PROGRAMME SPECIFICATION

Master of Science in Sustainable Food and Natural Resources

Awarding institution Liverpool John Moores University (LJMU)
Teaching institution Centre for Alternative Technology (CAT)

JACS Code F750, D448, F810

Programme Duration Full-Time: 1.5 Year. Part-time: 2.5 Year.

Language of Programme Delivered and assessed in English

Subject benchmark statement Whilst no QAA Subject Benchmark Statements are directly applicable, the programme has taken account of the QAA’s Masters degree characteristics documents (2010). At an undergraduate level, some subject scoping can be taken from Agriculture, horticulture, forestry, food and consumer services (2016) and Geography (2014)

Programme accredited by N/A
Description of accreditation N/A

Validated target and alternative exit awards

Master of Science in Sustainable Food and Natural Resources
Postgraduate Diploma in Sustainable Food and Natural Resources
Postgraduate Certificate in Sustainable Food and Natural Resources

Programme Leader Jane Fisher, via link tutor Colm Bowe.

Educational aims of the programme

To provide students with an advanced understanding of the importance of, and approaches to, sustainable food production and natural resource management within the context of wider sustainability and adaptation to global environmental issues.

The specific aims of the programme are:

- To critically reflect upon the causes, seriousness, and urgency of environmental and climatic change with respect to how these factors influence sustainability thinking and adaptation;

- To hone the ability to identify and appraise the complex influences that technical, political, legal, social, cultural and non-cultural factors have on the provision, supply, demand and use of food and natural resources;

- To develop technical evaluation skills to become systematic, logically iterative and imaginative, in order to make sound judgements within the limits of uncertainty and incomplete data, and communicate evidence and conclusions clearly to specialist and non-specialist audiences;

- To carry out an extended independent piece of original research and writing on a topic of the students’ choosing within the field of sustainable food production, the food supply chain, the management of natural resources, land and environmental management or the social, political or economic contexts of food and natural resource management;

- To develop the self-confidence and ability to act on initiative, to prepare for the rigours and demands of employment or further postgraduate study in areas related to sustainability, food and natural resource management;
• To make informed decisions based on an appraisal of academic evidence combined with practical experience and directed research, in order that the ability to synergise theory and practical knowledge into a deep understanding may be developed;

• To understand and analyse individual strengths and competencies and fulfil each student’s potential for self-development into an independent self-reflective learner and practitioner in their chosen area of interest.

Alternative Exit/ Interim Award Learning Outcomes - Postgraduate Certificate

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

Understand the broad concepts of sustainability and adaptation in the context of sustainable food production and the management of natural resources. They will be able to engage with and take an informed position on theories and practice in relation to the field of sustainable food and natural resource management.

Alternative Exit/ Interim Award Learning Outcomes - Postgraduate Diploma

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

Engage with and take an informed position on advanced levels of theories and practice in relation to the field of sustainable food and natural resource management. Students will be able to explore, test, identify and apply appropriate research methods and be able to demonstrate appropriate levels of critical analysis, reflection and contextual awareness in a range of modules associated with the field of study.

Target award Learning Outcomes - Master of Science

A student successfully completing the programme of study will have acquired subject knowledge and understanding as well as skills and other attributes listed above, and will have demonstrated the ability to undertake independent research.

Knowledge and understanding

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

A1. Demonstrate a holistic, systematic and sophisticated understanding of the concepts, issues, and theories of sustainable food and natural resource management within the context of environmental, social and economic sustainability (e.g. urgency of environmental change, population pressures, ecosystem services, adaptation capacity and resilience building);

A2. Present a sophisticated appreciation of the influence that technical, engineering, legal, political, social and cultural perspectives can have on food production and the management of natural resources;

A3. Gain specialist knowledge of sustainable food and natural resource management, attitudinal and behavioural issues surrounding food and resource use and management;

A4. Gain experience in techniques to assess, measure and monitor natural resource use and the impacts of food production and supply and the use of natural resources on the natural environment built environment and on human societies.
Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated

Teaching and learning will be via interactive lectures, workshops, discussion groups, seminars, oral presentations, and practical work.

