



BSc (Hons) Food Technology with Nutrition

UCAS code	DB64
Institution code	H12
Duration	4 years (full-time) including a one-year work placement. A three year programme is available for applicants with at least two years, full-time relevant work experience.
Start date	September 2022
Accredited by	Institute of Food Science and Technology (IFST)
Location	Harper Adams University campus (and location of work placement)*

The course

This course has been designed specifically in response to the increasing interest in human nutrition worldwide and especially by the food industry and public health bodies.

It will satisfy the growing need for graduates with an understanding of food production and manufacturing and, importantly, human nutrition.

The degree will provide you with an understanding of the relationships between food, nutrition and human health. It will give you the knowledge and skills to work in food product development, manufacture and retailing. You will become a food professional with the ability to respond to a marketplace which has an increasing interest in food and its impact on health.

Duration

4 years (full-time) including a one-year work placement. A three year programme is available for applicants with at least two years, full-time relevant work experience. Please contact [Admissions](#) for further information on this option.

A-level entry requirements

- Offers tend to be in the region of **88 - 104** UCAS points
- Students should typically be studying **3 subjects at A2 level** to be considered
- No more than 2 arts-based subjects out of 3 A levels
- Science A Level **is not required**
- **4 GCSEs at grade C/4 or above**, including English Language, Maths and a Science
- **Food Technology** at GCSE and/or A Level preferred (but not mandatory)
- BTEC level 2 in Science at grade M will be accepted as an alternative to GCSE Science at grade C/4
- Applicants can expect to receive offers including specific grades in specific subjects (for example, a B or C at A level, or an M or D for BTEC modules)
- Key Skills (and other level 2 variants) and First Certificates/Diplomas are not accepted in place of GCSE passes
- General Studies and Critical Thinking are encouraged but **not** included in grades required
- Applicants are encouraged to gain relevant **work experience**

- Interviews will take place on an ad-hoc basis should the Course Manager wish to discuss any aspect of your application and for all potentially suitable applicants who require visa sponsorship.
- Overseas applicants please check our [English Language Requirements](#)
- We have developed a range of measures and initiatives to give everyone the best chance to access our undergraduate degree programmes. The main feature of **Access to Harper** is our contextualised offer scheme. A contextualised offer is an offer which is reduced, by one grade or more from the standard entry requirement and is made to those applicants who may have experienced personal circumstances which put them at a disadvantage during their education, such as attending a low achieving school, living in an area of low participation in Higher Education or being a Care Leaver. The aim of this is to make the University more accessible for those applicants who may not have previously thought that they were eligible to apply. We have also introduced reduced entry requirements for those applicants who are over 21 years of age and further initiatives to make the application process easier for those applicants who need it.

To check if you qualify please visit the [Access to Harper](#) page.

Note: Entry Requirements are for guidance only, please check the UCAS website or contact Admissions for further information.

Work placement

Placement employment is usually paid and is taken within the food industry – where you choose to spend it depends on your interests and career goals. The placement period gives students the opportunity to develop their professional and personal skills, make contacts in the industry, and use what they have learned in the workplace to enhance their final year studies.

Accreditation



This course is accredited by the Institute of Food Science and Technology.

Teaching and learning

What you study

All Food students share a common first year, studying the same modules. In your second and final years you will focus on your chosen specialism. You will study subjects such as public health nutrition, psychology of food choice, hygiene and food safety as well as modules on advanced aspects of human nutrition and food security and sustainable food production.

You will develop a keen interest in food and human nutrition, and be able to design and produce healthy foodstuffs as well as deliver healthy eating messages appropriately to consumers. This course will help develop graduates who understand how to produce safe and nutritious food as well as the legislation and policies governing the production/ manufacture of food.

Teaching and learning

Learning at Higher Education level is a big step up from further education so we make sure you get lots of advice and support. Everyone learns differently and in the workplace you'll need to work in different ways, so we make sure our courses test you in every way possible. Therefore, you will attend lectures and tutorials, undertake regular hands-on practical work in the laboratories or on the farm, sit exams, and complete coursework assignments. Guest speakers and visits to industry all support the learning. All students

undertaken a major project in their final year concentrating on a topic that is of particular interest to them.

* During the Covid-19 Pandemic the University is delivering blended learning. Government guidance is being constantly reviewed to establish the learning events which can be delivered face to face. Please refer to our [frequently asked questions](#) for further details.

