



Module Specification

Food Control

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Part 1: Information

Module title: Food Control

Module code: UZVYBB-30-2

Level: Level 5

For implementation from: 2023-24

UWE credit rating: 30

ECTS credit rating: 15

Faculty: Faculty of Health & Applied Sciences

Department: HAS Dept of Social Sciences

Partner institutions: University Centre Weston

Field: Health, Community and Policy Studies

Module type: Module

Pre-requisites: None

Excluded combinations: None

Co-requisites: None

Continuing professional development: No

Professional, statutory or regulatory body requirements: None

Part 2: Description

Overview: Not applicable

Features: Not applicable

Educational aims: 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.

Outline syllabus: 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;

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.

Part 3: Teaching and learning methods

Teaching and learning methods: Progress through the module is managed and experienced in different ways, depending on delivery mode within each module. When students are studying elements of the programme from a distance they will have access to time-dependent release of online asynchronous resources. When students are engaging face-to-face teaching, this will include access to a programme of synchronous lectures, seminars and tutorials.

Both delivery modes in combination will complement and contextualise the learning of both theory and practice and enable structured progression through the learning materials. The synchronous activities will promote development of the student-tutor relationship.

Each term will also deliver a residential block learning opportunity that provides integrated work learning opportunities and enables students to experience practice-oriented learning. E.g. field trips, practical inspections, assessment, surveys, evidence and data gathering.

In addition to supporting core learning, a cohort identity will be built between all students studying for the module with synchronous seminars available to students studying at a distance and face-to-face.

Module Learning outcomes: On successful completion of this module students will achieve the following learning outcomes.

MO1 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

MO2 Evaluate the efficacy of food safety management systems based on HACCP principles in controlling food safety hazards

MO3 Evaluate existing and emerging food processing/preservation techniques/technologies, potential risks associated with their usage and the role of sampling in validating shelf-life

MO4 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

Hours to be allocated: 300

Contact hours:

Independent study/self-guided study = 210 hours

Face-to-face learning = 90 hours

Total = 300

Reading list: The reading list for this module can be accessed at [readinglists.uwe.ac.uk](https://uwe.rl.talis.com/index.html) via the following link <https://uwe.rl.talis.com/index.html>

Part 4: Assessment

Assessment strategy: 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.

Assessment task A – Practical Food Inspection Exam

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.

Assessment task 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.

Assessment tasks:**Examination** (First Sit)

Description: Practical Food Inspection Exam (30 minutes)

Weighting: 40 %

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO3

Portfolio (First Sit)

Description: Portfolio

Weighting: 60 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO2, MO4

Examination (Resit)

Description: Practical Food Inspection Exam (30 minutes)

Weighting: 40 %

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO3

Portfolio (Resit)

Description: Portfolio

Weighting: 60 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO2, MO4

Part 5: Contributes towards

This module contributes towards the following programmes of study:

Public and Environmental Health [UCW] BSc (Hons) 2022-23

Public and Environmental Health [UCW] BSc (Hons) 2022-23

Public and Environmental Health [Sep][FT][UCW][3yrs] BSc (Hons) 2022-23

Public and Environmental Health [Sep][PT][UCW][4yrs] BSc (Hons) 2022-23

Environmental Health Practitioner {Apprenticeship-UCW} [UCW] BSc (Hons) 2022-23