Assessment

Assessments will be written, oral and practical assignments such as essays, project reports and presentations.

Skills and other attributes

Intellectual Skills

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

B1. Develop and sustain arguments in a variety of written and numerical forms, formulating appropriate questions and using primary and secondary evidence;

B2. Critically evaluate methods, analyses, conclusions and relevance, and where appropriate, propose new hypotheses from congruent argument, of current research and advanced scholarship;

B3. Synthesise a clear understanding of the various attitudinal, legal, institutional and ethical considerations and developments associated with sustainability and adaptation in an area of practice;

B4. Display a holistic and sophisticated understanding of how knowledge is advanced through research, and produce clear, logically argued and original written work.

Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated

Intellectual skills are developed through the teaching and learning programme.

Critical analysis and problem solving skills are embedded in all modules and are taught, developed and practised through debate, workshops and all forms of practical work.

Experimental, research and design skills are further developed and practised through a broad range of coursework activities and project work. Written or verbal individual feedback is given on all work submitted.

Assessment

Critical thinking and problem solving skills are assessed through written and oral assignments.

Experimental research and design skills are assessed in the dissertation.

Professional practical skills

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

C1. Analyse food production and natural resource management, use, attitudes and demand in a variety of environments;

C2. Demonstrate a thorough understanding of the logistical issues involved in planning and conducting scientific research and study;
C3. Collate and handle data, carry out statistical analyses and modelling where appropriate.

**Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated**

Practical skills are taught during workshop and practical sessions. Experimental design is taught in the Dissertation module and is embedded thought the topic via lectures and workshops, and practical work.

**Assessment**

Practical skills are assessed via the dissertation and in core modules ‘Ecosystem services; Landuse and Waste Management’ and ‘The Science of Sustainable Food Management’ as well as in some of the optional modules.

**Transferable / key skills**

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

D1. Communicate effectively in written and oral forms to a wider audience;

D2. Use IT to gather and use evidence and data to find, retrieve, organise and exchange new information;

D3. Demonstrate clarity, fluency, and coherence in a variety of written forms and expression;

D4. Organise tasks and manage time effectively;

D5. Design, investigate, and present an extended and independently-conceived piece of research;

D6. Work in a team, identifying individual and collective goals and responsibilities and performing in a manner appropriate to these roles.

**Teaching, learning and assessment methods used to enable outcomes to be achieved and demonstrated**

Transferable skills are taught, developed and practised through the teaching and learning programme.

Numerical and statistical problem solving skills are taught on dissertation and in core modules ‘Ecosystem services; Landuse and Waste Management’ and ‘The Science of Sustainable Food Management’ as well as in some of the optional modules.

**Assessment**

Assessed through written and oral assessments.

**Programme structure - programme rules and modules**

**Programme rules**
The MSc (180 credits) Sustainable Food and Natural Resources is achieved via completion of the 30-credit introductory core module, the three 15-credit cores modules, three optional 15-credit modules and the 60-credit dissertation module.

The PgDip (120 credits) Sustainable Food and Natural Resources exit award is achieved via completion of the 30-credit introductory core module, the three 15-credit cores modules plus three other 15-credit modules.

The PgCert (60 credits) Sustainable Food and Natural Resources exit award is achieved via completion of the 30-credit introductory core module and the two 15-credit modules, Food production and consumption and The science of sustainable food production.