Assessment methods

Assessment is via a balance of course work and examination. Students receive written feedback on all course work to help them improve. In addition, first year students undertake examinations in two subjects at the end of the first term to enable them to gauge how they are progressing and feedback is provided on these exams. Examples of assessments may include a group of 3 students present on a specific issue in food production – e.g. pesticide residues in crops / fresh produce – and how the relevant farm assurance schemes requirements effectively manages the risk to levels which remove the problem / risk from the food chain.

Careers

The multi-billion pound food industry is the second largest employment sector in the world. In the UK it is the largest manufacturing industry, employing over 3.2 million people in more than 100,000 locations. The food industry contains many multi-national companies and therefore offers opportunities for travel or work abroad. It offers valuable and diverse career opportunities with competitive reward packages. Graduates of this course can expect to find employment in areas such as product development, food manufacture, food marketing and buying.

In particular, graduates will be provided with an appreciation of the various disciplines they will require within a multi-disciplinary workplace.

What will I study?

Year	Study time (The percentage of time spent in different learning activities)			Assessment methods (This is the breakdown of assessment methods)		
	% time in lectures, seminars and similar	% time in independent study	% time on placement	Written exams	Practical exams	Coursework
1	38%	62%	0%	19%	2%	79%
2	32%	68%	0%	25%	0%	75%
3	0%	0%	100%	0%	0%	100%
4	25%	75%	0%	27%	0%	73%

Year 1	Year 2	Year 3	Year 4
Academic and Professional Skills for the Food Industry (F4001C17) 15	Research Methods (Food, Marketing and Business) (F5007C17) 15	Placement year	Honours Research Project (HRPROJC17) 30
Introduction to Food Service and Retail (F4003C17) 15	Hygiene and Food Safety (F5012C17) 15		Food Policy and Ethics (F6001C17) 15
Issues in Global Food Production (F4004C17) 15	Food Product Development and Sensory Evaluation in Supply Chains (F5011C17) 15		Advanced Aspects of Human Nutrition (F6004C17) 15
Wellbeing Through the Lifecycle (F4008C17) 15	Marketing Communications (F5002C17) 15		Food Quality Management (F6010C17) 15
Nature of Food (F4007C17) 15	Farm Assurance and Quality (F5003C17) 15		Food Product Manufacture (F6009C17) 15
Introduction to Food Science (F4002C17) 15	Food Biotechnology and Food Processing (F5013C17) 15		Food Security and Sustainability (F6011C17) 15
Marketing Principles (R4009C17) 15	Public Health Nutrition (F5014C17) 15		Supply Chain Management (F6016) 15
Logistics and Distribution (F4006C17) 15	Psychology of Food Choice (F5015C17) 15		
Options	Options		
Language I (French, German or Spanish) (B3001/2) 15	Language II (French, German or Spanish) (B4015/17) 15		

Academic and Professional Skills for the Food Industry

Year of study 1

Code F4001C17

Credits 15

Core/option Core

Module contact [Dr Helen Pittson](#)

This module supports the student in adapting to and learning how to maximise their potential during their time at University. It aims to help the student develop skills that will be of benefit to them during their academic career as well as in their professional development in the future. The module supports the student's development of written and oral communication skills whilst enabling the student to become an increasingly independent learner. The module will provide the student with opportunities to learn relevant skills including, independent learning and group working, specific skills such as report writing with consideration for sector specific requirements and preparing a range of different report formats which are critical to the success of their studies. Students are required to develop skills in preparation of a curriculum vitae (CV) enabling identification and recording of their developing individual skills, experiences and

attributes in preparation for placement and applications for full-time employment following graduation. This module will also introduce the concept of continuing professional development (CPD) and how this can be applied to a student's development throughout their higher education experience as well as their future career development. In support of this students will have the opportunity to undertake additional certification opportunities (e.g. food hygiene, HACCP at different levels) throughout the course of their studies that will further enhance their potential employability.

Introduction to Food Service and Retail

Year of study 1
Code F4003C17
Credits 15
Core/option Core
Module contact [Alastair Boot](#)

The retailing of food has become a very complex activity, with the increasingly sophisticated consumer tastes and a diversity in how food is delivered to the consumer. In food retailing, consumers are becoming more diverse in terms of tastes, attributes, costs, lifestyle and cultural background; resulting in a demand for an ever more diverse food retail and service delivery formats and marketing channels. This module is designed to develop both an understanding of the drivers of consumer behaviour and the operational constraints of the varied delivery formats in both the food retail and service sectors. The module aims to facilitate the students' appreciation of the issues facing the food supply chain in supplying these sectors.

