



ENVH12001 Food Safety

Term 2 - 2022

Profile information current as at 20/09/2024 11:15 am

All details in this unit profile for ENVH12001 have been officially approved by CQU University 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 - 2022

- Mixed Mode

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).

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

Updating the textbook

Recommendation

Each year a search is conducted for the most relevant and current textbook. To date the most relevant is the current textbook. This will be reviewed again for 2022. It is proposed to replace the text with an e-reading list with relevant sections/chapters from several other textbooks/sources.

Feedback from Unit Evaluation

Feedback

A stronger exemplar for Assessment 3 Review of Food Business Application

Recommendation

The current exemplar used for the review of the Food Business Application will be updated for 2022.

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: Ronald H. Schmidt & Gary E. Rodrick

John Wiley & Sons, Inc.

Hoboken , New York , USA

ISBN: 9780471432272

Binding: Hardcover

Additional Textbook Information

You do not have to purchase this textbook as an electronic copy is available in the eReading list.

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 - 11 Jul 2022

Module/Topic	Chapter	Events and Submissions/Topic
Introduction to food safety		Tutorial (Zoom): Introduction to the unit & Introduction to Assessment 1

Week 2 - 18 Jul 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food microbiology		

Week 3 - 25 Jul 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food borne illness		Tutorial (Zoom): Introduction to the topic of food borne illness

Week 4 - 01 Aug 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food safety procedures		Quiz 1A opens Friday 11:45pm

Week 5 - 08 Aug 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food law in Australia		Quiz 1A closes Friday 11:45pm; Tutorial (Zoom): Introduction to Assessment 2 Assessment task 1: Online Quizzes Due: Week 5 Friday (12 Aug 2022) 11:45 pm AEST

Vacation Week - 15 Aug 2022

Module/Topic	Chapter	Events and Submissions/Topic
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Week 6 - 22 Aug 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food additives, allergies & intolerances		Residential School 25-27th Aug. (EH & OHS students only)

Week 7 - 29 Aug 2022

Module/Topic	Chapter	Events and Submissions/Topic
Introduction to HACCP and food safety programs		Working Tutorial (Zoom): Assessment 2 general help

Week 8 - 05 Sep 2022

Module/Topic	Chapter	Events and Submissions/Topic
		Tutorial (Zoom): Introduction to Assessment 3 Assessment task 2: Residential School/Real World Food Safety Problem Due: Week 8 Friday (9 Sept 2022) 11:45 pm AEST

Week 9 - 12 Sep 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food recalls		

Week 10 - 19 Sep 2022

Module/Topic	Chapter	Events and Submissions/Topic
Food security		Working Tutorial (Zoom): Assessment 3 general help

Week 11 - 26 Sep 2022

Module/Topic	Chapter	Events and Submissions/Topic
Genetically modified and organic foods		Quiz 1B opens Friday 9:00am; Working Tutorial (Zoom): Assessment 3 general help Assessment task 3: Report/Demonstration Plan Due: Week 11 Friday (30 Sept 2022) 11:45 pm AEST

Week 12 - 03 Oct 2022

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

Review/Exam Week - 10 Oct 2022

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 11 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

Week 5 Friday (12 Aug 2022) 11:45 pm AEST

Quiz 1A due 11:45pm Friday Week 5; Quiz 1B due 11:45pm Friday Week 12.

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

Graduate Attributes

- Communication
- Information Technology Competence

Learning Outcomes Assessed

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

2 Assessment task 2: Residential School/Real World Food Safety Problem

Assessment Type

Portfolio

Task Description
Residential School (EH & OHS students)

While at the residential school, you will participate in a variety of activities related to food safety. You will be required to

submit written assessment for these activities in an appropriate format dependent on the type of activity. More information will be provided prior to and during the residential school.

Real World Food Safety Problem (Nutrition & other students)

A real world food safety problem will be presented for your investigation. You will need to research the issue using the body of scholarly literature and propose solutions based on the evidence. You should document your decision making process in a report format. Further details will be provided on Moodle.

Assessment Due Date

Week 8 Friday (9 Sept 2022) 11:45 pm AEST

Return Date to Students

Week 10 Friday (23 Sept 2022)

Weighting

35%

Assessment Criteria

This assessment task will be assessed according to the following criteria:

Relevance (30%)

- Depth of understanding in formulating responses to the assigned task
- Alignment of responses to the assigned task
- Connections between discussion and evidence

Validity (40%)

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

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 (types, font, headings etc)
- Referencing is consistent and in accordance with CQU Harvard style
- Length (where a length is set)

Referencing Style

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

Submission

Online

Graduate Attributes

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

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.

3 Assessment task 3: Report/ Demonstration Plan

Assessment Type

Written Assessment

Task Description

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 been asked to assess it for compliance with relevant Queensland 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 and relevant recommendations. 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.

Development of a demonstration plan for a community group (Nutrition and other students)

From time to time as a nutritionist, you may be required to deliver cooking demonstrations for the benefit of relevant community groups. As a Public Health nutritionist, you have been asked to address an audience of school students or some other community group (of your choosing) to demonstrate how to prepare a nutritious two course meal. For this assessment task, you should prepare a demonstration plan outlining how you will incorporate food safety principles into your demonstration. Further information and an exemplar will be provided on Moodle.

Assessment Due Date

Week 11 Friday (30 Sept 2022) 11:45 pm AEST

Return Date to Students

Review/Exam Week Friday (14 Oct 2022)

Grade will be made available 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

This assessment task will be assessed according to the following criteria:

Relevance (30%)

- Depth of understanding in formulating responses to the assigned task
- Alignment of responses to the assigned task
- Connections between discussion and evidence

Validity (40%)

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

Organisation (20%)

- Consideration of required components of the assigned task
- Structure and flow of information
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Presentation (10%)

- Style and formatting in accordance with required academic standards
- Typographical matters (types, font, headings etc)
- Referencing is consistent and in accordance with CQU Harvard style
- Length (where a length is set)

Referencing Style

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

Submission

Online

Graduate Attributes

- Communication
- Problem Solving
- Critical Thinking
- Ethical practice

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.

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