



ENVH12001 Food Safety

Term 2 - 2017

Profile information current as at 25/04/2024 02:54 am

All details in this unit profile for ENVH12001 have been officially approved by CQUniversity and represent a learning partnership between the University and you (our student). The information will not be changed unless absolutely necessary and any change will be clearly indicated by an approved correction included in the profile.

General Information

Overview

Every year, millions of Australians suffer illness associated with food and it has been estimated that every Australian will experience an episode of foodborne illness every four years. In this unit, students will learn about methods of safe food preparation and the importance of food safety in commercial and regulatory contexts. Students will learn to identify common food contaminants, the sources of these contaminants and the epidemiology of food-borne illness using case studies. During residential school, skills will be developed in the identification and evaluation of food safety hazards and ways to control these hazards. An important skill developed in the unit is the application of Australian food legislation to the risk assessment of food premises. Students will also develop an appreciation of emerging issues such as food security, food allergies and intolerances, genetically modified foods and organic food production.

Details

Career Level: *Undergraduate*

Unit Level: *Level 2*

Credit Points: 6

Student Contribution Band: 8

Fraction of Full-Time Student Load: 0.125

Pre-requisites or Co-requisites

Prerequisite: 48 credit points

Important note: Students enrolled in a subsequent unit who failed their pre-requisite unit, should drop the subsequent unit before the census date or within 10 working days of Fail grade notification. Students who do not drop the unit in this timeframe cannot later drop the unit without academic and financial liability. See details in the [Assessment Policy and Procedure \(Higher Education Coursework\)](#).

Offerings For Term 2 - 2017

- Distance

Attendance Requirements

All on-campus students are expected to attend scheduled classes – in some units, these classes are identified as a mandatory (pass/fail) component and attendance is compulsory. International students, on a student visa, must maintain a full time study load and meet both attendance and academic progress requirements in each study period (satisfactory attendance for International students is defined as maintaining at least an 80% attendance record).

Residential Schools

This unit has a Compulsory Residential School for distance mode students and the details are:

Click here to see your [Residential School Timetable](#).

Website

[This unit has a website, within the Moodle system, which is available two weeks before the start of term. It is important that you visit your Moodle site throughout the term. Please visit Moodle for more information.](#)

Class and Assessment Overview

Recommended Student Time Commitment

Each 6-credit Undergraduate unit at CQUniversity requires an overall time commitment of an average of 12.5 hours of study per week, making a total of 150 hours for the unit.

Class Timetable

[Regional Campuses](#)

Bundaberg, Cairns, Emerald, Gladstone, Mackay, Rockhampton, Townsville

[Metropolitan Campuses](#)

Adelaide, Brisbane, Melbourne, Perth, Sydney

Assessment Overview

1. **Online Quiz(zes)**

Weighting: 25%

2. **Portfolio**

Weighting: 35%

3. **Written Assessment**

Weighting: 40%

Assessment Grading

This is a graded unit: your overall grade will be calculated from the marks or grades for each assessment task, based on the relative weightings shown in the table above. You must obtain an overall mark for the unit of at least 50%, or an overall grade of 'pass' in order to pass the unit. If any 'pass/fail' tasks are shown in the table above they must also be completed successfully ('pass' grade). You must also meet any minimum mark requirements specified for a particular assessment task, as detailed in the 'assessment task' section (note that in some instances, the minimum mark for a task may be greater than 50%). Consult the [University's Grades and Results Policy](#) for more details of interim results and final grades.

CQUniversity Policies

All University policies are available on the [CQUniversity Policy site](#).

You may wish to view these policies:

- Grades and Results Policy
- Assessment Policy and Procedure (Higher Education Coursework)
- Review of Grade Procedure
- Student Academic Integrity Policy and Procedure
- Monitoring Academic Progress (MAP) Policy and Procedure – Domestic Students
- Monitoring Academic Progress (MAP) Policy and Procedure – International Students
- Student Refund and Credit Balance Policy and Procedure
- Student Feedback – Compliments and Complaints Policy and Procedure
- Information and Communications Technology Acceptable Use Policy and Procedure

This list is not an exhaustive list of all University policies. The full list of University policies are available on the [CQUniversity Policy site](#).

Previous Student Feedback

Feedback, Recommendations and Responses

Every unit is reviewed for enhancement each year. At the most recent review, the following staff and student feedback items were identified and recommendations were made.

Feedback from Unit Evaluation

Feedback

This is a highly practical course full of info that EHOs will use in the workplace. The guest lecturer from Livingstone shire was very informative. Site visits useful. The final assessment tasks are unusual in academia in that they require learning of things that students will need to know in their careers. This is a good thing. Well done, overall, very happy with the course.

Recommendation

Food Safety is a well-rounded and practical unit, always under review for increased industry and professional engagement, use of site visits for student understanding, inclusion of authentic assessment and practical engagement. For instance in 2016 the inclusion of a Dietitian in the unit, demonstrated how we consider the needs of our students and their greater understanding of the food safety message from a unique discipline based perspective.

Feedback from Unit Evaluation

Feedback

Nutrition participants get the best of both worlds.

Recommendation

Agreed. Nutrition students do get both the practical expert opinion of a Dietician, brought into the course specifically to demonstrate the importance of food safety to Nutrition students. As well Nutrition students gain from their hands on experience of conducting inspections, use of the National Food Standards Code in labelling review, involvement in Food Borne Illness scenario, relevant site visits to major food retailers and authentic assessment.

Feedback from Unit Evaluation

Feedback

For nutrition students assessment 3 was a little hard to understand, what is required and (to) what depth.

Recommendation

In addition to the template, online discussion forum and collaborate descriptions, a worked example for assessment 3 will be provided in next year's offering of the unit. As with this year's offering of explanatory online sessions this should clarify any misunderstandings.

Feedback from Unit Evaluation

Feedback

An example or mock inspection may assist future students.

Recommendation

A video recording of a mock inspection will be worked up and made available for the unit next year. This information should be useful for all students.

Unit Learning Outcomes

On successful completion of this unit, you will be able to:

1. Describe conditions conducive to safe food preparation.
2. Identify common food contaminants, the sources of these contaminants and their potential health impacts.
3. Identify food safety hazards; evaluate the risk of these hazards; and develop appropriate control strategies..
4. Interpret and apply food safety legislation in assessing food premise applications and conducting regulatory compliance assessments.
5. Discuss contemporary food safety issues.

Alignment of Learning Outcomes, Assessment and Graduate Attributes



Alignment of Assessment Tasks to Learning Outcomes

Assessment Tasks	Learning Outcomes				
	1	2	3	4	5
1 - Online Quiz(zes) - 25%	•	•			
2 - Portfolio - 35%	•	•	•	•	•
3 - Written Assessment - 40%			•	•	•

Alignment of Graduate Attributes to Learning Outcomes

Graduate Attributes	Learning Outcomes				
	1	2	3	4	5
1 - Communication	•				•
2 - Problem Solving			•	•	
3 - Critical Thinking			•	•	•
4 - Information Literacy	•	•		•	•
5 - Team Work					
6 - Information Technology Competence					
7 - Cross Cultural Competence					
8 - Ethical practice				•	•
9 - Social Innovation					
10 - Aboriginal and Torres Strait Islander Cultures					

Alignment of Assessment Tasks to Graduate Attributes

Assessment Tasks	Graduate Attributes									
	1	2	3	4	5	6	7	8	9	10
1 - Online Quiz(zes) - 25%	•					•				
2 - Portfolio - 35%	•	•	•		•			•		
3 - Written Assessment - 40%	•	•	•					•		

Textbooks and Resources

Textbooks

ENVH12001

Prescribed

Food Safety Handbook

Edition: electronic resource (2005)

Authors: Schmidt, Ronald H.

John Wiley & Sons, Inc.

Hoboken , New York , USA

ISBN: 9780471432272

Binding: Hardcover

Additional Textbook Information

The text is available as an eBook through CQUniversity Library Catalogue. It isn't necessary to purchase a hard copy of the text.

IT Resources

You will need access to the following IT resources:

- CQUniversity Student Email
- Internet
- Unit Website (Moodle)

Referencing Style

All submissions for this unit must use the referencing style: [Harvard \(author-date\)](#)

For further information, see the Assessment Tasks.

