



ACADEMIC SERVICES

MODULE SPECIFICATION

Part 1: Basic Data					
Module Title	Food, Risk and Society (distance learning)				
Module Code	UZVRTG-15-M	Level	M	Version	1
Owning Faculty	Health and Applied Sciences,	Field	Health and Social Sciences		
Contributes towards	MSc Environmental Health Studies PGCert/PGDip Environmental Health				
UWE Credit Rating	15	ECTS Credit Rating	7.5	Module Type	Standard
Pre-requisites	None		Co- requisites	None	
Excluded Combinations	None		Module Entry requirements	None	
Valid From	January 2015		Valid to	September 2019	

CAP Approval Date	22 nd October 2014
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Part 2: Learning and Teaching	
Learning Outcomes	<p>On successful completion of this module students will be able to access, synthesise, critically analyse and apply knowledge and understanding of:</p> <ol style="list-style-type: none"> 1. The identification and evaluation of the hazards presented by the food supply chain and the impact this has on public health, the environment and the economy. 2. Audit and analyse the food control mechanisms to protect public health including relevant food safety and quality management systems and food hygiene technology. 3. Legislation and policy in food risk and control. 4. Determining and reflecting on the most appropriate course of action in complex food safety situations. 5. Sustainable food supply chains.
Syllabus Outline	<ul style="list-style-type: none"> • The principles and application of food technology including microbiological and non-microbiological hazards in the food supply chain. Key sources of contamination and cross contamination in the food chain and the impact this has on human health and the national economy. • The causes and aetiology of food poisoning and food borne disease. • The range of means by which food is handled, processed, stored and prepared ahead of consumption, and explain how these might serve to minimise or exacerbate risk. • The role of pre-requisites and their importance in food safety management systems. • Principles of HACCP and its application to food safety management and

*This includes synchronous and asynchronous activities.

The table below indicates as a percentage the total assessment of the module which constitutes a -

Written Exam: Unseen written exam, open book written exam, In-class test

Coursework: Written assignment or essay, report, dissertation, portfolio, project

Practical Exam: Oral Assessment and/or presentation, practical skills assessment, practical exam

Please note that this is the total of various types of assessment and will not necessarily reflect the component and module weightings in the Assessment section of this module description:

Total assessment of the module:			
Written exam assessment percentage		0%	
Coursework assessment percentage		100%	
Practical exam assessment percentage		0%	
			100%

Reading Strategy

Core and Further Readings

All essential, indicative and supplementary reading are indicated and available via Blackboard, which include access to online databases, journals and e-textbooks. Students are recommended two or three core e-textbooks, which they can choose to purchase if they wish. They are required to access a range of indicated peer reviewed online academic journals to prepare for the assignment, all accessible via the online UWE Library.

All recommended reading is available online via Blackboard and the UWE Library, which supports individual lectures, seminars and topics. Students are expected to research other reading materials relevant to their assignment and to read widely using the variety of online resources at their disposal. The purpose of further reading is to ensure students become familiar with current research and practice relevant to the syllabus.

Access and Skills

Development of literature searching skills is supported by the online UWE Library service which includes 24 hour online support, tutorial support and downloadable materials; these include interactive tutorials on finding books and journals, evaluating information and referencing. Further details are available at <http://www1.uwe.ac.uk/library/>.

Indicative Reading List

The following list is offered to provide validation panels/accrediting bodies with an indication of the type and level of information students may be expected to consult. As such, its currency may wane during the life span of the module specification. However, as indicated above, CURRENT advice on readings will be available via other more frequently updated mechanisms.

Textbooks

Atwood, B., Thompson, K. and Willet, C. (2009) *Food Law*. Tottel Publishing.

Basset W. H. (2007) *Environmental Health Procedures*. Taylor & Francis.

Campbell-Platt, G. (2009) *Food Science and Technology*. Wiley Blackwell.

Grist, A. (2006) *Poultry Meat Inspection. Anatomy, Physiology and Disease Conditions*. Nottingham: Nottingham University Press.