### Level 7 Potential Awards on completion of Master of Science

#### Core and Option Award Requirements

<table>
<thead>
<tr>
<th>Module</th>
<th>Module code</th>
<th>Level</th>
<th>Credits</th>
<th>Core/option</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sustainability and Adaption: concepts &amp; planning</td>
<td>7501CATSCI</td>
<td>7</td>
<td>30</td>
<td>Core</td>
</tr>
<tr>
<td>Environmental politics and economics</td>
<td>7502CATSCI</td>
<td>7</td>
<td>15</td>
<td>Option</td>
</tr>
<tr>
<td>Food production and consumption</td>
<td>7503CATSCI</td>
<td>7</td>
<td>15</td>
<td>Core</td>
</tr>
<tr>
<td>Land and resource management in cities</td>
<td>7504CATSCI</td>
<td>7</td>
<td>15</td>
<td>Option</td>
</tr>
<tr>
<td>Energy Provision</td>
<td>7505CATSCI</td>
<td>7</td>
<td>15</td>
<td>Option</td>
</tr>
<tr>
<td>Ecosystem services, land-use and waste management</td>
<td>7506CATSCI</td>
<td>7</td>
<td>15</td>
<td>Core</td>
</tr>
<tr>
<td>Sustainable materials in the Built Environment</td>
<td>7507CATSCI</td>
<td>7</td>
<td>15</td>
<td>Option</td>
</tr>
<tr>
<td>Applied project*</td>
<td>7508CATSCI</td>
<td>7</td>
<td>15</td>
<td>Option</td>
</tr>
<tr>
<td>Work-based project*</td>
<td>7509CATSCI</td>
<td>7</td>
<td>15</td>
<td>Option</td>
</tr>
<tr>
<td>The science of sustainable food production</td>
<td>7510CATSCI</td>
<td>7</td>
<td>15</td>
<td>Core</td>
</tr>
<tr>
<td>Dissertation</td>
<td>7500CATSCI</td>
<td>7</td>
<td>60</td>
<td>Core</td>
</tr>
</tbody>
</table>

* Students pick either of these two modules, not both.

135 core credits at level 7

45 option credits at level 7

### 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)

This programme has the following variances to the Academic Framework, approved by Education Committee in May 2017.

(a) A variance to include 15-credit modules

(b) A variance to permit a teaching balance that weights the delivery of content to the first semester (up to 105 credits) and to reduce the delivery in semester two (up to 45 credits). The dissertation
can be taken in semester 1 or 2. Student individual credit balance will vary between semesters 1 and 2 depending on whether a student studies full-time or part-time, and their choice of optional modules.

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

The programme offers a specific period of work-related skills in the Dissertation module (7500CATSCI) such as planning, and managing and completing an independent piece of research. Students have the option of completing a module ‘Work-based project’ which is an individual project based within the work-place (7509CATSCI). The use of practitioners from sustainable food and natural resource industries within module teaching will also enable students to learn first-hand about the industry and meet professionals.

**Criteria for admission**

Graduates: Normally entrants to the programme will have at least a second class degree in a subject appropriate to or compatible with food and natural resources.

Non-graduates: Students who do not possess formal qualifications but who can demonstrate that they have gained appropriate knowledge and skills equivalent to degree standard and that they will benefit from and contribute to the programme may be accepted through the Recognised Prior (Experiential) Learning (RE(P)L) process.

RE(P)L will be considered in accordance with University regulations.

**Overseas qualifications**

Normally a good degree (2ii equivalent) preferred with a recognised English language qualification (IELTS score of 6.5 with a minimum of 6 in each category) or Pearson score of 58-64 within 2 years prior to the programme start date (minimum score of 51 in each component for UKVI Purposes).

**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.

Both the University and CAT are subject to periodic review of quality and standards by the Quality Assurance Agency (QAA).

Published review reports are available on the QAA website at www.qaa.ac.uk.

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

**Support for students and their learning**

Both the University and CAT aim 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
CAT. All students are assigned a personal tutor to provide academic support and when necessary direct students to the appropriate University support services.

Students are able to gain access to 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 via Personal Development Planning sessions with their personal tutor.
- CAT’s Special Education Needs and Disability co-ordinator, Student Finance Administrator, Pastoral Care Counsellor and individual personal tutors are able to provide students with advice, support and information, particularly in the areas of student funding and financial matters, disability, study support, advice and support to international students.

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

Student Feedback and Evaluation

Graduate School of the Environment (GSE) staff use the results of student feedback from internal and external student surveys, module feedback 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 GSE 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 LMJU policies and regulations;
- the academic standards are comparable with those in other UK higher education institutions of which external examiners have experience;
- the achievements of students are comparable with those in other UK higher education institutions of which the external examiners have experience.

External examiners also 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 s/he 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.