

# VM3003: FOOD SAFETY AND REGULATION

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## Effective Term

Semester B 2022/23

## Part I Course Overview

### Course Title

Food Safety and Regulation

### Subject Code

VM - Jockey Club College of Veterinary Medicine and Life Sciences

### Course Number

3003

### Academic Unit

Infectious Diseases and Public Health (PH)

### College/School

Jockey Club College of Veterinary Medicine and Life Sciences (VM)

### Course Duration

One Semester

### Credit Units

2

### Level

B1, B2, B3, B4 - Bachelor's Degree

### Medium of Instruction

English

### Medium of Assessment

English

### Prerequisites

Completion of Year 4 course (VM2104 Introduction to Food Safety) with C grade or above

### Precursors

Nil

### Equivalent Courses

Nil

### Exclusive Courses

Nil

## Part II Course Details

### Abstract

An introduction to the principles of food safety regulation and national legal frameworks as part of an effective and efficient food control mechanism. A working knowledge of the concept of farm to fork, the responsibilities of primary producers,

wholesalers, retailers and the consumer will also be covered. This includes governance of the entire supply chain from animal feed to veterinary drugs to animal disease. Veterinary public health and its veterinarians' responsibilities and relevance with regards to the production of safe food will be emphasised, and the roles in industry of regulation and certification of animals and animal products. This course then prepares veterinary students to apply risk assessment principles as applied to food safety systems. Risk analysis frameworks and regulatory decision making, Hazard Analysis and Critical Control Points (HACCP) and evaluation of control parameters and methodology at critical control points, validating and auditing the effectiveness of critical control points, critical limits, monitoring tools, corrective action procedures, recordkeeping, verification procedures and certification in addressing biological, chemical and physical hazards that may be present in food products.

### Course Intended Learning Outcomes (CILOs)

CILOs	Weighting (if app.)	DEC-A1	DEC-A2	DEC-A3
1 Knowledge of and understanding of the legislative environment with regards to food, including how food legislation is constructed, and the stakeholders involved in food regulation (AVBC).	20	x		
2 Knowledge of understanding of on-farm food safety practices such as farm to fork principles such as animal feed safety, drug residues, animal health and including areas where veterinarians have a responsibility and their role in conjunction with physicians, public health practitioners and risk analysts. (OIE).	45	x	x	
3 A working knowledge of the principles of risk analysis and how it can be applied in the context of food production, drug residues, animal disease and other related veterinary services (OIE).	25		x	x
4 A working knowledge of the principles of HACCP in the context of food safety production.	10		x	x

#### A1: Attitude

Develop an attitude of discovery/innovation/creativity, as demonstrated by students possessing a strong sense of curiosity, asking questions actively, challenging assumptions or engaging in inquiry together with teachers.

#### A2: Ability

Develop the ability/skill needed to discover/innovate/create, as demonstrated by students possessing critical thinking skills to assess ideas, acquiring research skills, synthesizing knowledge across disciplines or applying academic knowledge to real-life problems.

#### A3: Accomplishments

Demonstrate accomplishment of discovery/innovation/creativity through producing /constructing creative works/new artefacts, effective solutions to real-life problems or new processes.

### Teaching and Learning Activities (TLAs)

TLAs	Brief Description	CILO No.	Hours/week (if applicable)
1 Lectures	Introduction to food safety regulation, risk analysis and HACCP	1, 2, 3, 4	1.5 hr/wk x 12 wks = 18 hours in total

2	Tutorials	Problem based food safety case involving the drafting of new regulations to control a novel type of food product.	1, 2, 3, 4	6 hrs in total
3	Presentations and group workshops	An opportunity to selectively develop an issue and discuss how food safety regulation will develop in the future.	1, 2, 3, 4	2 hrs in total

**Assessment Tasks / Activities (ATs)**

ATs	CILO No.	Weighting (%)	Remarks (e.g. Parameter for GenAI use)
1	HACCP-related report	1, 2, 3, 4	30
2	Presentation	1, 2, 3, 4	30

**Continuous Assessment (%)**

60

**Examination (%)**

40

**Examination Duration (Hours)**

1

**Additional Information for ATs**

A penalty of 5% of the total marks for the assessment task will be deducted per working day for late submissions, and no marks will be awarded for submissions more than 10 working days later.

**Assessment Rubrics (AR)****Assessment Task**

HACCP-related report

**Criterion**

Able to apply fully the principles of risk analysis and HACCP in minimising the risk of food products to public health

**Excellent (A+, A, A-)**

Will display high competence in applying principles of HACCP and risk analysis in a public health situation

**Good (B+, B, B-)**

Will display good competence in applying principles of HACCP and risk analysis in a public health situation

**Fair (C+, C, C-)**

Will display adequate competence in applying principles of HACCP and risk analysis in a public health situation

**Failure (F)**

Will display poor competence in applying principles of HACCP and risk analysis in a public health situation

**Assessment Task**

Presentation

**Criterion**

Able to competently understand how food safety is regulated and how future trends will impact upon this system of regulation

**Excellent (A+, A, A-)**

Displays high competence understanding how food is regulated and shows awareness of trends in food safety

**Good (B+, B, B-)**

Displays good competence understanding how food is regulated and shows awareness of trends in food safety

**Fair (C+, C, C-)**

Displays acceptable competence understanding how food is regulated and shows awareness of trends in food safety

**Failure (F)**

Displays low competence understanding how food is regulated and shows awareness of trends in food safety

**Assessment Task**

Examination

**Criterion**

Have obtained an understanding of the scientific principles of HACCP and Risk Analysis and how food safety is regulated and changing in today' s world

**Excellent (A+, A, A-)**

Have obtained an excellent understanding of the scientific principles of HACCP and Risk Analysis and how food safety is regulated and changing in today' s world

**Good (B+, B, B-)**

Have obtained a good understanding of the scientific principles of HACCP and Risk Analysis and how food safety is regulated and changing in today' s world

**Fair (C+, C, C-)**

Have obtained an understanding of the scientific principles of HACCP and Risk Analysis and how food safety is regulated and changing in today' s world

**Failure (F)**

Have obtained a poor understanding of the scientific principles of HACCP and Risk Analysis and how food safety is regulated and changing in today' s world

**Additional Information for AR**

**Mark Range**

The following is the mark range for each letter grade that must be used for assessment of courses offered by the PH and VCS Department of JCC (including Gateway Education (GE) courses):

Letter Grade	Mark Range	Letter Grade	Mark Range
A+	≥85%	C+	55-59.99%
A	80-84.99%	C	50-54.99%
A-	75-79.99%	F	<50%
B+	70-74.99%		

B 65-69.99%

B- 60-64.99%

\*\* A penalty of 5% of the total marks for the assessment task will be deducted per working day for late submissions, and no marks will be awarded for submissions more than 10 working days late.

## Part III Other Information

### Keyword Syllabus

HACCP, risk analysis, food safety, regulation

### Reading List

#### Compulsory Readings

Title	
1	Eds Dreyer et al. Food Safety Governance: Integrating Science, Precaution and Public Involvement.
2	Hubbert et al. Food Safety and Quality Assurance: Foods of Animal Origin.
3	David Vose. Risk Analysis: A quantitative guide.

#### Additional Readings

Title	
1	Nil