



## COURSE OUTLINE

# PUB205 Food Safety Laws and Regulations

**Course Coordinator:** Jane-Louise Lampard (jlampard@usc.edu.au) **School:** School of Health and Behavioural Sciences

2021 | Semester 2

USC Sunshine Coast

**ON CAMPUS**

Most of your course is on campus but you may be able to do some components of this course online.

*Please go to the USC website for up to date information on the teaching sessions and campuses where this course is usually offered.*

## 1. What is this course about?

### 1.1. Description

In this course you will develop your knowledge of food safety principles and international regulation of food production and supply. You will develop skills in: interpreting and applying Australian food regulations and legislation; assessing chemical and microbial risks associated with food; identifying critical control points for managing risks from paddock to plate; and assessing food premises applications and food safety programs. You will learn the roles of varying levels of government and enforcement agencies in maintaining safe food supplies and managing food borne disease outbreaks.

### 1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
<b>ON CAMPUS</b>			
<b>Tutorial/Workshop 1</b>	2hrs	Not applicable	11 times
<b>Online</b>	2hrs	Week 1	2 times
<b>Online – Blended learning activities</b>	2hrs	Week 1	13 times

### 1.3. Course Topics

- Interpreting and applying Australian food laws, codes and regulations
- International Food Standards (FSANZ and Codex Alimentarius)
- Assessment, management and communication of food-related health risks
- Chemical, microbial and physical hazards in food from paddock to plate
- Foodborne illness outbreak investigation
- Hazard Analysis and Critical Control Point (HACCP)
- Australian food labelling requirements
- Assessment and classification of food premises
- Food Safety Programs
- Compliance and enforcement options
- Evidence gathering and prosecution
- Global issues impacting food safety management

## 2. What level is this course?

200 Level (Developing)

Building on and expanding the scope of introductory knowledge and skills, developing breadth or depth and applying knowledge and skills in a new context. May require pre-requisites where discipline specific introductory knowledge or skills is necessary. Normally, undertaken in the second or third full-time year of an undergraduate programs.

## 3. What is the unit value of this course?

12 units

## 4. How does this course contribute to my learning?

COURSE LEARNING OUTCOMES	GRADUATE QUALITIES
On successful completion of this course, you should be able to...	Completing these tasks successfully will contribute to you becoming...
1 Understand the legal frameworks for managing food safety in Australia i.e. food safety laws, codes and regulations.	Knowledgeable
2 Understand procedures involved in assessing microbial and chemical risks associated with food.	Knowledgeable
3 Critically evaluate the scientific evidence underpinning the management of specific food-related health risks.	Knowledgeable Creative and critical thinker
4 Apply knowledge of risk principles and prescribed food safety standards to evaluate food safety programs and design a food premise.	Engaged
5 Describe the respective roles and responsibilities of key stakeholders in food safety management including food-borne outbreaks.	Knowledgeable Engaged
6 Prepare evidence based written reports and official documents associated with food safety enforcement responsibilities.	Engaged

## 5. Am I eligible to enrol in this course?

Refer to the [USC Glossary of terms](#) for definitions of “pre-requisites, co-requisites and anti-requisites”.

### 5.1. Pre-requisites

Not applicable

### 5.2. Co-requisites

Not applicable

5.3. Anti-requisites

NUT322

5.4. Specific assumed prior knowledge and skills (where applicable)

Not applicable

6. How am I going to be assessed?

6.1. Grading Scale

Standard Grading (GRD)

High Distinction (HD), Distinction (DN), Credit (CR), Pass (PS), Fail (FL).

6.2. Details of early feedback on progress

Early feedback on Task 1a and Task 1b are provided during workshops in weeks 3 and 4.

6.3. Assessment tasks

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WEIGHTING %	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	1a	Plan	Individual	0%	Complete template provided	Week 4	Online Assignment Submission
All	1b	Report	Individual	30%	2000 words (max)	Week 7	Online Assignment Submission with plagiarism check
All	2	Written Piece	Group	40%	2500 words total	Week 12	Online Assignment Submission with plagiarism check
All	3	Examination - Centrally Scheduled	Individual	30%	2 hours	Exam Period	Exam Venue

All - Assessment Task 1a: Critical review plan

<b>GOAL:</b>	To develop your skills and to give you feedback in planning and conducting a critical evaluation of legislation and peer reviewed literature for a food safety related issue (in preparation for Task 1b).	
<b>PRODUCT:</b>	Plan	
<b>FORMAT:</b>	Provide an outline of the structure of your critical literature review Present a synthesis of research strategy and findings in table format Criteria used to evaluate the nature and quality of evidence in literature to be include in the review	
<b>CRITERIA:</b>	<b>No.</b>	<b>Learning Outcome assessed</b>
	1	Appropriateness of search strategy for peer reviewed literature and regulations
	2	Appropriateness of structure of your critical review

### All - Assessment Task 1b: Emerging food issue report

<b>GOAL:</b>	To develop your skills in critically evaluating peer reviewed literature for a food safety related issue.	
<b>PRODUCT:</b>	Report	
<b>FORMAT:</b>	The report will include the following sections: Critical review of evidence supporting estimated level of public health risks and/or benefits associated with the issue Characterisation of current regulatory and policy environment in Australian and at least two other developed countries. Identification of research and regulatory priorities to improve risk management in Australia peer reviewed scientific articles, technical reports, government advisories and fact sheets. Evaluation of current national and international regulations relevant to the issue.	
<b>CRITERIA:</b>	<b>No.</b>	<b>Learning Outcome assessed</b>
	1	Quality of literature included and appropriateness of evaluation criteria 1 3
	2	Depth of the evaluation of scientific evidence, legislation and policies 1 3
	3	Clarity and coherence of content 1 3
	4	Quality of the exposition of findings and conclusions 1 3
	5	Adherence to genre and quality of syntax and mechanics.

### All - Assessment Task 2: Food Premise Design application and Food Safety Program assessment (Compliance and Enforcement)

<b>GOAL:</b>	To develop your knowledge of two important compliance and enforcement practices and demonstrate your understanding of the food laws and regulations relevant to food premises design and reviewing applications for new high risk food business.	
<b>PRODUCT:</b>	Written Piece	
<b>FORMAT:</b>	You will work in groups to: Review a food premises application (including a design of the food premises) according to provisions of the Food Act 2006 and Australian and New Zealand Food Standards Code. Identify relevant food laws and regulations. Completion of necessary approvals and specification documents. Communicate review outcomes back to applicant	
<b>CRITERIA:</b>	<b>No.</b>	<b>Learning Outcome assessed</b>
	1	Application of the prescribed review standards 1 4 6
	2	Appropriateness of food premises design analysis 1 4 6
	3	Accuracy and quality of communication of review findings, 1 4 6
	4	Quality of syntax and mechanics 1 4 6
	5	Contribution to the team. 4 6

### All - Assessment Task 3: Final exam

<b>GOAL:</b>	To demonstrate your understanding of the key food safety laws, codes and regulations, and risk assessment and management presented in lectures and tutorials.	
<b>PRODUCT:</b>	Examination - Centrally Scheduled	
<b>FORMAT:</b>	Open book Short answer responses to a series of questions	

**CRITERIA:****No.****Learning Outcome  
assessed**

1 Accuracy of response and clear exposition of content.

1 2 5

## 7. Directed study hours

A 12-unit course will have total of 150 learning hours which will include directed study hours (including online if required), self-directed learning and completion of assessable tasks. Directed study hours may vary by location. Student workload is calculated at 12.5 learning hours per one unit.

## 8. What resources do I need to undertake this course?

Please note: Course information, including specific information of recommended readings, learning activities, resources, weekly readings, etc. are available on the course Blackboard site– Please log in as soon as possible.

### 8.1. Prescribed text(s) or course reader

There are no required/recommended resources for this course.

### 8.2. Specific requirements

Protective footwear required for visit to commercial kitchen

## 9. How are risks managed in this course?

Risk assessments have been performed for all field activities and a low level of health and safety risk exists. Some risks concerns may include working in an unknown environment as well as slip and trip hazards. It is your responsibility to review course material, search online, discuss with lecturers and peers and understand the health and safety risks associated with your specific course of study and to familiarise yourself with the University's general health and safety principles by reviewing the [online induction training for students](#), and following the instructions of the University staff.

## 10. What administrative information is relevant to this course?

### 10.1. Assessment: Academic Integrity

Academic integrity is the ethical standard of university participation. It ensures that students graduate as a result of proving they are competent in their discipline. This is integral in maintaining the value of academic qualifications. Each industry has expectations and standards of the skills and knowledge within that discipline and these are reflected in assessment.

Academic integrity means that you do not engage in any activity that is considered to be academic fraud; including plagiarism, collusion or outsourcing any part of any assessment item to any other person. You are expected to be honest and ethical by completing all work yourself and indicating in your work which ideas and information were developed by you and which were taken from others. You cannot provide your assessment work to others. You are also expected to provide evidence of wide and critical reading, usually by using appropriate academic references.

In order to minimise incidents of academic fraud, this course may require that some of its assessment tasks, when submitted to Blackboard, are electronically checked through SafeAssign. This software allows for text comparisons to be made between your submitted assessment item and all other work that SafeAssign has access to.

### 10.2. Assessment: Additional Requirements

Your eligibility for supplementary assessment in a course is dependent of the following conditions applying:

The final mark is in the percentage range 47% to 49.4%

The course is graded using the Standard Grading scale

You have not failed an assessment task in the course due to academic misconduct

### 10.3. Assessment: Submission penalties

Late submission of assessment tasks may be penalised at the following maximum rate:

- 5% (of the assessment task's identified value) per day for the first two days from the date identified as the due date for the assessment task.

- 10% (of the assessment task's identified value) for the third day - 20% (of the assessment task's identified value) for the fourth day and subsequent days up to and including seven days from the date identified as the due date for the assessment task.

- A result of zero is awarded for an assessment task submitted after seven days from the date identified as the due date for the assessment task. Weekdays and weekends are included in the calculation of days late. To request an extension you must contact your course coordinator to negotiate an outcome.

#### 10.4. Study help

For help with course-specific advice, for example what information to include in your assessment, you should first contact your tutor, then your course coordinator, if needed.

If you require additional assistance, the Learning Advisers are trained professionals who are ready to help you develop a wide range of academic skills. Visit the [Learning Advisers](#) web page for more information, or contact Student Central for further assistance: +61 7 5430 2890 or [studentcentral@usc.edu.au](mailto:studentcentral@usc.edu.au).

#### 10.5. Wellbeing Services

Student Wellbeing provide free and confidential counselling on a wide range of personal, academic, social and psychological matters, to foster positive mental health and wellbeing for your academic success.

To book a confidential appointment go to [Student Hub](#), email [studentwellbeing@usc.edu.au](mailto:studentwellbeing@usc.edu.au) or call 07 5430 1226.

#### 10.6. AccessAbility Services

Ability Advisers ensure equal access to all aspects of university life. If your studies are affected by a disability, learning disorder mental health issue, , injury or illness, or you are a primary carer for someone with a disability or who is considered frail and aged, [AccessAbility Services](#) can provide access to appropriate reasonable adjustments and practical advice about the support and facilities available to you throughout the University.

To book a confidential appointment go to [Student Hub](#), email [AccessAbility@usc.edu.au](mailto:AccessAbility@usc.edu.au) or call 07 5430 2890.

#### 10.7. Links to relevant University policy and procedures

For more information on Academic Learning & Teaching categories including:

- Assessment: Courses and Coursework Programs
- Review of Assessment and Final Grades
- Supplementary Assessment
- Administration of Central Examinations
- Deferred Examinations
- Student Academic Misconduct
- Students with a Disability

Visit the USC website: <http://www.usc.edu.au/explore/policies-and-procedures#academic-learning-and-teaching>

#### 10.8. General Enquiries

##### In person:

- **USC Sunshine Coast** - Student Central, Ground Floor, Building C, 90 Sippy Downs Drive, Sippy Downs
- **USC Moreton Bay** - Service Centre, Ground Floor, Foundation Building, Gympie Road, Petrie
- **USC SouthBank** - Student Central, Building A4 (SW1), 52 Merivale Street, South Brisbane
- **USC Gympie** - Student Central, 71 Cartwright Road, Gympie
- **USC Fraser Coast** - Student Central, Student Central, Building A, 161 Old Maryborough Rd, Hervey Bay
- **USC Caboolture** - Student Central, Level 1 Building J, Cnr Manley and Tallon Street, Caboolture

**Tel:** +61 7 5430 2890

**Email:** [studentcentral@usc.edu.au](mailto:studentcentral@usc.edu.au)