Issues in Global Food Production

Year of study 1
Code F4004C17
Credits 15
Core/option Core
Module contact [Dr Wilatsana Posri](#)

Food supply and security, the provision of high quality foods, safe foods and access to diets that provide good nutrition are key challenges for the world in the 21st century. Currently agriculture provides much of the world population's need for food, though not everyone has access to food of the right quantity or quality. Even though the structures and dynamics of the global food supply system are complex, an understanding of how the system operates and how issues of food production, food security, quality and safety, etc., interact and are resolved is fundamental to the study of food and the pursuit of careers in the food industry.

This module introduces students to the issues associated with global food supply within the context of human dietary needs, agricultural production systems, agricultural biotechnology and concepts of food security and sustainability, and quality and food safety.

Wellbeing Through the Lifecycle

Year of study 1
Code F4008C17
Credits 15
Core/option Core
Module contact [Dr Helen Pittson](#)

This module provides an understanding of the impact of nutrition on the requirements of growth, development and aging in humans. It will also look at the relationship between diet and health at different points in the life cycle as well as how dietary interventions can provide long-term benefits to individuals and populations. The module will also consider environmental and physiological factors which may impact on food throughout the lifecycle.

Nature of Food

Year of study 1
Code F4007C17
Credits 15
Core/option Core
Module contact [Mrs Lucy Catley](#)

Food is fundamental to the existence, health and well-being of humans. The characteristics, quality and value of any food or food ingredient is the result of its composition, structure, and technical functionality. Functionality is considered in relation to health related qualities in addition to any nutritional value.

The module provides students with a foundation for developing their understanding of foods, food ingredients, functionality and technical attributes. It enables students to relate scientific principles to the nature of food, the physical and technical properties of foods and food materials, and their value as sources of nutrition.

Introduction to Food Science

Year of study 1
Code F4002C17
Credits 15
Core/option Core
Module contact [Professor Frank Vriesekoop](#)

Food production occurs in a fast moving environment which demands continuous optimisation and innovation in order to remain economically and environmentally sustainable. Most of these innovations and optimisations require a solid foundation of the underlying sciences that are required to understand the impact on both safety and quality of food products.

This module will develop an understanding of the basic scientific principles that underpin a range of aspects of food sciences and technologies. These include introductory concepts of biology, chemistry and physics and how they apply to foods and humans who consume these foods. In addition, this module provides an introduction to basic laboratory skills.

- Examine the underpinning biological, physical and chemical principles of food science and technology.
- Explain the principles of the main biochemical and physiological processes contributing to growth of micro-organisms, food plants and food animals.
- Explain the human interaction with food in relation to nutritional requirements and sensory perception.
- Assess the basic "farm-to-fork" processes involved in the production of a range of food commodities.
- Apply basic laboratory techniques in the study of food.

Marketing Principles

Year of study 1
Code R4009C17
Credits 15
Core/option Core
Module contact [Claire Robertson](#)

Effective marketing is central to the success of individuals and organisations. All managers need to contribute to developing and delivering products and services which meet the actual or potential needs of customers more effectively than competitors. This module covers the role of marketing and its underpinning theories. It then examines the range and integration of activities required to implement the marketing concept in various business contexts. There will be a strong focus on reviewing real world examples and on appropriate application of marketing practice principles and practice. The module will establish a broad appreciation of the discipline as preparation for placement work. Specialist marketing students will study various aspects in more depth in modules which concentrate on component areas, for example New Product Development and Sales and Customer Service.

Logistics and Distribution

Year of study 1
Code F4006C17
Credits 15
Core/option Core
Module contact [Dr James Bell](#)

Logistics focuses on the flow of goods, services and related information along chains linking primary producers, processors, manufacturers, retailers and consumers. It aims to get the right thing, in the right quantities, to the right place, at the right time and cost, to meet the demands of successive customers, sustainably. The module will examine how logistics activities are integrated to provide the required quality and customer service for the minimum possible cost. This involves planning, implementing and controlling efficient and effective movement and storage, including the return of materials for reuse, recycling or disposal. By providing an introductory understanding of the role of logistics and distribution, this module will lay the foundation for further studies in subjects such as Supply Chain Management.

Language I (French, German or Spanish)

Year of study 1
Code B3001/2
Credits 15
Core/option Option
Module contact [Zorka Besevic](#)

The purpose of this module is to develop the ability and confidence of students to use French, German or Spanish effectively for the purposes of practical communication and the exchange of information. The module aims to form a sound base of skills language and attitudes appropriate to individual interests for further study, vocational and leisure based purposes. The module outcomes reflect the module aims concerned with providing students with the basic communication skills in French, German or Spanish to fulfill realistic tasks.

