# Programme Specification Document

**Proposed, 2024.02**

## Overview

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| **Programme Code** | 35954 |
| **Programme Title** | Sustainable Food and Natural Resources |
| **Awarding Institution** | Liverpool John Moores University |
| **Programme Type** | Masters |
| **Language of Programme** | All LJMU programmes are delivered and assessed in English |
| **Programme Leader** | |
| **Link Tutor(s)** | Sarah Dalrymple |

| Partner Name | Partnership Type |
|---|---|
| Centre for Alternative Technology | Validated |

## Awards

| Award Type | Award Description | Award Learning Outcomes |
|---|---|---|
| Target Award | Master of Science - MS | See Learning Outcomes Below |
| Recruitable Target | Postgraduate Certificate - PC | See Learning Outcomes Below |
| Recruitable Target | Postgraduate Diploma - PD | See Learning Outcomes Below |
| Alternative Exit | Postgraduate Diploma - PD | 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 methodologies and they will be able to demonstrate appropriate levels of critical analysis, reflection and contextual awareness in a range of modules associated with the field of study. |
| Alternative Exit | Postgraduate Certificate - PC | 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. |

| Alternate Award Names | |
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## External Benchmarks

| Subject Benchmark Statement | |
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## Programme Offering(s)

| Mode of Study, Mode of Delivery | Intake Month | Teaching Institution | Programme Length |
|---|---|---|---|
| Full-Time, Face to Face | September | Centre for Alternative Technology | 18 Months |

## Aims and Outcomes

### 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 adaption 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.

### Learning Outcomes

| Code | Description |
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| PLO1 | 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); |
| PLO2 | Demonstrate a thorough understanding of the logistical issues involved in planning and conducting scientific research and study; |

| Code | Description |
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| PLO3 | Collate and handle data, carry out statistical analyses and modelling where appropriate. |
| PLO4 | Communicate effectively to a wider audience; |
| PLO5 | Use IT to gather and use evidence and data to find, retrieve, organise and exchange new information; |
| PLO6 | Demonstrate clarity, fluency, and coherence in a variety of written forms and expression; |
| PLO7 | Organise tasks and manage time effectively; |
| PLO8 | Design, investigate, and present an extended and independently-conceived piece of research; |
| PLO9 | Work in a team, identifying individual and collective goals and responsibilities and performing in a manner appropriate to these roles. |
| PLO10 | 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; |
| PLO11 | Gain specialist knowledge of sustainable food and natural resource management, attitudinal and behavioural issues surrounding food and resource use and management; |
| PLO12 | 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. |
| PLO13 | Develop and sustain arguments in a variety of written and numerical forms, formulating appropriate questions and utilising primary and secondary evidence; |
| PLO14 | Critically evaluate the methodologies, analysis, conclusions and relevance, and where appropriate, propose new hypotheses from congruent argument, of current research and advanced scholarship; |
| PLO15 | 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; |
| PLO16 | Display a holistic and sophisticated understanding of how knowledge is advanced through research, and produce clear, logically argued and original written work. |
| PLO17 | Analyse food production and natural resource management and use, attitudes and demand in a variety of environments; |

## Programme Structure

### Programme Structure Description

The MSc (180 credits) Sustainable Food and Natural Resources is achieved via completion of the two 15-credit introductory core module 7522CATSCI and 7523CATSCI, the four 15-credit core modules 7503CATSCI, 7506CATSCI, 7521CATSCI and 7510CATSCI, two optional 15-credit modules and the 60-credit dissertation module 7520CATSCI.

Students completing the MSc programme full time will complete 120 credits in year 1 of their studies and 60 credits (dissertation) in year 2. The PgDip (120 credits) Sustainable Food and Natural Resources exit award is achieved via completion of the two 15-credit introductory core modules 7522CATSCI and 7523CATSCI, the four 15-credit core modules 7503CATSCI, 7506CATSCI, 7521CATSCI and 7510CATSCI plus two other 15-credit modules. The PgCert (60 credits) Sustainable Food and Natural Resources exit award is achieved via completion of the two 15-credit introductory core modules 7522CATSCI and 7523CATSCI, and the two 15-credit modules, Food systems and sustainability 7503CATSCI and Sustainable food production: techniques and practices 7510CATSCI.

