



## **Course Specification**

### **BSc (Hons) Food Safety, Inspection and Control HLSU214**

#### **School of Life Sciences Faculty of Health and Life Sciences**

**Updated March 2019 (2018 Regulations)**

Please note: This specification provides a concise summary of the main features of the course and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if s/he takes full advantage of the learning opportunities that are provided.

We regularly review our course content, to make it relevant and current for the benefit of our students. For these reasons, course modules may be updated.

More detailed information on the learning outcomes, content, and teaching, learning and assessment methods of each module can be found in the Module Information Directory (MID), student module guide(s) and the course handbook.

The accuracy of the information contained in this document is reviewed by the University and may be verified by the Quality Assurance Agency for Higher Education.

## PART A Course Specification

### BSc Hons Food Safety, Inspection and Control

#### 1. Introduction

Food and drink production is the largest industry worldwide. It encompasses the agricultural production of food materials, food processing, transport, packaging and retail, and domestic and commercial catering. The UK food industry alone employs 3.9 million people and contributes over £90 billion to the UK economy (Department of Environment, Food and Rural Affairs, 2016). The food industry encompasses a wide range of businesses, from some of the largest global multinational companies to a vast array of small to medium enterprises. Food affects every person every day and the safety and authenticity of food and the hygiene of food premises that prepare and serve food is of paramount importance; as such there is a large regulatory framework overseeing the food industry. Future challenges for the food industry include the development of a sustainable, socially responsible, environmentally conscious and scientifically justified food chain, that ensures global food security.

Employment opportunities for graduates within the food industry include food scientists and technologists, involved with food production, processing and analysis; dieticians and nutritionists who are able to advise on the nutritional quality of food and dietary changes; and food inspectors and regulators who ensure food hygiene and safety and enforce legislation. A number of government agencies, regulatory bodies and local councils have responsibility for food safety. However, individual food producers, suppliers and catering outlets also require knowledge and understanding of their responsibilities and legal requirements.

BSc (Hons) Food Safety, Inspection and Control is a versatile, exciting and modern degree course which encompasses a variety of food issues with both a UK and International food focus. It complements existing courses within the School of Life Sciences at Coventry University (BSc Hons Food and Nutrition and BSc Hons Nutrition and Health) and BSc Hons Dietetics offered in the School of Health. Thus for those interested on a food related graduate career, these courses provide a variety of options to study an exciting, multidisciplinary subject that has impact on every one of us on this planet, and to specialise in a key area of interest. The skills developed will open up a diverse range of global employment opportunities. Our BSc Food and Nutrition course is aimed at those who wish to specialise in food production, processing and analysis; BSc Nutrition and Health focuses on human nutrition, public health and health promotion; BSc Food Safety, Inspection and Control focuses on the safety and authenticity of food and food products in order to protect consumer rights and public health. All three courses share some common aspects (understanding of food composition, human nutritional requirements and public health concerns) and the delivery of the course encourages interdisciplinary working to bring different perspectives on common issues in modern food production.

BSc (Hons) Food Safety, Inspection and Control includes the study of food regulation and law, food microbiology and food transmitted infectious disease, food and food premises inspection, hygiene management, food fraud and global food sustainability. This course has been designed to incorporate the academic content of the Higher Certificate of Food Control (HCFC), the baseline qualification for food hygiene and standards, official controls and the inspection of food premises within the UK. Accreditation for this element of the course is currently being sought from the Chartered Institute of Environmental Health (CIEH). The HCFC allows individuals who are not Environmental Health Practitioners to inspect, seize and detain food on behalf of Food Enforcement Authorities. The academic content of the HCFC must be supplemented with a practical logbook prepared during a minimum of 6 months practical training, plus an interview with the CIEH. The optional Professional Training Year included in this course will provide students who are successful in securing an appropriate placement with a regulatory authority with the opportunity to complete their portfolio during this period. Alternatively, students may complete their professional training during employment post-graduation. Although suitable placement positions cannot be guaranteed, the strong links between the course team and relevant employers, plus the services of the Faculty of Health and Life Sciences Employability and Placements Unit (EPU), enable us to support students both in applications for placements and also to compete for post graduation employment openings in order to achieve this professional accreditation. More information on the HCFC can be found on the CIEH website ([http://www.cieh.org/professional\\_development/technical\\_qualifications.html](http://www.cieh.org/professional_development/technical_qualifications.html)). The HCFC is fully recognised by Local Authorities and the FSA within the UK and also by many Commonwealth countries, thus enhancing employment opportunities. A summary of routes to gain the HCFC professional qualification is shown below.

