

Liverpool John Moores University

Title: ENVIRONMENT FOOD AND HEALTH
Status: Definitive
Code: **5006UGPUBH** (113069)
Version Start Date: 01-08-2014

Owning School/Faculty: Centre for Public Health
Teaching School/Faculty: Centre for Public Health

Team	Leader
Graeme Mitchell	Y

Academic Level: FHEQ5 **Credit Value:** 15.00 **Total Delivered Hours:** 24.00
Total Learning Hours: 150 **Private Study:** 126

Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	20.000
Off Site	4.000

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Report	AS1	Food hygiene report (2,500 words)	100.0	

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:

Food Hygiene Report 1 2 3

Outline Syllabus

The module will identify major biological, chemical and physical stressors in relation to hygiene, food production and consumption. The module will explore statutory instruments and codes of practice for the safe manufacturing of foodstuffs. The role of the Environmental Health Practitioner will be examined in relation to the interpretation and application of food safety legislation, including inspection techniques and enforcement powers.

Learning Activities

A series of informal 'broken lecture' sessions and groupwork in which key issues are examined and a field trip. Blackboard and guided reading, including appropriate websites

References

Course Material	Book
Author	Schloesser M
Publishing Year	2002
Title	Fast Food Nation: What the All-American Meal Is Doing to the World
Subtitle	
Edition	
Publisher	Penguin
ISBN	

Course Material	Book
Author	WH. Wittwer, SH. Wittwer
Publishing Year	1995
Title	Food, Climate and Carbon Dioxide: The Global Environment and World Food Production
Subtitle	

Edition	
Publisher	CRC Press
ISBN	

Course Material	Book
Author	Department of Health
Publishing Year	1995
Title	Food handlers fitness to work
Subtitle	Guidance for food businesses, enforcement officers and health professionals
Edition	
Publisher	Department of Health
ISBN	

Course Material	Book
Author	HMSO
Publishing Year	1990
Title	Food Safety Act
Subtitle	http://www.opsi.gov.uk/ACTS/acts1990/Ukpga_19900016_en_1.htm
Edition	
Publisher	TSO
ISBN	

Course Material	Book
Author	HMSO
Publishing Year	2006
Title	The Food Hygiene (England) Regulations 2006
Subtitle	http://www.opsi.gov.uk/si/si2006/20060014.htm
Edition	
Publisher	TSO
ISBN	

Course Material	Book
Author	Wilson W
Publishing Year	2005
Title	Wilson's Practical Meat Inspection
Subtitle	
Edition	
Publisher	Blackwell
ISBN	

Course Material	Book
Author	Food Standards Agency
Publishing Year	2006
Title	Food Law Code of Practice (England)
Subtitle	

	http://www.foodstandards.gov.uk/enforcement/foodlaw/cop england
Edition	
Publisher	FSA
ISBN	

Course Material	Book
Author	Wallace CA
Publishing Year	1998
Title	Haccp: A Practical Approach
Subtitle	
Edition	
Publisher	Springer
ISBN	

Course Material	Book
Author	Sprenger R
Publishing Year	2005
Title	Hygiene for Management
Subtitle	
Edition	
Publisher	Highfield
ISBN	

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.