Research Methods (Food, Marketing and Business)

Year of study 2
Code F5007C17
Credits 15
Core/option Core
Module contact [Dr Karim Farag](#)

Research Methods is taken by all Honours Degree students. The module particularly develops the skills and knowledge necessary to successfully complete the Honours Research Project. However, enhanced research confidence will also be an employability skill for the placement period and careers on graduation.

The module will cover the key elements of the research process, set in the context of the student's own course discipline. Students will examine the academic role of research and how it informs professional and managerial practice. They will enhance their ability to locate, select and critically evaluate information associated with a particular problem, using a range of sources and particularly peer reviewed empirical studies. By carrying out statistical analysis using appropriate software, the students will develop their ICT skills and further their understanding of the role of statistics in the research process.

- Critically assess information and research quality, in the context of its value and limitations for advancing knowledge and making decisions on design, production, welfare, resource management, marketing, sustainability and policy.
- Plan, test and evaluate research designs, including problem definition, data collection sampling and analysis methods.
- Apply statistical principles and analysis techniques to identify patterns, relationships and trends in data and make qualified predictions.
- Effectively interpret data using inferential statistics to test hypotheses and draw valid and

appropriately qualified conclusions.

- Competently use and critically evaluate computer-based systems for secondary research, data collection, entry and processing, statistical analysis and communication of results.

Hygiene and Food Safety

Year of study 2
Code F5012C17
Credits 15
Core/option Core
Module contact [Dr Lynn McIntyre](#)

Food businesses must provide consumers with food that is of suitable quality and is safe to eat. Hygiene and food safety are critical issues for all food businesses. This module provides students with an understanding of the need for food businesses to actively manage hygiene and food safety, in order to satisfy the requirements of customers, consumers and the law. It also provides them with the ability to evaluate the causes and implications of food spoilage and food hazards, and to develop a knowledge of the management techniques required to control hygiene and food safety within a food business context.

Food Product Development and Sensory Evaluation in Supply Chains

Year of study 2
Code F5011C17
Credits 15
Core/option Core
Module contact [Rachel Hilton](#)

Food Product Development (FPD) is an activity fundamental to the organic growth and security of food businesses and is constantly reflected in the ever-changing product lines of food retailers. It is a strategic activity that requires knowledge, data, planning and organisation if it is to be successful as evidenced by the translation of ideas into products desired by consumers. To turn a new product concept into a successfully selling new product requires the integration of most food business activities amongst all stakeholders in the supply chain from producers onwards to suppliers, manufacturers, retailers and consumers.

Great food products delight many senses at once. How do consumers perceive the quality of food through their senses? What criteria do they use in making judgements about which product to buy? How are sensations perceived from food packaging? These are but a few of the many aspects of sensory evaluation science and its application in food product development contributing to successful product launches.

The module will introduce and demonstrate sensory evaluation as a fundamental practice in FPD. Application of appropriate testing techniques used in different stages in the FPD process, from concept through to design and development, to factory scale up and market launch, including raw materials selection, quality control of manufactured products and packaging and labelling design, will be explained and demonstrated. Theoretical best practice can be very different from reality where a range of pressurising stakeholders with differing goals are present, as are often the financial pressures of high volume low cost products. This difference is often accentuated in a Fast Moving Consumer Goods (FMCG) environment, so it is important for students to experience FPD first hand to aid their understanding and application of the process.

Marketing Communications

Year of study 2
Code F5002C17
Credits 15
Core/option Core
Module contact [Mary Munley](#)

This module covers the issues, activities and planning involved in marketing ideas, products, places and services. The focus will be on selecting and combining the most appropriate and cost-effective methods and

media into an integrated and coherent marketing communications strategy. It will evaluate branding and communications with emphasis on developing skills in planning, design, communication, internet and mobile technology. These skills will be particularly useful for placement employment.

Farm Assurance and Quality

Year of study 2
Code F5003C17
Credits 15
Core/option Core
Module contact [Mr Martin Anderson](#)

The food supply system is now recognised as an entity structured and organised to meet the needs of the consumer marketplace, with emphasis placed on issues of food quality and safety at every level of the food chain. As a consequence of supermarkets taking vertically integrated control of the food supply system, the ability of agriculture to conform to quality and food safety standards is increasingly being scrutinised. To help ensure that farm produce is able to meet the technical needs of food processors, manufacturers, retailers and consumers, third party and private farm assurance standards have been used as approaches to ensure food safety and quality assurance is appropriately applied at farm level. These stakeholders have integrated concerns for farm animal welfare and environmental sustainability into these standards. This module exists to provide students with an understanding of the concept, principles and practice of farm assurance, and the way in which different farm assurance schemes are operated, validated and verified.