The course is taught by a mixture of lectures, laboratories, kitchen based sessions and interactive workshops and discussion groups. Real life scenarios and current and recent case studies involving food quality and safety issues are used extensively. Students will have opportunities within the course to undertake practical inspections of food and food premises and to prepare and present a court prosecution case. The course team includes practitioners in food and food premises inspection who bring their knowledge and professional experience to the classroom. Thus, the course aims to produce graduates who are employment ready for careers within the food industry, with regulatory bodies and as food inspectors.

Alongside the academic content relating to the HCFC, the course expands knowledge of contemporary food issues such as food import and export, and the growing concerns over the long term sustainability of our current food production and consumption practices. Students will be challenged to consider innovative approaches to ensure global food security. A final year research project may be undertaken in an area of interest related to the course, and will develop skills in undertaking and reporting research projects. The course will also develop students' transferable skills in accessing, evaluating and reporting scientific information, decision making, team work, entrepreneurship and in communication in diverse situations, thus preparing students for careers in a variety of roles both within or outside the food industry.

**Routes to HCFC qualification**

Successful completion of years one and two of BSc (Hons) Food Safety, Inspection and Control (includes pass in 5 HCFC required modules )



Preliminary Registration with Environmental Health Registration Board (EHRB)- currently £155 fee  
Professional Training Year with a food enforcement authority –completion of practical log book for HCFC



Completion of final year of BSc Food Safety, Inspection and Control (including pass in final module for HCFC)

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Preliminary Registration with Environmental Health Registration Board (EHRB)- currently £155 fee  
Employment with a food enforcement authority – completion of practical log book for HCFC



Successful completion of Professional Interview with the Chartered Institute of Environmental Health (CIEH)



Award of HCFC by the EHRB of the CIEH  
Name added to the Professional Register

<b>2 Available Award(s) and Modes of Study</b>			
Title of Award	Mode of attendance	UCAS Code	<a href="#">FHEQ Level</a>
BSc Hons Food Safety, Inspection and Control Fall back awards: BSc Food Safety, Inspection and Control DipHE CertHE	3 years F/T 4 years SW 6 years P/T	D610	Level 6
<b>3 Awarding Institution/Body</b>	Coventry University.		
<b>4 Collaboration</b>	N/A		
<b>5 Teaching Institution and Location of delivery</b>	Coventry University Main Campus		
<b>6 Internal Approval/Review Dates</b>	Date of approval*/latest review March 2017 Date for next review: Academic Year 2026		
<b>7 Course Accredited by</b>	We will seek accreditation for the academic content of The Higher Certificate in Food Control (HCFC) from the Chartered Institute of Environmental Health (CIEH)		
<b>8 Accreditation Date and Duration</b>	Accreditation will be sought following successful course approval (summer 2017)		
<b>9 QAA Subject Benchmark Statement(s) and/or other external factors</b>	<p>This course partially maps to, and is informed by, QAA Subject Benchmark statements for Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences (2016) as follows:</p> <p>5.6.1 Intellectual Skills 5.6.2 Practical Skills 5.6.3 Analytical and Data Interpretation Skills 5.6.4 Communication Skills 5.6.5 Digital Literacy and Social Media Skills 5.6.6 Interpersonal and Teamwork Skills 5.6.7 Self-management and Professional Development Skills</p> <p>5.6.10.a Subject-specific knowledge and understanding in food science, food technology and nutrition. 5.6.10.b Subject-specific knowledge and understanding in food science, food technology and nutrition. 5.6.10.c Subject-specific knowledge and understanding in food science, food technology and nutrition.</p> <p>5.6.13.a Subject-specific knowledge and understanding in consumer sciences/studies. 5.6.13.b Subject-specific knowledge and understanding in consumer sciences/studies.</p>		

	The course has also been mapped against the academic requirements for successful completion of the Higher Certificate in Food Control (HCFC) from the Chartered Institute of Environmental Health (CIEH).
<b>10 Date of Course Specification</b>	March 2019
<b>11 Course Director</b>	Lisa Winnall

## 12 Outline and Educational Aims of the Course

This course is designed to meet the needs of the food industry and regulatory agencies for graduates who are able to assess health risks, advise on food hygiene and safety, inspect food and food premises and understand and apply legislation relating to food. Students will appreciate how new technologies will aid the food quality assurance process, and the problems of maintaining a sustainable global food chain. In addition, students will gain skills in problem solving, team work and effective communication that will also enable them to access non-discipline specific graduate career routes.

