



MODULE SPECIFICATION

Part 1: Information			
Module Title	Food Control		
Module Code	UZVSL9-30-2	Level	Level 5
For implementation from	2020-21		
UWE Credit Rating	30	ECTS Credit Rating	15
Faculty	Faculty of Health & Applied Sciences	Field	Health, Community and Policy Studies
Department	HAS Dept of Health & Social Sciences		
Module type:	Standard		
Pre-requisites	None		
Excluded Combinations	None		
Co- requisites	None		
Module Entry requirements	None		

Part 2: Description
<p>Educational Aims: See Learning Outcomes</p> <p>Outline Syllabus: The Food System: National, European, and global. Describe the range of biological, chemical and physical contaminants which may expose consumers to risk of ill health in respect of food safety. Food processing techniques. Food hygiene and packaging technology that serves to eliminate pathogens and extend shelf life. Understand the concept of 'hazard analysis' and the principles of Hazard Analysis Critical Control Points (HACCP). Contamination and cross contamination in the food chain. Apply and audit HACCP systems.</p> <p>Evaluation of non-HACCP systems. The role of quality assurance systems</p> <p>Diet and health: diet related disease as chronic non –communicable disease and evaluation of intervention strategies.</p> <p>The legislation detailing the requirements, offences and enforcement tools that apply to food safety and food standards, including the standards and guidelines that assist in deciding the most appropriate course of action. Identification and evaluation of a range of interventions for dealing with food that fails to meet legislative requirements.</p>

STUDENT AND ACADEMIC SERVICES

Teaching and Learning Methods: If normal delivery is not possible, it is planned to change to 50% face to face, 50% online delivery. If this is not possible then online delivery will increased.

Introductory lectures are supported by seminars, case studies, visits and practical workshops.

300 hours study time of which 102 hours will represent scheduled learning. Scheduled learning includes lectures, seminars, tutorials, project supervision, demonstration, practical classes and workshops; fieldwork; external visits; work based learning; supervised time in studio/workshop.

Independent learning includes hours engaged with essential reading, case study preparation, assignment preparation and completion. Student study time will be organised each week with a series of both essential and further readings and preparation for practical workshops. It is suggested that preparation for lectures, practical workshops and seminars will take 4 hours per week with a further expectation of 24 hours preparation for Poster defence, 24 hours used in essay assignment planning and completion and 30 hours study in preparation for the written examination.

This module will be taught across both semesters on one day per week allowing both full and part time routes to be timetabled effectively.

Scheduled learning includes lectures, seminars, tutorials, project supervision, demonstration, practical classes and workshops; fieldwork; external visits; work based learning; supervised time in studio/workshop.

Independent learning includes hours engaged with essential reading, case study preparation, assignment preparation and completion etc. These sessions constitute an average time per level as indicated in the table below. Scheduled sessions may vary slightly depending on the module choices you make.

Placement learning: may include a practice placement, other placement, year abroad.

Part 3: Assessment

A range of assessment techniques will be employed to ensure that learners can meet the breadth of learning outcomes presented in this module alongside the ability to demonstrate transferable skills e.g. communication skills.

Examination: On online open book exam with a 24 hour window for completion. A set of questions will be designed to allow students to apply first principles of their academic study to unseen scenarios.

Essay: An extended piece of writing encouraging students to engage with both the essential and the further reading to justify an intervention within the field of food safety.

Poster Defence: Output from project work within the field of nutrition and chronic non-communicable disease will be assessed by questioning. Students will be expected to justify their approach to the project and its statistical output allowing marking to reflect individual communication strengths.

Opportunities for formative assessment exist for each of the assessment strategies used. Verbal feedback is given and all students will engage with personalised tutorials setting SMART targets as part of the programme design.

First Sit Components	Final Assessment	Element weighting	Description
Written Assignment - Component B		25 %	1500 word essay
Presentation - Component B		25 %	20 minute poster defence

STUDENT AND ACADEMIC SERVICES

Examination (Online) - Component A	✓	50 %	Online open book examination (24 hours)
Resit Components	Final Assessment	Element weighting	Description
Written Assignment - Component B		25 %	1500 word essay
Presentation - Component B		25 %	20 minute poster defence
Examination (Online) - Component A	✓	50 %	Online open book examination (24 hours)

Part 4: Teaching and Learning Methods																	
Learning Outcomes	<p>On successful completion of this module students will achieve the following learning outcomes:</p> <table border="1"> <thead> <tr> <th>Module Learning Outcomes</th> <th>Reference</th> </tr> </thead> <tbody> <tr> <td>Contrast the different stages between farm and fork and interpret the legislative and practical considerations associated with food safety.</td> <td>MO1</td> </tr> <tr> <td>Analyse the relationship between diet and health and justify public health intervention strategies in this area.</td> <td>MO2</td> </tr> <tr> <td>Examine and audit relevant food safety and quality systems including HACCP</td> <td>MO3</td> </tr> <tr> <td>Demonstrate a range of practical and sampling techniques relevant to food inspection and the collection of evidence</td> <td>MO4</td> </tr> <tr> <td>Demonstrate knowledge, understanding and application of pre-requisites such as good hygiene/manufacturing practice prior to the utilisation of food hygiene legislation and enforcement options</td> <td>MO5</td> </tr> </tbody> </table>	Module Learning Outcomes	Reference	Contrast the different stages between farm and fork and interpret the legislative and practical considerations associated with food safety.	MO1	Analyse the relationship between diet and health and justify public health intervention strategies in this area.	MO2	Examine and audit relevant food safety and quality systems including HACCP	MO3	Demonstrate a range of practical and sampling techniques relevant to food inspection and the collection of evidence	MO4	Demonstrate knowledge, understanding and application of pre-requisites such as good hygiene/manufacturing practice prior to the utilisation of food hygiene legislation and enforcement options	MO5				
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Reading List	<p>The reading list for this module can be accessed via the following link:</p> <p>https://uwe.rl.talis.com/index.html</p>																

Part 5: Contributes Towards
This module contributes towards the following programmes of study: