



## **Module Specification**

# Sustainable Food System Supply Chains

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## Part 1: Information

**Module title:** Sustainable Food System Supply Chains

**Module code:** USSKJ5-15-M

**Level:** Level 7

**For implementation from:** 2023-24

**UWE credit rating:** 15

**ECTS credit rating:** 7.5

**Faculty:** Faculty of Health & Applied Sciences

**Department:** HAS Dept of Applied Sciences

**Partner institutions:** None

**Delivery locations:** Frenchay Campus

**Field:** Applied Sciences

**Module type:** Module

**Pre-requisites:** None

**Excluded combinations:** None

**Co-requisites:** None

**Continuing professional development:** No

**Professional, statutory or regulatory body requirements:** None

## Part 2: Description

**Overview:** The global food production system faces an ongoing series of challenges in order to ensure meeting the survival needs of people around the world. At the same time, businesses within the food supply chain must find a way to efficiently and effectively operate.

In this module, the core concepts of supply chain management will be discussed within the context of the food system; from producers, to retailers, to consumers.

**Features:** The course emphasises the use of new technologies that help create new approaches and new forms of value.

**Educational aims:** This module aims to provide learners a toolkit for supply chain management, to align supply chain performance with the organisation's strategic direction.

**Outline syllabus:** Topics likely to be covered are:

- Aligning supply chain performance to organisational strategy
- Logistics and distribution systems
- Inventory control
- Sourcing, Purchasing, and procurement/Supplier Relationship Management
- Value chain & risk analysis
- Capacity management
- Applications of digital technologies for strategic improvements, such as provenance and traceability
- Just-in-time and lean management
- Quality management; delivering sustainability and regulatory standards
- Contemporary issues in supply chains

### **Part 3: Teaching and learning methods**

**Teaching and learning methods:** Learning in the module is achieved through a combination of class-based activity and independent study. The classroom sessions are designed to actively support the development of independent learning strategies by the students.

Sessions combine lectures with a wide range of participative activities including case studies, problem-solving activities, and group discussion.

The sessions require preparation by the students in advance of each session and they are issued with a course handout detailing the overall aims of the module together with expected reading and questions to be addressed.

Where possible, guest lectures and field trips to visit local organisations engaged in food production will be used to demonstrate the concepts taught on the module.

Students are encouraged to relate the knowledge and skills gained through the course to the working environment in a creative way and to find competent solutions to current issues in food supply chain management.

**Module Learning outcomes:** On successful completion of this module students will achieve the following learning outcomes.

**MO1** Consider, evaluate, and synthesise the relevant supply chain management literature and theory as it applies to real world scenarios.

**MO2** Recommend realistic action plans to align supply chain performance with an organisations' strategic direction

**MO3** Demonstrate work-based skills in providing business analysis based on practical challenges.

**Hours to be allocated:** 150

**Contact hours:**

Independent study/self-guided study = 114 hours

Face-to-face learning = 36 hours

Total = 150

**Reading list:** The reading list for this module can be accessed at [readinglists.uwe.ac.uk](https://rl.talis.com/3/uwe/lists/B1CE30B2-479A-6401-4432-D60D3B7787DE.html) via the following link <https://rl.talis.com/3/uwe/lists/B1CE30B2-479A-6401-4432-D60D3B7787DE.html>

## Part 4: Assessment

**Assessment strategy:** The assessment vehicle for this module is a single element submission of a report (3000 words).

This should be connected to / work in symbiosis with the programme dissertation. Learners will be required to construct a fictional supply chain focused around a food product (real or imaginary) by first evaluating, then synthesising, and then applying module concepts for best practice.

The report will present analysis defending strategic design choices by critically

evaluating alternative choices. Decisions must consider and demonstrate alignment with Sustainable Development Goals. The report should identify and discuss trade-offs associated with decisions.

A core set of concepts/constructs will be required for use in the submission (such as inventory management, supplier relationship management, logistics, location decisions, etc.) Other concepts may be used that better align to the student's background, area of interest, current work issues.

During each class session, formative assessment will be provided as students learn about, then apply module concepts to the supply chain related to the project. Time will be provided in class to apply the topic to the project, then discuss understanding with the module leader and with peers.

### **Assessment components:**

#### **Project (First Sit)**

Description: Project - Develop a proposed Food Supply Chain (3000 words).

Weighting: 100 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO1, MO2, MO3

#### **Project (Resit)**

Description: Project - Develop a proposed Food Supply Chain (3000 words).

Weighting: 100 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO1, MO2, MO3

### **Part 5: Contributes towards**

This module contributes towards the following programmes of study:

Sustainable Food Systems [Frenchay] MSc 2023-24