The course includes the academic content for the CIEH accredited Higher Certificate in Food Control (HCFC). This must be supplemented with a professional log book (which may be completed during an appropriate Professional Training placement or after graduation).and interview to meet the requirements of the CIEH.

The educational aims of the course are to:

1. Develop students' knowledge, understanding and critical evaluation of issues in human nutrition, public health, food science and technology, food microbiology and food legislation.
2. Meet the academic requirements of the CIEH syllabus towards the completion of the Higher Certificate in Food Control (HCFC).
3. Ensure students are competent to undertake, analyse and report laboratory and kitchen based experimentation.
4. Ensure students are competent in the analysis, interpretation and presentation of scientific data.
5. Develop graduates with the skills and capabilities to inspect food and food premises and recommend actions and legal enforcement measures.
6. Provide students with the opportunity for independent study and the development of research skills in undertaking a final year project.
7. Produce graduates who are equipped with the skills and attributes for future employment, including self employment, such as professional, safe and ethical conduct, effective communication using a range of media, team work, leadership and problem solving.

## 13 Course Learning Outcomes

At the end of the course a student should be able to:

1. Apply both theoretical and practical scientific concepts in food science, technology, nutrition, microbiology, epidemiology and food law to analyse food related risks to human health and to develop creative solutions that ensure a safe and sustainable global food supply chain.
2. Integrate theory and practice by practical inspection of food and food premises, applying current national and international food hygiene and standards legislation.
3. Demonstrate knowledge meeting the academic requirements of the CIEH syllabus for the Higher Certificate in Food Control (HCFC).
4. Plan, conduct, analyse and report the results of research based practical scientific investigations including due regard for health and safety and ethical considerations.
5. Access and critically evaluate information to develop reasoned and balanced arguments pertaining to local, national and global food safety and control topics, challenge opinion and communicate ideas effectively in written, verbal and digital formats.
6. Work effectively within a team, demonstrate leadership and team management skills and communicate effectively with a diverse range of individuals and organisations.
7. Demonstrate knowledge and skills, including appropriate professional conduct relevant for future employment within a control related profession (i.e. government control bodies, local government control authorities or private sector auditing/certification or consultation).
8. Demonstrate self-management and independent learning skills that are transferable to graduate level/professional employment.

## 14 Course Structure and Requirements, Levels, Modules, Credits and Awards

The BSc (Hons) Food Safety, Inspection and Control course is available as a three year full time or four year sandwich course, with the four year course incorporating a professional training placement or study year abroad. The four year options include taking 5001BMS Professional Experience Sandwich Year (0 credits) or 5002BMS Study Abroad (0 credits), following completion of Year 2. Placements comply with the 'QAA Code of Practice for Placement Learning' and students liaise with the Placement Tutor to apply for an appropriate placement. Module 5001BMS does not count towards the total number of credits required for the Food Safety, Inspection and Control degree or towards degree classification but passing the module is required for successful completion of the Professional Training Placement year. Students who undertake a Study Abroad Year complete the module 5002BMS Study Abroad. This 0 credit level 5 module provides an international cultural aspect to study and learning and involves preparation for the year of study in an overseas institution (including the learning agreement defining academic expectations), production of a reflective report and presentations. The module does not count towards the total number of credits required for the Food Safety, Inspection and Control degree or towards degree classification but passing the module is required for successful completion of the study abroad year.

Although no formal part time/ day release options exist for this course, students may choose to study part time by taking less than 120 credits each year for all or part of their course, although the University regulations limit the maximum amount of time that a student can be registered to 6 years, whether full or part-time.

