



Course Outline (Higher Education)

School:	School of Science, Psychology and Sport
Course Title:	WORKING IN THE FOOD INDUSTRY
Course ID:	SCFSS2100
Credit Points:	15.00
Prerequisite(s):	SCFSS1101
Co-requisite(s):	Nil
Exclusion(s):	Nil
ASCED:	019905

Description of the Course:

This course gives students a practical understanding of quality management systems important in the food industry. Students will build on their knowledge and implementation of Hazard Analysis and Critical Control Point (HACCP) plans and embed them within food quality systems. In conjunction with food safety plans, students will develop overarching quality systems and documentation to manage and maintain quality in food processing environments. Students will also be familiar with Workplace Health and Safety (WHS) legislative requirements and be able to implement and monitor WHS policies and procedures in a workplace.

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	■	■	■	■	■	■

Level of course in Program	AQF Level of Program					
	5	6	7	8	9	10
Intermediate	■	■	✓	■	■	■
Advanced	■	■	■	■	■	■

Learning Outcomes:

Knowledge:

- K1.** Explain the key provisions of relevant WHS Acts, regulations and codes of practice that apply to the food industry
- K2.** Describe the legal responsibilities of working in the food industry in relation to WHS risk management
- K3.** Outline the key concepts, philosophies and tools of quality management including relevant ISO standards
- K4.** Discuss the legal requirements for the establishment and maintenance of the quality system
- K5.** Describe how HACCP is integrated within quality systems
- K6.** Explain the role of prerequisite programs and good manufacturing practice (GMP) in designing quality and food safety programs
- K7.** Recall relevant environmental and resource efficiency issues specific to sustainable industry practices

Skills:

- S1.** Develop and monitor WHS procedures according to organisational and legislative requirements
- S2.** Develop, manage and maintain a quality system and relevant documentation for a food processing environment
- S3.** Demonstrate how the food industry can implement improvements to meet regulated requirements and become more environmentally sustainable

Application of knowledge and skills:

- A1.** Establish a comprehensive quality system for a food manufacturing plant
- A2.** Establish WHS requirements for a food manufacturing plant
- A3.** Develop environmentally sustainable manufacturing practices for the food industry

Course Content:

Topics may include:

- WHS legislation
- Quality systems
- Quality documentation
- HACCP
- Environmentally sustainable work practices

Values:

- V1.** Recognise the importance of quality systems in producing safe and nutritious food products
- V2.** Recognise the importance of WHS requirements in maintaining worker safety in food processing
- V3.** Identify the role of the food manufacturers in producing an environmentally sustainable 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, A1 - A3	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.	K7, S3, A3	AT3
GA 4 Communicators	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.	S2, A1 - A3	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 - K3; K5 - K7	Demonstrate knowledge, skills, and their application to food science	Online quizzes	15 - 30%
K3 - K6, S2, A1	Demonstrate the application of knowledge to create a quality manual	Quality Manual (written report)	30 - 50%
K1, K2, K7, S1, S3, A2, A3	Interview a food industry worker to understand their approach to WHS and/or environmental sustainability	Oral presentation	30 - 50%

Adopted Reference Style:

Australian Harvard

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

Fed Cite - [referencing tool](#)