

ACADEMIC SERVICES

MODULE SPECIFICATION

Part 1: Basic Data					
Module Title	Food Control				
Module Code	UZVSKQ-15-M		Level	M	Version 2
Owning Faculty	Health and Applied Sciences		Field	Health and Applied Social Sciences	
Contributes towards	MSc 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		
Valid From	01/09/2013 01/09/2017 (v2)		Valid to	01/09/2019	

CAP Approval Date	21/11/2013 01/02/2017 (v2)
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Part 2: Learning and Teaching	
Learning Outcomes	<p>On successful completion of this module students will be able to:</p> <ul style="list-style-type: none"> Understand the importance of pre-requisites in the context of food safety management systems (Component A) Identify monitor and evaluate a range of microbiological and non-microbiological hazards associated with the modern food chain. (Component A) Critically evaluate, audit and analyse relevant food safety and quality management systems. (Component A) Be competent in inspection techniques and the determination of fitness of the range of food stuffs encountered at point of sale. (Component A and B) Demonstrate understanding of the principles of food hygiene technology as it relates to food safety. (Component A and B) Critically understand the role of legislation and policy in food control. (Component A and B) Determine and reflect on the most appropriate course of action in complex food safety situations. (Component A and B)
Syllabus Outline	The principles and application food technology including microbiological and non-microbiological hazards in the food chain. Key sources of contamination and cross contamination in the food chain and the impact this has on human health and the national economy.

	<p>The causes and aetiology of food poisoning and food borne disease.</p> <p>The role of pre-requisites and their importance in food safety management systems.</p> <p>Principles of HACCP and its application to food safety management and practical understanding of food safety auditing and HACCP and non HACCP based food safety management systems. Quality control and quality assurance systems in food safety management and the interventions and knowledge of the law surrounding food standards, food hygiene and food safety management systems.</p> <p>The inspection, identification, judgement of fitness and quality of a variety of manufactured foods and primary produce including red meat, poultry, game, fruit, vegetable, fish and shellfish. The identification and evaluation of a range of interventions for dealing with food which fails to meet legislative requirements in terms of food safety and quality.</p> <p>A detailed understanding of the legislation, guidance and policy which regulates/influences the safety and quality of the modern food chain.</p>																		
Contact Hours	<p>Contact Hours 40</p> <p>Scheduled Learning 24</p> <p>Student Centred Learning 86</p>																		
Teaching and Learning Methods	<p>The module will be delivered employing a variety of techniques requiring the students to utilise and further develop their skills of independent learning. Technology will be used where appropriate to support lectures, seminars, practical workshops and scheduled learning. Various opportunities will be provided for self-assessment and formative feedback throughout the course of the module.</p> <p>Organisation of Student Experience</p> <table border="1"> <thead> <tr> <th>Activity</th><th>Hours</th></tr> </thead> <tbody> <tr> <td>Lectures</td><td>24</td></tr> <tr> <td>Seminars</td><td>6</td></tr> <tr> <td>Practical Food Inspection</td><td>10</td></tr> <tr> <td>Scheduled Learning</td><td>24</td></tr> <tr> <td>Practical Food Exam preparation</td><td>20</td></tr> <tr> <td>Written Food Exam Preparation</td><td>20</td></tr> <tr> <td>Essential Reading</td><td>46</td></tr> <tr> <td>Total</td><td>150</td></tr> </tbody> </table>	Activity	Hours	Lectures	24	Seminars	6	Practical Food Inspection	10	Scheduled Learning	24	Practical Food Exam preparation	20	Written Food Exam Preparation	20	Essential Reading	46	Total	150
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Reading Strategy	<p>Access and Skills</p> <p>All students will be encouraged to make full use of the print and electronic resources available to them through membership of the University. These include a range of electronic journals and a wide variety of resources available through web sites and information gateways. The University Library's web pages provide access to subject relevant resources and services, and to the library catalogue. Many resources can be accessed remotely. Students will be presented with opportunities within the curriculum to develop their information retrieval and evaluation skills in order to identify such resources effectively. Additional support is available through the iSkillZone available via the Library web pages. This includes interactive tutorials on search skills and on the use of specific electronic library resources. Sign up workshops are also offered by the Library.</p>																		