The BSc (Non-honours) Food Safety, Inspection and Control, the DipHE (unnamed) and the CertHE (unnamed) are fall-back awards and are not available for enrolment.

Modules within the course, the levels at which they are studied and their credit value are identified in the table on page 5. There are 6 modules (120 credits) that teach and assess the academic curriculum for the HCFC and these are marked by \* in the table. All modules within the course are mandatory; there are no options apart from choice of Add+Vantage modules at each stage.

The first year of the course introduces students to the fundamental principles of human nutrition, public health, food preparation and food law, together with key skills for study success and preparation for future employment. Many of these aspects will be shared by students on other courses within the "food" area, thus allowing an interdisciplinary view of food related topics from the perspective of food science and technology, human nutrition and health and food safety. This shared learning approach reflects the interdisciplinary nature of employment roles within food industries where team working with colleagues in related areas is of prime importance. Additionally, being able to approach a problem from diverse standpoints and being able to appreciate and challenge other opinions is a key skill that this course aims to develop in students. In the second year, students study five modules that are assessed as part of the CIEH accredited HCFC, including food law, food production, food microbiology, hygiene management and inspection of food. The interdisciplinary approach to learning is continued in the second year skills based module, which explores careers routes and also prepares students for their final year project. In the final year, the remaining content of the HCFC is studied, in which students utilise their theoretical and practical knowledge of food hygiene and safety to inspect both food premises and foods. They also prepare a case file for a court prosecution. Students will present the case in a mock trial, thus giving experience in the requirements of a food inspector in bringing a case to trial. Other modules include epidemiology, food chain security and food control. The final year project allows students to integrate their skills and knowledge in an independent piece of work in which they research, plan, execute, analyse, interpret and communicate a practical investigation in the context of published literature.

Students who opt for the Professional Training year as part of their course may be able to gain a training placement with a food enforcement employer eg a local council. In this role, they may be able to complete their professional log book to use as evidence towards the HCFC qualification. Students can also gain some work experience as part of the University's Add+vantage module scheme in the second year. This Add+vantage module requires students to undertake a short (20 day) work placement (paid or voluntary) that will enhance their CV and employment prospects to food safety, inspection and control.

Course overview						
Module credit level	Module Code	Title	Credit Value	Mandatory/Optional	Course Learning Outcomes	Pre-requisite
<b>Stage 1</b>						
4	4004BMS	Skills for Food and Nutrition Sciences 1 (Sem 1)	20	M	4, 5, 6, & 7	
4	4005BMS	Skills for Food and Nutrition Sciences 2 (Sem 2)	10	M	4, 7, 8	
4	4006BMS	Physiology and Biochemistry for Nutrition (Sem 1)	20	M	1, 5 & 7	
4	4002BMS	Introduction to Public Health (Sem 1)	20	M	1, 5, 6 & 7	
4	4001BMS	Chemistry of Food (Sem 2)	20	M	1, 5, 6 & 7	
4	4003BMS	Introduction to Food Law and Policy (Sem 2)	20	M	1, 5, 6 & 7	
4	Add+Vantage	Choice	10	M		
<b>Stage 2</b>						
5	5003BMS	Contemporary Skills for Food and Nutrition Sciences (Sem 1)	10	M	4, 6, 7, 8	
5	5005BMS*	Food Microbiology (Sem1)	20	M	1, 3, 5, 7	
5	5012BMS*	Methods in Food Production (Sem1)	20	M	1, 3, 5, 6 & 7	
5	5013BMS*	Food Inspection and Food Standards (Sem 2)	20	M	1, 2, 3, 5 & 7	
5	5014BMS*	Food Law (Sem 2)	20	M	1, 3, 5 & 7	
5	5015BMS*	Hygiene Management Systems (Sem2)	20	M	1, 3, 5, 6, & 7	
5	Add+Vantage	Choice	10	M		
All stage 2 modules must normally be passed to progress to Placement or study Abroad year. If all stage 2 modules are not passed it is at the discretion of the PAB as to whether the student may progress to placement or study abroad.						



Optional Placement or Study Abroad year					
5	5001BMS	Professional Experience Sandwich Year	0	O	
5	5002BMS	Study Abroad	0	O	

### Professional Training or Study Year

Students who undertake a **professional training/work placement** year incorporate 5001BMS Professional Experience Sandwich Placement module within their course. These students may also take module A306EEI as their Add+vantage module at Stage 4 and complete this module by presenting work based on their placement year experience.

Students who do a **study abroad** year will complete the module 5002BMS which involves presenting work based on their study year experience.

These modules are Zero credit level 5 modules but successful completion of these modules does not count towards the total number of credits required for the degree or towards the degree classification but is required for successful completion of the study year.

### Stage 3/4

6	6002BMS	Research Design for Food and Nutrition Sciences (Sem 1)	10	M	4, 5 & 8
6	6005BMS	Independent Project in Food and Nutrition Sciences (Sem 2)	20	M	4, 5, 7 & 8
6	6010BMS	Epidemiology and Food Borne Diseases (Sem 1)	20	M	1, 3, 5, 6 & 7
6	6011BMS*	Law Enforcement Case Studies (Sem 1)	20	M	1, 2, 3, 5, 6 & 7
6	6012BMS	Food Chain Security and Sustainability (Sem 2)	20	M	1, 5, 6
6	6013BMS	Food Control and Food Fraud (Sem 2)	20	M	1, 5 & 7
6	Add+vantage	Choice	10	M	

## 15 Criteria for Admission and Selection Procedure

UCAS entry profiles may be found at <http://www.ucas.ac.uk/profiles/index.html>.  
<http://www.ucas.ac.uk/students/choosingcourses/entryrequirements>. The general requirements are in line with University Policy.

Candidates for **admission to Stage 1** of BSc (Hons) Food Safety, Inspection and Control must normally possess

- Five GCSEs at grade A\*-C/ 9-4 including Mathematics, English Language and Science, or specified equivalents

And

- Grades BCC from three full A levels including one of the following: Biology, Chemistry or Food Technology; General Studies is excluded
- BTEC Level 3 Extended Diploma DMM in a Biological or Chemical Science subject
- Access 30 Level 3 credits at Merit of which 15 must be in Biology or Chemistry plus GCSE English Language and Mathematics at grades A\* - C/ 9-4
- International Baccalaureate Diploma 27points to include a minimum of 5 points in Biology or Chemistry at Higher level.
- IELTS 6 or above with no component below 5.5 if English is not the native language. Pre-sessional English is available if required
- Applications are welcome from candidates who already hold qualifications equivalent to individual modules on the programme, or who can demonstrate that they have achieved the learning objectives of individual modules through experience at work. All APL/APEL can be given against specific modules on the programme. Credits will only be awarded for complete modules.

## 16 Academic Regulations and Regulations of Assessment

This Course conforms to the standard [University Regulations](#)

## 17 Indicators of Quality Enhancement

The report of QAA's Institutional Audit undertaken in 2015 confirmed that

- The maintenance of the threshold academic standards of awards offered on behalf of degree-awarding bodies and/or other awarding organisations meets UK expectations.
- The quality of student learning opportunities at the provider meets UK expectations
- The quality of the information produced by the provider about its provision meets UK expectations.
- The enhancement of student learning opportunities at the provider meets UK expectations.

In addition:

- The course has been designed in accordance with relevant QAA Benchmark statements for Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences (2016)
- Strong links with the CIEH and discussions during the course development resulting in mapping of selected components of the course to meet the academic standards for the Higher Certificate in Food Control
- Excellent links with local and national employers in the food industry, local councils employing food inspectors and regulatory bodies such as the Food Standards Agency
- Academic staff delivering and managing the course are current practitioners in the field and active members of professional bodies
- Staff teaching on the course have, or are working towards, recognised qualifications in teaching and learning in Higher Education
- Peer assessment of teaching occurs on an annual basis to ensure high quality teaching
- External examiners validate the standards of learning and assessment
- Student feedback is sought through regular student forum meetings, module and course evaluation and the NSS
- The School of Life Sciences, in which this course lies, has an excellent record of high student satisfaction for existing courses (NSS overall satisfaction average 93 % in 2015-16) and of graduate employability (DLHE score of 82% in 2014-15).

## **18 Additional Information**

Enrolled students have access to additional, key sources of information about the course and student support including,

Faculty Handbook

Student Handbook

Module Guides

Module Information Directory

Study Support information