmes.

Staff development

The quality of teaching is assured through staff review and staff development in learning, teaching and assessment.

Internal Review

All programmes are reviewed annually and periodically, informed by a range of data and feedback, to ensure quality and standards of programmes and to make improvements to programmes.

External Examining

External examiners are appointed to programmes to assess whether:

- the University is maintaining the threshold academic standards set for awards in accordance with the FHEQ and applicable subject benchmark statements
- the assessment process measures student achievement rigorously and fairly against the intended outcomes of the programme(s) and is conducted in line with University policies and regulations
- the academic standards are comparable with those in other UK higher education institutions of which external examiners have experience
- the achievement of students are comparable with those in other UK higher education institutions of which the external examiners have experience

and to provide informative comment and recommendations on:

- good practice and innovation relating to learning, teaching and assessment observed by external examiners
- opportunities to enhance the quality of the learning opportunities provided to students

Please note:

This specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. More detailed information on the learning outcomes, content, teaching, learning and assessment methods of each module can be found in module and programme guides.