Food Biotechnology and Food Processing

Year of study 2
Code F5013C17
Credits 15
Core/option Core
Module contact [Professor Frank Vriesekoop](#)

Food technology graduates need to be skilled in formulating food products, this skill is developed by understanding how food raw materials behave when subject to differing production processes.

A significant group of production processes are focused on the use of food biotechnology. The use of biotechnology is evident in many sectors of the food industry. Traditional biotechnologies such as fermentation have become commonplace but increasingly modern methods in the applications of biotechnology and related processes are key to the future development of the food industry. This module introduces students to the principles of food processing across a range of raw materials and to both traditional and modern methods of food biotechnology. It assesses biotechnologies based on fermentations, the use of enzymes, genetic engineering and nuclear transfer and considers them as resources for the modern food industry, as adding value to both raw materials and finished food products.

Public Health Nutrition

Year of study 2
Code F5014C17
Credits 15
Core/option Core
Module contact [Dr Helen Pittson](#)

This module provides an understanding of the role that diet plays in the development and treatment of chronic diseases which are of concern to public health in developing and developed countries.

- Evaluate factors influencing nutrition education and health promotion at community and population levels.
- Identify the chronic diseases of concern in developed and developing countries and the role that diet plays in the development of these public health issues.
- Examine the issues affecting quantity and quality of food intake in underdeveloped and developing

countries.

Psychology of Food Choice

Year of study 2
Code F5015C17
Credits 15
Core/option Core
Module contact [Dr Annette Creedon](#)

The module looks at people's relationships with food by considering the factors that influence food choice and disordered and normal eating behavior. The module will consider the environmental and social factors which influence food choices and eating behaviour.

- Examine the context and influences on food choice, food acceptance and food consumption.
- Evaluate the social and environmental factors that influence food choices and affect the process of dietary change.
- Evaluate the psychological/emotional responses to foods evident in everyday experiences.

Language II (French, German or Spanish)

Year of study 2
Code B4015/17
Credits 15
Core/option Option
Module contact [Zorka Besevic](#)

The purpose of this module is to develop further the level of competence in French, German or Spanish to enable students to function in a vocational or academic context such as a study placement. The module aims to increase students knowledge and application of language in terms of complexity, grammatical accuracy and range of structures, vocabulary and idiom. Through the development of a greater awareness of the nature of language and language learning the module seeks to encourage positive attitudes to speakers of foreign languages and other cultures, employment thereby facilitating future mobility. The module Language I or equivalent is considered a desirable pre-requisite.

Placement year

Year of study 3
Core/option Core

Read our dedicated [Placement Learning](#) pages for information on the many benefits of the placement year.

Honours Research Project

Year of study 4
Code HRPROJC17
Credits 30
Core/option Core

The Honours Research Project is designed to allow students to develop the skills and personal resilience needed to undertake a sustained, significant and high quality project. In conjunction with his or her supervisor, and in light of detailed course specific advice, each student will select a topic for investigation. They will then plan, execute and report their project. The module will draw upon learning from other taught modules, but it also requires a high degree of independent learning.

Students will need to apply their learning about the research methods associated with their discipline as they locate data to support their project; they may need to apply methods creatively according to the nature of their research topic. Throughout the module, students will be expected to make choices about

the scale and manageability of their work; they will also need to apply good time management skills to ensure success. The project will require all students to search for literature related to their topic and to read independently. Students must make decisions about the direction of their research, and they will be expected to work pro-actively to benefit from supervision opportunities.

Students will be expected to ensure that each part of their project is ethically sound; this means following protocols but also by developing an ethical mind-set which is sensitive to stakeholders and issues arising in the research process. Students must ensure that they attend to issues of health and safety throughout their research.

Food Policy and Ethics

Year of study 4
Code F6001C17
Credits 15
Core/option Core
Module contact [Dr Rounaq Nayak](#)

Food policy can be described as the policies and the policy-making processes that shape the food supply chain, food culture and who eats what, when and how and with what consequences. Policies and laws are established to moderate the conduct of food supply chain actors for the common good. Governments have a duty to ensure that citizens, no matter their income, have access to food of the right quality and quantity. They also have a duty to ensure that the food industry serves the needs of society and future generations by enabling sustainable food production. Food businesses have to address the needs of multiple stakeholders within the markets that they operate in, including the requirement to act morally and legally towards consumers. This can create conflict between different stakeholder agendas and this too will be explored in the module.

