

Liverpool John Moores University

Title: Food safety
Status: Definitive
Code: **5001ENVCPH** (121539)
Version Start Date: 01-08-2021

Owning School/Faculty: Public Health Institute
Teaching School/Faculty: Public Health Institute

Team	Leader
Graeme Mitchell	Y

Academic Level: FHEQ5 **Credit Value:** 20 **Total Delivered Hours:** 48
Total Learning Hours: 200 **Private Study:** 152

Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	48

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Essay	ASS1	4500 word essay	100	

Aims

To engage students in a critical exploration of current issues in the interface between environmental problems, safety of food, its production and consumption in relation to human health.

Learning Outcomes

After completing the module the student should be able to:

- 1 Explore the relationships that exist between the environment, food production and consumption, and human health.
- 2 Interpret and apply food safety legislation, including codes of practice, policies and strategies at European and National levels.
- 3 Appraise the layout and design of food processing systems and premises

Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

45000 word food essay 1 2 3

Outline Syllabus

Identify biological, chemical and physical stressors in relation to hygiene, food production and consumption; inspection techniques; layout and design of food premises, interpretation and enforcement of food safety legislation; HACCP; relationship between environment, food and health; farm to fork; food standards legislation

Learning Activities

Interactive lectures and presentations, guided reading, student led discussions and Canvas

Notes

In this module food hygiene and safety are examined. The risks to public health from food contamination are explored. The roles of the Environmental Health Practitioner and other organisations involved in food safety, both nationally and internationally are analysed.