Teaching Contacts

Dale Trott Unit Coordinator

d.trott@cqu.edu.au

Schedule

Week 1 - 10 Jul 2017

Module/Topic	Chapter	Events and Submissions/Topic
Introduction to food safety		

Week 2 - 17 Jul 2017

Module/Topic	Chapter	Events and Submissions/Topic
Food microbiology		

Week 3 - 24 Jul 2017

Module/Topic	Chapter	Events and Submissions/Topic
Food borne illness		

Week 4 - 31 Jul 2017

Module/Topic	Chapter	Events and Submissions/Topic
Food safety procedures		Quiz 1A opens Friday 9:00am

Week 5 - 07 Aug 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Food law in Australia

Quiz 1A closes Friday 9:00am

Vacation Week - 14 Aug 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Week 6 - 21 Aug 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Food additives, allergies & intolerances

Week 7 - 28 Aug 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Introduction to HACCP and food safety programs

Week 8 - 04 Sep 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Residential School

Rockhampton Campus (refer to CQUni handbook for dates)

Week 9 - 11 Sep 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Food recalls

Assessment task 2: Residential School Activities Due: Week 9 Friday (15 Sept 2017) 11:45 pm AEST

Week 10 - 18 Sep 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Food security

Week 11 - 25 Sep 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Genetically modified and organic foods

Week 12 - 02 Oct 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Revision

Assessment task 3: Report Due: Week 12 Friday (6 Oct 2017) 11:45 pm AEST

Review/Exam Week - 09 Oct 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Quiz 1B closes Friday 9:00am

Exam Week - 16 Oct 2017

Module/Topic	Chapter	Events and Submissions/Topic
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Assessment Tasks

1 Assessment task 1: Online Quizzes

Assessment Type

Online Quiz(zes)

Task Description

- The quizzes will become available at 9:00am on the Friday of Weeks 4 and 12 and remain open until 9:00am of

the following Friday.

- There is no time limit to completing the quiz and you can save your quiz and return to it later (while the quiz is available).
- You will get your final result from the quiz showing which questions you got right or wrong after the closing date. This will let you know what areas you need to study/revise.
- You should choose the most correct answer.

Number of Quizzes

2

Frequency of Quizzes

Other

Assessment Due Date

9:00am Friday Week 5 and 9:00am Friday Review Week.

Return Date to Students

After each quiz has closed.

Weighting

25%

Assessment Criteria

Quiz 1A will assess the student's knowledge of the general principals of food hygiene. (Grade - 15%)

Quiz 1B will assess the student's knowledge of food additives & intolerances, food security, GMOs & Organic foods. (Grade - 10%)

Referencing Style

- [Harvard \(author-date\)](#)

Submission

Online

Learning Outcomes Assessed

- Describe conditions conducive to safe food preparation.
- Identify common food contaminants, the sources of these contaminants and their potential health impacts.

Graduate Attributes

- Communication
- Information Technology Competence

2 Assessment task 2: Residential School Activities

Assessment Type

Portfolio

Task Description

While at the residential school, you will participate in a variety of activities related to food safety. You will be required to submit written reports for these activities in an appropriate format for the type of activity.

More information will be provided at the residential school.

Assessment Due Date

Week 9 Friday (15 Sept 2017) 11:45 pm AEST

Return Date to Students

Week 11 Friday (29 Sept 2017)

Weighting

35%

Minimum mark or grade

You must achieve a minimum grade of 40% for this item and an overall composite grade of 50% to be eligible to pass this course.

Assessment Criteria

Your submission will be graded against the following criteria:

Relevance (30%)

- Depth of understanding in reporting on the assigned tasks
- Alignment of reports to the assigned tasks
- Use of evidence to support statements

Validity (40%)

- Depth and extent of discussion i.e., understanding of concepts and evidence
- Accuracy of observations
- Assertions made based on level of critical thought and analysis of observations
- Depth and extent of evidence used

Organisation (20%)

- Consideration of required components of the assigned tasks
- Structure and flow of information
- Coherence and clarity of expression (spelling, grammar, syntax)

Presentation (10%)

- Style and formatting in accordance with required academic standards
- Typographical matters
- Referencing protocols
- Length

Referencing Style

- [Harvard \(author-date\)](#)

Submission

Online

Learning Outcomes Assessed

- Describe conditions conducive to safe food preparation.
- Identify common food contaminants, the sources of these contaminants and their potential health impacts.
- Identify food safety hazards; evaluate the risk of these hazards; and develop appropriate control strategies..
- Interpret and apply food safety legislation in assessing food premise applications and conducting regulatory compliance assessments.
- Discuss contemporary food safety issues.

Graduate Attributes

- Communication
- Problem Solving
- Critical Thinking
- Team Work
- Ethical practice

3 Assessment task 3: Report

Assessment Type

Written Assessment

Task Description

Option 1: Assessment of Food Business Application (EH and OHS students)

As an Environmental Health Officer employed by a Local Government, you have been provided with a food business application from a Class 2 Food Business, and asked to assess it for compliance with relevant state legislation. Write a report detailing the findings of your assessment and your recommendations.

