

## In Progress

Please note that this Unit Profile is still in progress. The content below is subject to change.



# ENVH12001 Food Safety

## Term 2 - 2024

Profile information current as at 13/05/2024 12:16 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 - 2024

- 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).

### 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

#### 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 Student evaluation

##### **Feedback**

For different assessment tasks for the different groups, a tab or folder that divides the assessment pieces between nutrition and environmental health students would be useful.

##### **Recommendation**

This will be introduced to the Moodle site for 2024.

## 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
<b>1 - Online Quiz(zes) - 25%</b>	•	•			
<b>2 - Portfolio - 35%</b>	•	•	•	•	•
<b>3 - Written Assessment - 40%</b>			•	•	•

### Alignment of Graduate Attributes to Learning Outcomes

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

## 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

Information for Textbooks and Resources has not been released yet.

This information will be available on Monday 17 June 2024

## Academic Integrity Statement

Information for Academic Integrity Statement has not been released yet.

This unit profile has not yet been finalised.