

Liverpool John Moores University

Title: SAFE FOOD MANAGEMENT
Status: Definitive
Code: **5048TEF** (103816)
Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition
Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Ann Jackson	Y

Academic Level: FHEQ5 **Credit Value:** 12 **Total Delivered Hours:** 30
Total Learning Hours: 120 **Private Study:** 90

Delivery Options

Course typically offered: Semester 1

Component	Contact Hours
Lecture	27
Seminar	3

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Essay	AS1	Essay	100	

Aims

To provide an understanding of the principles and practice of the management of food hygiene in all sectors of the food industry.

Learning Outcomes

After completing the module the student should be able to:

- 1 state the conditions which may lead to microbial contamination and growth in food;
- 2 identify characteristics of relevant microorganisms in relation to identification and control;
- 3 outline appropriate food legislation in relation to food safety and HACCP;

Learning Outcomes of Assessments

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

Essay	1	2	3
-------	---	---	---

Outline Syllabus

The causes of food poisoning. Ensuring safe food for the consumer. Principles and stages of HACCP. Chemical, physical and microbiological hazards in food: identification and control. Flow diagrams and the use of decision trees. Practical microbiology: characteristics, identification and enumeration of selected bacteria. Principles of preservation in relation to food safety.

Learning Activities

The theoretical work will be approached by lectures, though these will always include an element of group discussion and individual activities to ensure that learning has taken place. Expert Witness seminars will ensure relevance to today's food industry; these are preceded by group activities during which students prepare questions for the Witness. Understanding is further ensured by practical sessions, in which theory is underpinned by study of selected microorganisms, and in which HACCP principles are applied to food products. Two elements of coursework are completed, each including development of key skills in addition to assessing the understanding of the module content. The principal key skills are report writing and communication of complicated material using diagrams and charts which are intelligible to all levels of personnel in the food industry, and which in addition demonstrate thorough awareness and comprehension of practical and theoretical issues developed in the module.

Notes

The application of the principles of food hygiene management to safe food production. Identification and control of hazards, especially microbial hazards, associated with food during the manufacturing process.