Your report needs to be written as a formal response to the applicant, including an assessment of the food safety

program in the form required by the *Food Act* [Qld] 2006. You do not need to include an executive summary. Instead, include a cover letter addressed to the applicant advising them of your decision. The food business application, a template for a suitable cover letter and the written advice form required under the *Food Act* [Qld] 2006 will be provided on Moodle.

Option 2: Development of a food safety plan for a lesson (Nutrition and other students)

As a community nutritionist, you are required to deliver a cooking lesson to a group of school students or a community group (the target group is up to you) where participants prepare a two course meal. Develop a food safety plan for the session to ensure the food prepared will be safe to consume. The menu that has been provided to you is as follows (the recipe you use is up to you):

Main

- Beef and vegetable casserole
- Mashed potato

Dessert

- Fruit and custard

You should include in your food safety plan:

- A menu
- A process flow chart
- A systematic identification of the hazards, controls and corrective actions
- A cleaning plan
- Other support plans

You should remember to consider all stages of the meal preparation, including purchase of ingredients, transport, etc. A suggested template for your food safety plan will be provided on Moodle.

Assessment Due Date

Week 12 Friday (6 Oct 2017) 11:45 pm AEST

Return Date to Students

Following certification of grades.

Weighting

40%

Minimum mark or grade

You must achieve a minimum grade of 40% for this item and an overall composite grade of 50% to be eligible to pass the unit.

Assessment Criteria

Your submission will be graded according to the following criteria:

Relevance (30%)

- Depth of understanding in formulating responses to the assigned task
- Alignment of responses to the assigned task

Validity (40%)

- Depth and extent of discussion i.e., understanding of concepts
- Accuracy and originality of the discussion
- Judgment and reasoning i.e., assertions made based on level of critical thought, analysis and synthesis

Organisation (20%)

- Consideration of required components of the assigned task
- Structure and flow of information
- Coherence and clarity of expression (spelling, grammar, syntax)

Presentation (10%)

- Style and formatting in accordance with required academic standards
- Typographical matters
- Referencing protocols
- Length

Referencing Style

- [Harvard \(author-date\)](#)

Submission

Online

Learning Outcomes Assessed

- Identify food safety hazards; evaluate the risk of these hazards; and develop appropriate control strategies..
- Interpret and apply food safety legislation in assessing food premise applications and conducting regulatory compliance assessments.
- Discuss contemporary food safety issues.

Graduate Attributes

- Communication
- Problem Solving
- Critical Thinking
- Ethical practice

Academic Integrity Statement

As a CQUniversity student you are expected to act honestly in all aspects of your academic work.

Any assessable work undertaken or submitted for review or assessment must be your own work. Assessable work is any type of work you do to meet the assessment requirements in the unit, including draft work submitted for review and feedback and final work to be assessed.

When you use the ideas, words or data of others in your assessment, you must thoroughly and clearly acknowledge the source of this information by using the correct referencing style for your unit. Using others' work without proper acknowledgement may be considered a form of intellectual dishonesty.

Participating honestly, respectfully, responsibly, and fairly in your university study ensures the CQUniversity qualification you earn will be valued as a true indication of your individual academic achievement and will continue to receive the respect and recognition it deserves.

As a student, you are responsible for reading and following CQUniversity's policies, including the [Student Academic Integrity Policy and Procedure](#). This policy sets out CQUniversity's expectations of you to act with integrity, examples of academic integrity breaches to avoid, the processes used to address alleged breaches of academic integrity, and potential penalties.

What is a breach of academic integrity?

A breach of academic integrity includes but is not limited to plagiarism, self-plagiarism, collusion, cheating, contract cheating, and academic misconduct. The Student Academic Integrity Policy and Procedure defines what these terms mean and gives examples.

Why is academic integrity important?

A breach of academic integrity may result in one or more penalties, including suspension or even expulsion from the University. It can also have negative implications for student visas and future enrolment at CQUniversity or elsewhere. Students who engage in contract cheating also risk being blackmailed by contract cheating services.

Where can I get assistance?

For academic advice and guidance, the [Academic Learning Centre \(ALC\)](#) can support you in becoming confident in completing assessments with integrity and of high standard.

What can you do to act with integrity?



Be Honest

If your assessment task is done by someone else, it would be dishonest of you to claim it as your own



Seek Help

If you are not sure about how to cite or reference in essays, reports etc, then seek help from your lecturer, the library or the Academic Learning Centre (ALC)



Produce Original Work

Originality comes from your ability to read widely, think critically, and apply your gained knowledge to address a question or problem