



MODULE SPECIFICATION

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

Part 2: Description
<p>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:</p> <ul style="list-style-type: none"> - 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;

- 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, quizzes 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 learning experience through independent research of published literature and development of an academic writing style.

Identify final timetabled piece of assessment (component and element)	Component B	
% weighting between components A and B (Standard modules only)	A:	B:
	40%	60%
First Sit		
Component A (controlled conditions) Description of each element	Element weighting (as % of component)	
Practical Food Inspection Exam (30 minutes)	100%	
Component B Description of each element	Element weighting (as % of component)	
Portfolio	100%	
Resit (further attendance at taught classes is not required)		
Component A (controlled conditions) Description of each element	Element weighting (as % of component)	
Practical Food Inspection Exam (30 minutes)	100%	
Component B Description of each element	Element weighting (as % of component)	

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