	<p>Grist, A. (2007) <i>Porcine Meat Inspection. Anatomy, Physiology and Disease Conditions</i>. Nottingham: Nottingham University Press.</p> <p>Grist, A. (2008) <i>Bovine Meat Inspection. Anatomy, Physiology and Disease Conditions</i>. Nottingham: Nottingham University Press.</p> <p>Grist, A. (2010) <i>Ovine Meat Inspection. Anatomy, Physiology and Disease Conditions</i>. Nottingham University Press</p> <p>Hayes, P.R. and Forsythe S.J. (2010) <i>Food Hygiene Microbiology and HACCP</i>. Chapman and Hall.</p> <p>Hotter, B. (2011). <i>Managing Food Safety and Hygiene: Governance and Regulation as Risk Management</i>. Edward Elgar Publishing.</p> <p>Mortimore, S. and Wallace, C. (2000) <i>HACCP A Practical Approach</i>. Chapman and Hall.</p> <p>Paulsen, P., Bauer, A., Vodansky, W., Winkelmayer, R. and Smulders, F.J.M. (2011) <i>Game meat Hygiene in Focus. Microbiology, Risk Analysis and Quality Assurance</i>. Wageningen Academic</p> <p>Sprenger, R.J. (2009) <i>Hygiene for Management</i>. Highfield Publications.</p> <p>Werle, L. and Cox, J. (2012). <i>Ingredients</i>. Fullman.</p> <p>Journals Food Control Food Microbiology Food Science and Nutrition Food Policy Risk Analysis Food and Energy Control Waste Management Food Insight</p> <p><i>All these can be accessed via the e-journal: A-Z repository on the Library website'</i> http://dd6lh4cz5h.search.serialssolutions.com/</p> <p>Websites Relevant recommended websites are listed in the online module handbook and on Blackboard.</p>
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Part 3: Assessment	
<p>Assessment Strategy</p>	<p>The Assessment Strategy has been designed to support and enhance the development of both subject-based and generic key skills, whilst ensuring that the module's Learning Outcomes are attained. The assessment for this module comprises of a reflective blog and a written report. This two part assessment assesses all the specific module learning outcomes in addition to the CIEH Knowledge and Skills domains.</p> <p>Full details can be found in the Module Handbook and on the module's Blackboard site.</p> <p><i>Component A</i> will comprise of a set of reflective blogs not exceeding 1500 words in total (excluding tables, figures and references). Students will reflect on their learning and development over time, including what is learnt during</p>

	<p>online lectures/tutorials in addition to self-directed learning/activities. Reflective writing fosters critical analysis and evaluation skills which are considered fundamental to the practice of environmental health, with the CIEH identifying 'reflective practice' as a threshold concept of the discipline. The use of a blog will develop the students' digital literacy and familiarise them with tools which are becoming more frequently utilised by environmental and public health institutions for risk communication and health promotion purposes. The logs will enable the students to address a broad range of themes relating to food, risk and society as covered in the module.</p> <p><i>Component B</i> comprises of a written report of not more than 1000 words (excluding tables, figures and references) demonstrating and evaluating food safety management systems. The ability to implement, audit and support businesses to produce effective food management systems, across the food industry, to control or eliminate risk is a key skill in environmental health practice. The report enables students to demonstrate their knowledge, synthesise data and critically analyse alternative options.</p> <p>Formative Assessment</p> <p>Opportunities exist for formative assessment in the module, through Blackboard collaborate sessions and individual feedback.</p>

Identify final assessment component and element	Component A	
% weighting between components A and B (Standard modules only)	A: 70%	B: 30%
First Sit		
Component A (controlled conditions) Description of each element	Element weighting	
1. Personal Reflective Blogs	100%	
Component B Description of each element		
1 Report	100%	

Resit (further attendance at taught classes is not required)		
Component A (controlled conditions) Description of each element	Element weighting	
1. Report	100%	
Component B Description of each element		
1. Personal Reflective Report	100%	
<p>If a student is permitted an EXCEPTIONAL RETAKE of the module the assessment will be that indicated</p>		

by the Module Description at the time that retake commences.