



MODULE SPECIFICATION

Part 1: Information			
Module Title	Food Control		
Module Code	UZVSKQ-15-M	Level	M
For implementation from	01/09/2018		
UWE Credit Rating	15	ECTS Credit Rating	7.5
Faculty	Health and Applied Science	Field	Health and Applied Science
Department	Health and Social Sciences		
Contributes towards	MSc Environmental Health MSc Environmental Health (Distance Learning)		
Module type:	Standard		
Pre-requisites	None		
Excluded Combinations	UZVRTN-15-M Food Risk and Society (Distance Learning)		
Co- requisites	None		
Module Entry requirements	None		

Part 2: Description
<p>This module will introduce you to the complexity of the food supply system, from 'farm to fork', and how this can vary from simple local food systems through to global conglomerates. This can create risks which require effective governance and management from international bodies, through national governments to industry and the consumer. You will consider the risks that can arise through the food supply chain which impacts on public health and environmental sustainability, with a strong focus on food hygiene and safety.</p> <p>You will cover the following:</p> <ul style="list-style-type: none"> • 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. • The causes and aetiology of food poisoning and food borne disease. • The role of pre-requisites and their importance in food safety management systems. • 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. • 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. • A detailed understanding of the legislation, guidance and policy which regulates/influences the safety and quality of the modern food chain.

- An understanding of the food supply chain market, the imperative of profit and the range of administrative demands placed on food business operators that might need to be considered when contemplating the assessment of risk and provision of advice and guidance to secure compliance and protect public health.

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.

You will also be provided with a minimum of 14 hrs on-site tuition relating to the identification and determination of fitness of a range of foodstuffs encountered at the point of retail sale. This will provide the practical opportunity to apply knowledge and understanding already obtained through the module.

Part 3: Assessment: Strategy and Details

The Assessment Strategy has been designed to support and enhance the development of both subject-based and generic key skills, whilst ensuring that the module's Learning Outcomes are attained. The assessment for this module comprises of a Professional Food Practical Exam and reflective journal. This two part assessment assesses all the specific module learning outcomes in addition to the CIEH Knowledge and Skills domains.

Component A comprises of a Professional Food Practical Exam in food Inspection at the point of retail sale. This examination is an essential element in achieving the Chartered Environmental Health accredited degree which forms part of the process of obtaining the Environmental Health Registration Board (EHRB) Certificate of registration to become an Environmental Health practitioner.

Component B will comprise of a personal reflective journal culminating in a reflective critique of 1,500 words. Students will reflect on their learning and development over time, including what is learnt during lectures, tutorials, workshops, in addition to self-directed learning activities. Reflective writing fosters critical analysis and evaluation skills which are considered fundamental to the practice of environmental health, with the CIEH identifying 'reflective practice' as a threshold concept of the discipline. The use of the journal will develop the students' digital literacy and familiarise them with tools which are becoming more frequently utilised by environmental and public health institutions for risk communication and health promotion purposes. The journal will enable the students to address a broad range of themes relating to food, risk public health and sustainability as covered in the module.

Component A – the CIEH Professional Food Practical Exam must be passed to 50% for successful completion of the Module. The 50% pass mark is a PSRB requirement.

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.

Formative Assessment

Opportunities exist for formative assessment in the module; through workshops/ Blackboard collaborate sessions, quizzes and individual feedback through the journal.

Identify final timetabled piece of assessment (component and element)		Component B	
% weighting between components A and B (Standard modules only)		A: 40%	B: 60%
First Sit			
Component A (controlled conditions) Description of each element		Element weighting (as % of component)	
1. Professional Food Practical Exam - 45 minutes		100%	

Component B Description of each element		Element weighting (as % of component)																										
1.Personal Reflective Journal Critique 1,500 words		100%																										
Resit (further attendance at taught classes is not required)																												
Component A (controlled conditions) Description of each element		Element weighting (as % of component)																										
1. Professional Food Practical Exam - 45 minutes		100%																										
Component B Description of each element		Element weighting (as % of component)																										
1. Personal Reflective Journal Critique 1,500 words		100%																										
Part 4: Learning Outcomes & KIS Data																												
Learning Outcomes	On successful completion of this module students will be able to access, synthesise, critically analyse and apply knowledge and understanding of: 1. The identification and evaluation of the hazards presented by the food supply chain and the impact this has on public health, the environment and the economy. (Component A and B) 2. Audit and analyse the food control mechanisms to protect public health including relevant food safety and quality management systems and food hygiene technology. (Component B) 3. Legislation and policy in food risk and control. (Component A and B) 4. The determination and reflection on the most appropriate course of action in complex food safety situations. (Component A and B) 5. Sustainable food supply chains.(Component B) 6. The judgement of fitness and quality of manufactured foods and primary products that might have implications for health and consumer protection; (Component A)																											
Key Information Sets Information (KIS)	<div><div>Key Information Set - Module data</div><table><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="4">Number of credits for this module</td><td>15</td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td>Hours to be allocated</td><td>Scheduled learning and teaching study hours</td><td>Independent study hours</td><td>Placement study hours</td><td>Allocated Hours</td></tr><tr><td>150</td><td>40-70</td><td>80-110</td><td>0</td><td>150</td></tr></table></div>								Number of credits for this module				15						Hours to be allocated	Scheduled learning and teaching study hours	Independent study hours	Placement study hours	Allocated Hours	150	40-70	80-110	0	150
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Total Assessment	<p>Coursework: Written assignment or essay, report, dissertation, portfolio, project or in class test</p> <p>Practical Exam: Oral Assessment and/or presentation, practical skills assessment, practical exam (i.e. an exam determining mastery of a technique)</p> <table><tr><td colspan="4">Total assessment of the module:</td></tr><tr><td></td><td></td><td></td><td></td></tr><tr><td colspan="3">Written exam assessment percentage</td><td>0%</td></tr><tr><td colspan="3">Coursework assessment percentage</td><td>60%</td></tr><tr><td colspan="3">Practical exam assessment percentage</td><td>40%</td></tr><tr><td></td><td></td><td></td><td>100%</td></tr></table>	Total assessment of the module:								Written exam assessment percentage			0%	Coursework assessment percentage			60%	Practical exam assessment percentage			40%				100%
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Written exam assessment percentage			0%																						
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Reading List	<p>The following list is offered to provide validation panels/accrediting bodies with an indication of the type and level of information students may be expected to consult. As such, its currency may wane during the life span of the module specification. However, as indicated above, CURRENT advice on readings will be available via other more frequently updated mechanisms.</p> <p>Textbooks</p> <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. (2006) Poultry 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. (2008) Bovine Meat Inspection. Anatomy, Physiology and Disease Conditions. Nottingham University Press.</p> <p>Grist, A. (2010) Ovine Meat Inspection. Anatomy, Physiology and Disease Conditions. Nottingham University Press</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. (2017) Hygiene for Management. Highfield Publications.</p> <p>Werle, L. and Cox, J. (2012). Ingredients. Fullman.</p> <p>Journals</p> <p>Food Control</p> <p>Food Microbiology</p> <p>Food Science and Nutrition</p> <p>Food Policy</p> <p>Risk Analysis</p> <p>Food and Energy Control</p> <p>Waste Management</p> <p>Food Insight</p> <p>All these can be accessed via the e-journal: A-Z repository on the Library website' http://dd6lh4cz5h.search.serialssolutions.com/</p> <p>Websites</p> <p>There are a large variety of on-line resources to support this module; relevant recommended websites re listed in the online module handbook and on Blackboard</p>																								

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First CAP Approval Date	01 September 2013			
Revision ASQC Approval Date	27 June 2018	Version	4	RIA 12685
Revision ASQC Approval Date	29 May 2019	Version	3 (CORRECTION FOR SEPT 18 COHORT)	RIA 12969