

# **Module Specification**

# Food Control

Version: 2025-26, v2.0, Approved

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### **Part 1: Information**

Module title: Food Control

Module code: UZVYBB-30-2

Level: Level 5

For implementation from: 2025-26

UWE credit rating: 30

ECTS credit rating: 15

College: College of Health, Science & Society

School: CHSS School of Health and Social Wellbeing

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:** This module explores the role of the Environmental Health Practitioner in regulating food safety and standards.

Features: Not applicable

**Educational aims:** This module aims to provide a holistic and deeply embedded understanding of threats throughout the food supply chain needed by environmental

Page 2 of 7 02 June 2025 health practitioners to effectively assess and manage risk, exposing food safety and food fraud vulnerabilities.

**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

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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:** The module may consist of the following activities:

Lectures (hybrid)

Seminars

Tutorials

**Guest speakers** 

Laboratory practicals

Independent study will be organised with a series of both essential and further readings and preparation for practical workshops. It is expected that students prepare themselves for lectures by completing set tasks.

**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 = 228 hours

Face-to-face learning = 72 hours

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

### Part 4: Assessment

**Assessment strategy:** This module has two assessment tasks; a practical examination and a portfolio.

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 1 – Practical Food Inspection Examination (maximum 30 minutes)

Students 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. They will be expected to demonstrate an understanding of food safety risks posed by a range of foodstuffs in varying contexts. Students will also be examined on their understanding of food law (including imported food legislation) and how they would deal with food that doesn't meet food law requirements.

Page 5 of 7 02 June 2025 Assessment task 2 – Portfolio of interventions (maximum 2000 words)

The portfolio assessment will require students 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. They will write up a selected number of reports determined by the tutor which will demonstrate their ability to acquire information, interpret data, determine the most appropriate course(s) of action and reflect on their 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 (maximum 2000 words) Weighting: 60 % Final assessment: Yes Group work: No Learning outcomes tested: MO2, MO4

### **Portfolio** (Resit) Description: Portfolio (maximum 2000 words)

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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

## Part 5: Contributes towards

This module contributes towards the following programmes of study:

Environmental Health Practitioner {Apprenticeship-UCW} [UCW] BSc (Hons) 2024-25

Public and Environmental Health [UCW] BSc (Hons) 2024-25

Public and Environmental Health [UCW] BSc (Hons) 2024-25