This module serves to bring together theory on the existing and emerging relationships between the food industry, society and consumers. The development of discourse around international and national food policy, food ethics the nexus of food governance forms underpinning elements of this module. Case studies will examine of the features and dynamics of food governance, as well as the ability to apply ethical theory to issues concerning the food industry and society.

This module sets out to explain how food policies have evolved over time and provides opportunity to reflect on the challenges for the future and addresses the key concerns impacting agri-food supply chains from social, economic, environmental and human health perspectives. The module also frames food policy in the context of the ethical and moral aspects of food supply through an examination of topics such as animal welfare, worker welfare, diet and health or the use of emerging technologies.

Advanced Aspects of Human Nutrition

Year of study 4
Code F6004C17
Credits 15
Core/option Core
Module contact [Dr Annette Creedon](#)

This module provides an understanding of recent advances in human nutrition research.

Students will be required to bring information from other modules as well as their additional reading in order to construct reasonable debate on current contemporary issues relating to human nutrition. Content of the module will be based on the most current issues of human nutrition in relation to public health.

- Evaluate recent epidemiological studies which examine the relationships between diet and chronic diseases.
- Analyse the role and influences played by the food industry/the individual/Government on food intake.
- Appraise current methods of nutrition education and health promotion.

Food Quality Management

Year of study 4
Code F6010C17
Credits 15
Core/option Core
Module contact [Mr Martin Anderson](#)

In the production and processing of foodstuffs, food quality and safety are integrated concepts which apply throughout the whole food chain. The effective management of food quality and safety are intrinsic to the success and security of food businesses. This module provides an understanding of quality assurance and quality management principles and practices as applied throughout the food processing, manufacturing and retailing industries.

The aim module is to provide students with key insights to the subject of quality management and knowledge that can be applied directly in the workplace. Specific attention is given to the theory and practice of quality assurance, quality management, food safety management, the use of quantitative methods, international quality system standards and the role of continuous quality improvement philosophy.

Food Product Manufacture

Year of study 4
Code F6009C17
Credits 15
Core/option Core

A wide range of food processing and preservation methods are used by the food industry today and any graduate of a food science/technology based degree programme ought to possess a competent understanding of the principal methods as well as an appreciation of new and innovative methods.

This module provides students with both a theoretical and an applied understanding of the key food processing, preservation and packaging technologies used in the manufacture of food products, and also comprehension through practical assessment of the ways in which the technologies affect the quality, safety and shelf-life of manufactured food products.

Food Security and Sustainability

Year of study 4
Code F6011C17
Credits 15
Core/option Core
Module contact [Mr Luís de Aguiar](#)

Food security and sustainability are now topics of critical importance to mankind, and of particular and specific importance to food industry professionals. In recent years, both political instability and cross-border conflicts in addition to global climatic events have increased vulnerability and put pressure on governments and the food industry to come up with strategic food sovereignty and security solutions. Demographic pressure and climate change have been of concern regarding the extent present and future food production systems are sustainable. Intrinsic to this objective is the development of sustainable methods of food production that satisfy human nutrition needs without sacrificing biodiversity and the ecological balance it provides. Food industry managers ought to be able to appraise food security and sustainable food production systems to help them with decision-making and strategic planning processes. Food security and sustainable food production are topics of direct relevance to the contemporary food business environment and the work of the global food industry in contributing to human health and well-being.

This module explores the concepts of food security and sustainable food production in relation to the growing world population; human nutrition; health and well-being; the nature and dynamics of the global food supply system; political and geo-political influences; food aid; agricultural production; the ecological impacts of human food production; food poverty; the sustainability of urban and rural communities. Owed to the cross disciplinary nature of the topics covered in this module the scope is broad.

Supply Chain Management

Year of study 4

Code F6016

Credits 15

Core/option Core

Module contact [Dr Jane Eastham](#)

The supply chain constitutes a critical link between primary producers, processing and manufacturing businesses, retailers and the consumers. It is a link that must be structured, organised and managed successfully if businesses are to compete in a dynamic marketplace. Indeed, design and operation of supply chains are often decisive factors in the ability of businesses to achieve competitive advantage. This module examines the concept of the global supply chains and explores the many factors required to create, operate and control supply chains efficiently, effectively and sustainably.