



## **Module Specification**

### **Food Control**

Version: 2023-24, v2.0, 20 Jul 2023

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## Part 1: Information

**Module title:** Food Control

**Module code:** UZVSL9-30-2

**Level:** Level 5

**For implementation from:** 2023-24

**UWE credit rating:** 30

**ECTS credit rating:** 15

**Faculty:** Faculty of Health & Applied Sciences

**Department:** HAS Dept of Social Sciences

**Partner institutions:** None

**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:** Not applicable

**Features:** Not applicable

**Educational aims:** See Learning Outcomes

**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.

Evaluation of non-HACCP systems. The role of quality assurance systems

Diet and health: diet related disease as chronic non –communicable disease and evaluation of intervention strategies.

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.

### **Part 3: Teaching and learning methods**

**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.

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

**MO1** Contrast the different stages between farm and fork and interpret the legislative and practical considerations associated with food safety.

**MO2** Analyse the relationship between diet and health and justify public health intervention strategies in this area.

**MO3** Examine and audit relevant food safety and quality systems including HACCP

**MO4** Demonstrate a range of practical and sampling techniques relevant to food inspection and the collection of evidence

**MO5** 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

**Hours to be allocated:** 300

**Contact hours:**

Independent study/self-guided study = 198 hours

Face-to-face learning = 102 hours

Total = 300

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

## **Part 4: Assessment**

**Assessment strategy:** 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.

**Assessment tasks:**

**Examination (Online) (First Sit)**

Description: Online open book examination (24 hours)

Weighting: 50 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO3, MO4, MO5

**Written Assignment (First Sit)**

Description: 1500 word essay

Weighting: 25 %

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO5

**Presentation (First Sit)**

Description: 20 minute poster defence

Weighting: 25 %

Final assessment: No

Group work: No

Learning outcomes tested: MO2

**Examination (Online) (Resit)**

Description: Online open book examination (24 hours)

Weighting: 50 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO2, MO4, MO5

**Written Assignment (Resit)**

Description: 1500 word essay

Weighting: 25 %

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO5

**Presentation (Resit)**

Description: 20 minute poster defence

Weighting: 25 %

Final assessment: No

Group work: No

Learning outcomes tested: MO2

**Part 5: Contributes towards**

This module contributes towards the following programmes of study:

Public and Environmental Health [UCW] - Withdrawn FdSc 2022-23

Public and Environmental Health [UCW] - Withdrawn FdSc 2022-23

Environmental Health and Practice [UCW] - Withdrawn MSci 2022-23

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