Sheffield Hallam University

MODULE DESCRIPTOR

TITLE	Introduction to Food Safety Management
MODULE CODE	44-406260
LEVEL	4
CREDITS	20
ECTS CREDITS VALUE	*10*
FACULTY	*SBS*
DEPARTMENT	*Service Sector Management*
SUBJECT GROUP	*Food*
DATE APPROVED	14th November 2017

MODULE AIM

To increase awareness of food safety issues and develop an understanding of the techniques used to manage food safety in a manufacturing environment.

LEARNING OUTCOMES

LO Ref	Learning Outcome
1	Identify the main contributing factors of foodborne illness, in particular microbial pathogens and explain how they can be controlled.
2	Understand the basic principles of food risk assessment and HACCP including hazards and their controls for physical, biological, chemical and allergen risks.
3	Develop an appreciation for the importance of food safety culture in a manufacturing environment.
4	Analyse and interpret food safety result data in relation to current regulations e.g. Micro Criteria.

INDICATIVE CONTENT

Food safety hazards
Micro results
HACCP and Risk assessment
Process for food safety - hurdle control
Laboratory practice
Hygiene - personal and environmental
Adulteration and allergens
Food safety behaviours

LEARNING, TEACHING AND ASSESSMENT STRATEGY

Students will be supported in their learning, to achieve the above outcomes, in the following ways:

Key principles will be delivered through a lecture programme, with the understanding expanded and developed upon in a series of practical investigations using the laboratory facilities.
Continuous formative feedback will be given on their interpretation of the experimental findings, additionally, students will be given help during the practical sessions on how to complete the experimental section of the module to build the data and information for their technical report.

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ASSESSMENT INFORMATION

Task No.	Description of Assessment Task	Assessment Task Type Coursework (CW) Written Exam (EX) Practical (PR)	Word Count or Exam Duration	Task Weighting %
1	Technical Report	Coursework	Equivalent to 2000 words	50%
2	Phase Test - HACCP and Food Safety for food manufacturing	Phase test	90 minutes	50%

FEEDBACK TO STUDENTS

Students will receive feedback on their performance in the following ways:

Students will receive formative feedback during the practical sessions when conducting the practical's in the laboratory and summative feedback on the technical report when all the laboratory practical sessions have been completed.

Summative feedback will be given on completion of the end of module phase test.

LEARNING RESOURCES FOR THIS MODULE (insert hyperlink to Reading Lists Online or RLO Home Page)
The module descriptor should include a hyperlink to an online resources list using the Reading Lists Online (RLO) system. Further information on RLO and guidance on linking Reading Lists Online to the Module Blackboard site is available here. L3S advises Module Leaders to send new RLOs for review when the list is complete. L3S will check the resources and purchase the appropriate number of copies for the library. ***NB: this section applies to SHU courses only - the RLO system is not applicable to modules delivered only at, and by, collaborative partner organisations.***

https://shu.rl.talis.com/lists/733795C2-B1C7-92AD-87EA-3CB31682F884.html

MODULES INCLUDING RESEARCH PROJECTS AND/OR TEACHING-RELATED RESEARCH PROJECTS

Will the assessment for this module require approval by Faculty Research Ethics Committee? If YES, please detail below how students will seek approval for their research	~~YES~~ / NO

NOTIONAL STUDY HOURS FOR THIS MODULE

Module Study Hours by Type (see KIS definitions)		
Scheduled Learning and Teaching Activity	**No. of Hours**	**KIS category**
Lecture	12	Scheduled L&T
Seminar	12	Scheduled L&T
Tutorial		Scheduled L&T
Project Supervision with tutor		Scheduled L&T
Demonstration		Scheduled L&T

Practical classes and workshops	12	Scheduled L&T
Supervised time in studio/workshop/laboratory		Scheduled L&T
Fieldwork		Scheduled L&T
External visits		Scheduled L&T
Scheduled Learning and Teaching Activities sub-total	**36**	
Guided Independent Study	164	Independent
Placement or Work-based Learning**		Placement
TOTAL NUMBER OF NOTIONAL STUDY HOURS FOR MODULE	**200**	

REVISIONS

Date	Reason