



Module Specification

Food Control

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Part 1: Information

Module title: Food Control

Module code: UZVSKQ-15-M

Level: Level 7

For implementation from: 2023-24

UWE credit rating: 15

ECTS credit rating: 7.5

Faculty: Faculty of Health & Applied Sciences

Department: HAS School of Health and Social Wellbeing

Partner institutions: None

Field: Health, Community and Policy Studies

Module type: Professional Practice

Pre-requisites: None

Excluded combinations: Food Control (Distance Learning) 2023-24

Co-requisites: None

Continuing professional development: Yes

Professional, statutory or regulatory body requirements: None

Part 2: Description

Overview: 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 complexity 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.

Features: Not applicable

Educational aims: To identify and critically evaluate the hazards presented by the food supply chain and the impact this has on public health, the environment and the economy.

To audit and critically analyse the food control mechanisms to protect public health including relevant food safety and quality management systems and food hygiene technology.

To critically consider the regulatory agenda and policy environment for food risks and control and the implications for sustainable food supply chains.

To determine and reflect on the most appropriate course of action in complex food safety situations.

To assess the fitness and quality of manufactured foods and primary products that might have implications for health and consumer protection.

Outline syllabus: This module will typically cover the following:

The principles and application of 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.

Part 3: Teaching and learning methods

Teaching and learning methods: The module is delivered through a combination of both synchronous and asynchronous learning; some elements are taught face to face on campus and others online. Students will have access to time-dependent release of online asynchronous resources and access to a programme of synchronous lectures, seminars and tutorials

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. and build a cohort identity between all students studying for the module via synchronous seminars available to both students studying at a distance and on campus.

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. This may contribute to the Block Teaching provided each Term.

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

MO1 Critically apply knowledge and understanding to the identification, evaluation and control of the hazards as presented in and by the food supply chain evaluating the impact this has on public health, the environment and the economy.

MO2 Critically analyse the food control mechanisms, legislation and policy, to protect public health including relevant food safety and quality management systems and food hygiene technology.

MO3 Critically determine and reflect on the most appropriate course of action in complex food safety situations for the protection and improvement of health and consumer protection

Hours to be allocated: 150

Contact hours:

Independent study/self-guided study = 110 hours

Face-to-face learning = 40 hours

Total = 150

Reading list: The reading list for this module can be accessed at [readinglists.uwe.ac.uk](https://uwe.rl.talis.com/modules/uzvskq-15-m.html) via the following link <https://uwe.rl.talis.com/modules/uzvskq-15-m.html>

Part 4: Assessment

Assessment strategy: The first assessment task for this module 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 a component of the CIEH Advanced Professional Certificate in Food Hygiene and Standards Control. This in turn ensures you gain everything needed to work as a food safety officer and is recognised by the

Food Standards Agency as a qualification needed for work in relation to the FLCoP.

The CIEH Professional Food Practical Exam is a Professional Assessment and is PASS/FAIL. All elements must be passed to a minimum of 50% for successful completion of the examination.

The second assessment task comprises 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. The use of the journal will develop digital literacy and familiarise students 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.

Formative Assessment

Opportunities exist for formative assessment in the module; through workshops/ Blackboard collaborate sessions, quizzes and individual feedback through the journal. This assessment is underpinned by 14 hours of on-site tutorial activities.

Assessment tasks:

Practical Skills Assessment (First Sit)

Description: Professional Food Practical Exam - 45 minutes

PASS/FAIL

Weighting:

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO3

Reflective Piece (First Sit)

Description: Personal Reflective Journal Critique 1,500 words

Weighting: 100 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO1, MO2, MO3

Practical Skills Assessment (Resit)

Description: Professional Food Practical Exam - 45 minutes PASS/FAIL

Weighting:

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO3

Reflective Piece (Resit)

Description: Personal Reflective Journal Critique 1,500 words

Weighting: 100 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO1, MO2, MO3

Part 5: Contributes towards

This module contributes towards the following programmes of study:

Environmental Health [Frenchay] MSc 2023-24

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