



Course Outline (Higher Education)

School: School of Science, Psychology and Sport

Course Title: FOOD SAFETY AND COMPLIANCE

Course ID: SCFSS1101

Credit Points: 15.00

Prerequisite(s): Nil

Co-requisite(s): Nil

Exclusion(s): Nil

ASCED: 019905

Description of the Course:

This course gives students a practical understanding of food quality and safety programs including HACCP and product recalls. Students will be aware of hazards associated with food preparation and learn how to identify critical control points to mitigate them. Students will be able to describe a process and map CPPs. Should there be a food safety incident, students will learn the legal and practical requirements of participating in a product recall.

Grade Scheme: Graded (HD, D, C, P, MF, F, XF)

Work Experience:

No work experience: Student is not undertaking work experience in industry.

Placement Component: No

Supplementary Assessment: Yes

Where supplementary assessment is available a student must have failed overall in the course but gained a final mark of 45 per cent or above and submitted all major assessment tasks.

Program Level:

Level of course in Program	AQF Level of Program					
	5	6	7	8	9	10
Introductory	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Learning Outcomes:**Knowledge:**

- K1.** Recall the Food Standards Code and relevant food legislation
- K2.** List the main types of food safety hazards/contamination likely to occur given the type of product and processing methods used, including allergens
- K3.** Describe the theory underpinning HACCP and use it to identify hazards, CCPs and HACCP-based food safety process
- K4.** Recognise the impact of processing methods on food and their effect on food safety
- K5.** Describe the process and value of auditing and verifying a HACCP-based food safety program
- K6.** Explain the principles of product traceability and change management
- K7.** Discuss the food production risks and circumstances that could result in a product recall and the legal responsibilities and requirements of a recall program

Skills:

- S1.** Create, implement and monitor a HACCP-based food safety plan within a HACCP team for a food processing environment
- S2.** Compile documentation relating to the implementation of a food safety plan and responding to non-compliances and taking corrective actions
- S3.** Demonstrate steps to prepare for and participate in a food-product recall

Application of knowledge and skills:

- A1.** Establish a HACCP-based food safety plan for a food processing plant
- A2.** Develop appropriate corrective actions should there be a deviation from a food safety plan, including product recalls

Course Content:

Topics may include:

- Food Standards Code
- Hazard analysis
- HACCP theory
- Implementing HACCP
- Product traceability
- Product recall
- Change management
- Process auditing and verification
- Appropriate record keeping

Values:

- V1.** Recognise the important role of HACCP and the Food Standards Code in ensuring society has a safe and nutritious food supply

Graduate Attributes

The Federation University Federation graduate attributes (GA) are entrenched in the [Higher Education Graduate Attributes Policy](#) (LT1228). FedUni graduates develop these graduate attributes through their engagement in explicit learning and teaching and assessment tasks that are embedded in all FedUni programs. Graduate

attribute attainment typically follows an incremental development process mapped through program progression. **One or more graduate attributes must be evident in the specified learning outcomes and assessment for each FedUni course, and all attributes must be directly assessed in each program**

Graduate attribute and descriptor		Development and acquisition of GAs in the course	
		Learning Outcomes (KSA)	Assessment task (AT#)
GA 1 Thinkers	Our graduates are curious, reflective and critical. Able to analyse the world in a way that generates valued insights, they are change makers seeking and creating new solutions.	K1 - K7, S1, S2	AT1, AT2, AT3
GA 2 Innovators	Our graduates have ideas and are able to realise their dreams. They think and act creatively to achieve and inspire positive change.	Not applicable	Not applicable
GA 3 Citizens	Our graduates engage in socially and culturally appropriate ways to advance individual, community and global well-being. They are socially and environmentally aware, acting ethically, equitably and compassionately.	Not applicable	Not applicable
GA 4 Communicator ^s	Our graduates create, exchange, impart and convey information, ideas, and concepts effectively. They are respectful, inclusive and empathetic towards their audience, and express thoughts, feelings and information in ways that help others to understand.	S1, S2, A1	AT2, AT3
GA 5 Leaders	Our graduates display and promote positive behaviours, and aspire to make a difference. They act with integrity, are receptive to alternatives and foster sustainable and resilient practices.	Not applicable	Not applicable

Learning Task and Assessment:

Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1 - K7	Demonstrate knowledge, skills, and their application to food science	Online quizzes	15 - 30%
K2 - K5, S1 - S3, A1, A2	Compile a HACCP plan for a food production process	Individual written report	30 - 50%
K2 - K5, S1 - S3, A1, A2	Work in a group as a HACCP-team to compile HACCP plan for a food product	Group written report	30 - 50%

Adopted Reference Style:

Australian Harvard

Refer to the [library website](#) for more information

Fed Cite - [referencing tool](#)