



Module Specification

Food Control (Distance Learning)

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Part 1: Information

Module title: Food Control (Distance Learning)

Module code: UZVRTN-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 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: Yes

Professional, statutory or regulatory body requirements: None

Part 2: Description

Overview: Not applicable

Features: Not applicable

Educational aims: See Learning Outcomes

Outline syllabus: 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.

Part 3: Teaching and learning methods

Teaching and learning methods: Teaching is delivered in the form of online lectures which are engaged with independently and as flexibly as the student requires. These are may be supported by on-line seminars and other web-based activities. On-line seminar activities engage student-centred active learning techniques using on-line, Blackboard based discussion platforms (e.g. Collaborate or

equivalent) and blogs.

Essential, indicative and supplementary online learning materials and resources are also provided via Blackboard, with links to online library resources. Students will also be provided with a minimum of 7hrs 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 on-line lectures, seminars and other student centred learning techniques already delivered in the module.

Contact Hours. This distance learning module provides a blended learning approach utilizing asynchronous online activities (including lectures, reading, quizzes, videos) and synchronous tutorials (seminars/discussions). Progress through the module is managed through time-dependent release of online resources to ensure structured progression through the learning materials and the synchronous activities promote development of the student-tutor relationship and encourage a cohort identity in addition to supporting core learning. Approximately 30 hours of directed study (e.g. online lectures, seminars, etc.) are delivered via Blackboard.

Students will also be required to attend Food Practical Sessions, at the UWE Frenchay Campus, with a minimum of 7hrs on-site tuition.

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

MO1 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

MO2 Audit and analyse the food control mechanisms to protect public health including relevant food safety and quality management systems and food hygiene technology

MO3 Legislation and policy in food risk and control

MO4 Determination and reflection on the most appropriate course of action in complex food safety situations

MO5 Sustainable food supply chains

MO6 The judgement of fitness and quality of manufactured foods and primary products that might have implications for 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/uzvrtn-15-m.html) via the following link <https://uwe.rl.talis.com/modules/uzvrtn-15-m.html>

Part 4: Assessment

Assessment strategy: 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 reflective blogs and a food practical examination. This two part assessment assesses all the specific module learning outcomes in addition to the CIEH Knowledge and Skills domains.

Full details can be found in the Module Handbook and on the module's Blackboard site.

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.

Reflective blogs. Students will reflect on their learning and development over time, including what is learnt during online lectures/tutorials 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 a blog 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 blogs will enable the students to address a broad range of themes relating to food, risk public health and sustainability as covered in the module.

The CIEH Professional Food Practical Exam must be passed to 50% as a PSRB requirement.

Formative Assessment

Opportunities exist for formative assessment in the module; through Blackboard collaborate sessions, Blog discussions and individual feedback.

Assessment tasks:

Reflective Piece (First Sit)

Description: Personal reflective Blogs

Weighting: 60 %

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO2, MO3, MO4, MO5

Practical Skills Assessment (First Sit)

Description: Professional Food Practical Exam

Weighting: 40 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO1, MO3, MO4, MO6

Reflective Piece (Resit)

Description: Personal reflective Blogs

Weighting: 60 %

Final assessment: No

Group work: No

Learning outcomes tested: MO1, MO2, MO3, MO4, MO5

Practical Skills Assessment (Resit)

Description: Professional Food Practical Exam

Weighting: 40 %

Final assessment: Yes

Group work: No

Learning outcomes tested: MO1, MO3, MO4, MO6

Part 5: Contributes towards

This module contributes towards the following programmes of study: