Course Rationale

Sourced from plants and animals, food is something we all need for survival. As consumers, we should all be able to feel confident in the quality of our food produce.

However, what happens when the quality and source of our food is questioned? How can we be confident that we are getting what we paid for? This course is designed to investigate the history of food fraud, and the implications when greed outweighs consumer safety. It will also delve into the current research techniques aiming to tackle the food fraud crisis.

The introductory tutorials will allow for the students to be introduced to the topic of food authentication, and how it is a prevalent issue within society even though it is not at the forefront of media attention. The course will then steer towards a surface understanding of the techniques used today in industry and research aiming to stay at the helm of food authentication. A brief knowledge of these techniques will then be used to look at case studies of where these methods have been used in real situations on various food produce. The tutorials will allow for the pupils to then complete a final assignment challenging them to argue that food authentication is a valued area of scientific research that deserves the money and resources being put into it.

Within the final assignment, pupils will research historic and recent cases of fraud, whilst outlining the current methods used in both research, and those implemented by officials to tackle current issues within the food market.