| **Programme Structure - 180 credit points** | |
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| **Level 7 - 180 credit points** | |
| **Level 7 Core - 150 credit points** | CORE |
| [MODULE] 7520CATSCI Dissertation Approved 2023.01 - 60 credit points | |
| [MODULE] 7521CATSCI Applied Research Design Approved 2023.01 - 15 credit points | |
| [MODULE] 7522CATSCI Introduction to Sustainability and Adaptation Proposed 2024.01 - 15 credit points | |
| [MODULE] 7523CATSCI Sustainability and Adaptation Concepts in Practice Proposed 2024.01 - 15 credit points | |
| [MODULE] 7503CATSCI Food Systems and Sustainability Proposed 2024.02 - 15 credit points | |
| [MODULE] 7510CATSCI Sustainable food production: techniques and practices Proposed 2024.02 - 15 credit points | |
| [MODULE] 7506CATSCI Ecosystems and ecosystem services Proposed 2024.02 - 15 credit points | |
| **Level 7 Optional - 30 credit points** | OPTIONAL |
| [MODULE] 7504CATSCI Cities and Communities Approved 2023.01 - 15 credit points | |
| [MODULE] 7507CATSCI Sustainable Materials in the Built Environment Approved 2023.01 - 15 credit points | |
| [MODULE] 7509CATSCI Work-based Project Approved 2023.01 - 15 credit points | |
| [MODULE] 7512CATSCI Theories of social and system change Proposed 2024.02 - 15 credit points | |
| [MODULE] 7502CATSCI Introduction to the Politics and Economics of the Environment Proposed 2024.01 - 15 credit points | |
| [MODULE] 7513CATSCI Restoration Ecology Proposed 2024.02 - 15 credit points | |

Module specifications may be accessed at https://proformas.ljmu.ac.uk/Default.aspx

## Approved variance from Academic Framework Regulations

| **Variance** |
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Variance from PG.A4.2 (module-size requirements.) - 15-credit modules permitted. Variance from PGA4.4 (semester credit balance) - A credit imbalance between semesters is permitted. Variances approved 12.01.2024.

## Teaching, Learning and Assessment

Teaching and learning will be via interactive lectures, workshops, discussion groups, seminars, oral presentations, and practical work. Assessments will be written such as essays, reports, policy briefs and practical assignments such as project reports and presentations. 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. Critical thinking and problem solving skills are assessed through written and oral assignments. Experimental research and design skills are assessed in the dissertation. Practical skills are taught during workshop and practical sessions. Experimental design is taught in the Applied Research Design module. Practical skills are assessed via the dissertation and in core modules ‘Ecosystems and Ecosystem Services’ and ‘Sustainable Food Production: techniques and practices’ as well as in some of the optional modules. Transferable skills are taught, developed and practised through the teaching and learning programme. Numerical and statistical problem-solving skills are taught on Applied Research Design and in core modules ‘‘Ecosystems and Ecosystem Services’ and ‘Sustainable Food Production: techniques and practices’ as well as in some of the optional modules. Assessed through written assessments.

## Opportunities for work related learning

The programme offers a specific period of work-related skills in the Dissertation module (7520CATSCI) 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.

## Entry Requirements

| Type | Description |
| --- | --- |
| Other international requirements | Normally a good degree (2:2 equivalent) in a subject appropriate to or compatible with food and natural resources combined with IELTS grade required 6.5 with a minimum of 6 in each category or Pearson PTE Academic UKVI score of 64 within 2 years prior to the programme start date (minimum score of 61 in each component for UKVI Purposes). |

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| Alternative qualifications considered | Graduates: Normally entrants to the programme will have at least a second class degree or above in a subject appropriate to or compatible with food and natural resources and related topic areas. However, students may be admitted with advanced standing through the recognition of credit or the accreditation of experiential or certificated learning within 5 years of the start of study according to the LJMU Recognition of Prior (Experiential) Learning (RP(E)L) policy, document 188 (www.ljmu.ac.uk/about-us/public-information/academic-quality-and-regulations/academic-framework). RE(P)L will be considered in accordance with University regulations.<br><br>Non-graduates: For applicants not in possession of a good honours degree, the programme leader will take into account relevant professional qualifications and experience. Any participant who does not have a first degree must satisfy the programme team of their ability to study at Master's level (e.g. presentation of a strong portfolio to demonstrate appropriate equivalent skills). For these applicants, individual assessments of their suitability for post graduate level study will be arranged and conducted by the programme team. The team may require evidence to be submitted as part of the assessment process e.g. a portfolio of written and other work; papers presented at conferences, publications; reports and research proposals. |
| Undergraduate degree | Normally a good degree (2:2 equivalent) in a subject appropriate to or compatible with food and natural resources. |

## Extra Entry Requirements