	<p>Essential Reading Any essential reading will be indicated clearly, along with the method for accessing it, e.g. students may be expected to purchase a set text, be given a print study pack or be referred to texts that are available electronically.</p> <p>Further Reading Further reading will be required to supplement the set textbook and other printed readings. The purpose of this further reading is to ensure students are familiar with current research, classic works and material specific to their interests from the academic literature.</p> <p>Blackboard This module is supported by Blackboard where students will be able to find all necessary module information. Direct links to information sources will also be provided from within Blackboard.</p>
Indicative Reading List	<p>Atwood,B.,Thompson,K.,Willet,C. (2009) Food Law. Tottel Publishing.</p> <p>Basset W. H. (2007) Environmental Health Procedures. Taylor & Francis.</p> <p>Campbell-Platt,G.(2009) Food Science and Technology.Wiley Blackwell.</p> <p>Grist,A.(2010) Ovine Meat Inspection. Anatomy,Physiology and Disease Conditions. Nottingham University Press.</p> <p>Grist,A.(2008) Bovine Meat Inspection. Anatomy,Physiology and Disease Conditions. Nottingham University Press.</p> <p>Grist,A.(2007) Porcine Meat Inspection. Anatomy,Physiology and Disease Conditions. Nottingham University Press.</p> <p>Grist,A.(2006) Poultry Meat Inspection. Anatomy,Physiology and Disease Conditions. Nottingham University Press.</p> <p>Hayes, P.R. Forsythe S.J. (2010) Food Hygiene Microbiology and HACCP. Chapman and Hall.</p> <p>Hutter,B. (2011). Managing Food Safety and Hygiene: Governance and Regulation as Risk Management.Edward Elgar Publishing.</p> <p>Mortimore,S.Wallace,C. (2000) HACCP A Practical Approach. Chapman and Hall.</p> <p>Paulsen,P.,Bauer,A.,Vodansky,W.,Winkelmayer,R.,Smulders,F.J.M.(2011) Game meat Hygiene in Focus. Microbiology,Risk Analysis and Quality Assurance. Wageningen Academic</p> <p>Sprenger,R.J. (2009) Hygiene for Management. Highfield Publications.</p> <p>Werle,L.,Cox,J.(2012). Ingredients. Fullman.</p> <p>Web sites Food Standards Agency http://www.food.gov.uk/ Department for Business Innovation and Skills http://www.berr.gov.uk/bre Health Protection Agency http://www.hpa.org.uk/</p>

Part 3: Assessment

Assessment Strategy	<p>Summative Assessment is by examination.</p> <p>Component A: Unseen Written Examination The three hour unseen written examination comprises three sections designed to assess</p> <ul style="list-style-type: none"> • Critical understanding of pre requisites and the application of food safety management systems. • Understanding and application of appropriate interventions to deal with food safety situations. • Critical understanding of the law, policy, guidance and the role of the environmental health practitioner in controlling the safety and quality of food <p>Component B: Professional Food Practical Exam The 30 minute food practical examination is a compulsory requirement of the Chartered Institute of Environmental Health (CIEH). Students will be assessed in their ability to inspect, recognise and determine the fitness of a variety of foods at point of sale, as well as demonstrating an understanding of appropriate interventions for dealing with unfit food.</p> <p>The Professional Food Practical Exam must be passed to 50% for successful completion of the Module. The 50% pass mark is a PSRB requirement.</p> <p>This is to avoid a situation where the aggregate mark for the Module would be 50% plus, but the student had not successfully completed the Food Practical Exam which is a requirement for accreditation of the programme by the CIEH.</p> <p>Formative Assessment Numerous opportunities exist for formative assessment in the module; these include self-assessment as part of scheduled learning and oral feedback given in seminars and practical workshops.</p>
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Identify final assessment component and element	Component A	
% weighting between components A and B (Standard modules only)	A:	B:
	60%	40%
First Sit		
Component A (controlled conditions) Description of each element	Element weighting (as % of component)	
1. Unseen written examination (Three hours)	100%	
Component B Description of each element	Element weighting (as % of component)	
1. Professional Food Practical Exam (min 30 minutes)	100%	
Resit (further attendance at taught classes is not required)		
Component A (controlled conditions) Description of each element	Element weighting (as % of component)	
1. Unseen written examination (three hours)	100%	

Component B Description of each element	Element weighting (as % of component)
1. Professional Food Practical Exam (Minimum 30 Minutes)	100%
If a student is permitted an EXCEPTIONAL RETAKE of the module the assessment will be that indicated by the Module Description at the time that retake commences.	

FOR OFFICE USE ONLY

First CAP Approval Date	22 November 2013			
Revision CAP Approval Date	1 February 2017	Version	2	RIA 12078