

Module Specification

Module Summary Information

1	Module Title	Industrial Unit Operation - Food Quality and Safety
2	Module Credits	20
3	Module Level	6
4	Module Code	HSC6001

5	Module Overview
<p>This module will allow you to test practically and critically discuss the advantages, disadvantages, and usefulness of global techniques used to analyse the food quality of major food commodities. You will evaluate food products in terms of nutrition, safety, quality and acceptability using the latest quality control procedures and techniques, some of which you have used previously in other food science modules. You will engage with global standards for food safety, the UK legislations, the EU regulations and guidelines related to the provision of safe, nutritious and high quality food products. We aim to prepare you for future roles as food and nutrition scientists in food quality assurance by developing your knowledge and skills of food quality and safety management practices meeting customer, consumer and legal requirements.</p>	

6	Indicative Content
<p>The monitoring and control of food quality and safety is important in food manufacturing. This module provides you with a detailed theoretical knowledge of advances in food safety and quality within the food industry. You will examine the different global regulations, standards and parameters of quality management, quality assurance and quality controls, and how different tools and techniques can be used to ensure safe and nutritious foods that meet consumer expectations for quality and safety.</p>	

7	Module Learning Outcomes
On successful completion of the module, students will be able to:	
1	Critically assess advanced techniques, tools and safety systems used in quality control and assurance within the food industry.
2	Construct a quality management system evaluation and appropriate inspection to check for robustness and safety in products and processes.
3	Assess commodities and products in terms of food safety, nutrition and acceptability using the latest quality control procedures.
4	Apply global food safety standards, UK and EU regulations to major food commodities and products.

8	Module Assessment		
Learning Outcome			
	Coursework	Exam	In-Person
1-4	X		

9	Breakdown Learning and Teaching Activities	
Learning Activities		Hours
Scheduled Learning (SL) includes lectures, practical classes and workshops, peer group learning, Graduate+, as specified in timetable		46
Directed Learning (DL) includes placements, work-based learning, external visits, on-line activity, Graduate+, peer learning, as directed on VLE		Between 54-64
Private Study (PS) includes preparation for exams		Between 90-100
Total Study Hours:		200