

MODULE SPECIFICATION

Part 1: Information								
Module Title	Food Con	Food Control						
Module Code	UZVYBB-	30-2	Level	5				
For implementation from	Septembe	ptember 2020						
UWE Credit Rating	30		ECTS Credit Rating	15				
Faculty	Health and Sciences	d Applied	Field	Health, Community and Policy Studies				
Department	Departme	Department of Health and Social Sciences						
Contributes towards	BSc (Hons) Public and Environmental Health BSc (Hons) Environmental Health Practitioner							
Module type:	Standard	itandard						
Pre-requisites		None						
Excluded Combinations		None						
Co- requisites		None						
Module Entry requirements		Not offered as standalone, programme entry requirements apply						

Part 2: Description

The global food supply chain is growing in complexity, exposing food safety and food fraud vulnerabilities. To effectively assess and manage risk, environmental health practitioners need to have a holistic and deeply embedded understanding of threats throughout the supply chain. Over the course of this this module, students can expect to cover the following content:

- Food safety hazards microbiological, chemical, allergenic and physical throughout the food supply chain and the risks they pose to public health;
- Inspecting a wide range of foodstuffs to determine quality, fitness and safety;
- Current and emerging techniques and technologies used in food processing and preservation;
- The domestic legal framework governing food safety and standards, including (but not limited to) regulations relating to food hygiene, labelling, allergens, imported food & feed and regulated products;
- Legal powers available to environmental health practitioners, including the power to take food samples and prohibit the use of a food business. Through simulated activities and/or field visits, students will develop their knowledge and technical competence in inspection/audit techniques, the investigation of regulatory offences and managing outbreaks of foodborne disease;
- The role of statutory and non-statutory guidance in determining the most appropriate course of action to remedy non-compliance with legislative requirements;
- Techniques for obtaining food (and environmental) samples for microbiological examination and chemical analysis, and the role of sampling in validating shelf-life;

- 2018-19 Food safety management systems based on Hazard Analysis and Critical Control Points (HACCP) principles; Management systems designed to prevent the intentional adulteration of food, such as Threat Assessment Critical Control Points (TACCP) and Vulnerability Assessment Critical Control Points (VACCP): The influence of international law/standards on domestic law/policy. This module will be delivered using a variety of techniques requiring you to utilise and further develop your skills in independent learning. You will be provided with student centred active learning consisting of a mixture of lectures, workshops, guizzes and tutorials will be supported by on-line material. Field trips and appropriate alternatives will support the learning. Part 3: Assessment The Assessment Strategy has been designed to support and enhance the development of both subject-based and generic key skills, whilst ensuring that the Learning Outcomes are achieved. Component A – Practical Food Inspection Exam (30 minutes) You will be expected to identify a diverse range of food specimens, making assessments of quality/fitness and demonstrating the capacity to explain the nature/purpose of a range of preservation techniques. You will be expected to demonstrate an understanding of food safety risks posed by a range of foodstuffs in varying contexts. You will also be examined on your understanding of food law (including imported food legislation) and how you would deal with food which doesn't meet food law requirements. Component B – Portfolio of interventions The portfolio assessment will require you to engage with a range of interventions (field or case-study based) in the field of food safety, replicating the experiences students would obtain in professional practice. You will write up a selected number of reports determined by the tutor which will demonstrate your ability to acquire information, interpret data, determine the most appropriate course(s) of action and reflect on your professional development. Opportunities for formative assessment and feedback are built into teaching sessions, through discussion and evaluation of current research and professional developments. This assessment will provide a valuable earning experience through independent research of published literature and development of an academic writing style. Component B Identify final timetabled piece of assessment (component and element) A: B: % weighting between components A and B (Standard modules only) 40% 60% First Sit **Component A** (controlled conditions) Element weighting (as % of component) **Description of each element** Practical Food Inspection Exam (30 minutes) 100% **Component B** Element weighting (as % of component) **Description of each element** Portfolio 100% Resit (further attendance at taught classes is not required) **Component A** (controlled conditions) **Element weighting Description of each element** (as % of component) Practical Food Inspection Exam (30 minutes) 100% Element weighting
- **Component B Description of each element**

(as % of component)

Portfolio						100%		
	Part 4: Learning Outcomes & KIS Data							
Learning Outcomes	On successful completion of this module, students will be able to:							
	 Inspect a variety of processed and non-processed foodstuffs, making judgements relating to quality, fitness and safety and determining an appropriate course of action to remedy non-compliance with legislative requirements (Component A); Evaluate the efficacy of food safety management systems based on HACCP principles in controlling food safety hazards (Component B); Evaluate existing and emerging food processing/preservation techniques/technologies, potential risks associated with their usage and the role of sampling in validating shelf-life (Component A); Evaluate the various stages comprising the inspection/audit of a food business, including the application of legal powers and the instigation of formal or informal action to remedy non-compliance (Component B). 							
Key Information Sets Information								
(KIS)	Key Informa	ation Set - Mo	dule data					
	Number of credits for this module							
	Hours to be allocated	Scheduled learning and teaching study hours	Independent study hours		Allocated Hours			
	300	90	210	0	300			
Contact Hours	The table below in constitutes a; Written Exam: Un Coursework: Wri class test Practical Exam: 0 practical exam (i.e	nseen or ope tten assignm Oral Assessn	n book written ent or essay, r nent and/or pro	exam eport, dissertat	ion, portfolio	o, project or in		
	V	0%						
		oursework as	60%					
	Ρ	ractical exam	assessment pe	ercentage	40%			
Total Assessment					100%			
Reading List	The reading list fo https://rl.talis.com/ 0F9BF55DD1B1.h	/3/uwe/lists/B	<u>13FF897-C31</u>	-				

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First Approval Date (and panel type)	Date of first {panel} approval			
Revision ASQC Approval Date Update this row each time a change goes to ASQC		Version	1	Link to RIA