Faculty of Science

MVEN21, Environmental Science: Environmental Health - Food Safety, 15 credits

Miljövetenskap: Miljö- och hälsoskydd - livsmedelssäkerhet, 15 högskolepoäng

Second Cycle / Avancerad nivå

Details of approval

The syllabus was approved by Study programmes board, Faculty of Science on 2015-11-05 to be valid from 2015-11-05, autumn semester 2015.

General Information

The course is an elective second cycle component of a degree of Bachelor, Master (60 credits) or Master (120 credits) in environmental and health protection.

Language of instruction: Swedish

Main field of studies	*Depth of study relative to the degree requirements*
Environmental Science	A1N, Second cycle, has only first-cycle course/s as entry requirements
Environmental Health	A1N, Second cycle, has only first-cycle course/s as entry requirements

Learning outcomes

Knowledge and understanding

On completion of the course, the students shall be able to demonstrate

- specialised knowledge in the field of food safety in relation to public food control
- specialised insight into the health hazards associated with faulty management or contamination of the most common types of food including drinking water

- specialised knowledge of the methods of constructing self-inspection programs based on the HACCP (Hazard Analysis Critical Control Point) principles
- general knowledge of research and development in the field of food safety and health protection

Competence and skills

On completion of the course, the students shall demonstrate the ability to

- apply food legislation in public food control, taking its organisation, methods and instruments into account
- critically review and assess food organisations and their self inspection programs, and microbiological analysis results from a perspective of risk-based food safety
- account for facts and arguments in speech and writing and discuss conclusions in dialogue with the food industry
- critically and independently identify and formulate issues in topical areas of food safety and write a scientifically correct paper about a selected issue

Judgement and approach

On completion of the course, the students shall be able to demonstrate

- insight into the possibilities and limitations of research in relation to food management in society and the responsibility of the individual for how it is used
- ability to identify the personal need for further knowledge and take responsibility for their ongoing learning in relation to the mutability of public food control

Course content

The course deals with knowledge of food including drinking water, food microbiology, the basic conditions of hygienic food management and the principles of the HACCP (Hazard Analysis Critical Control Point) system. Furthermore, it provides students with an overview of the public authorities and legislation concerning food safety, and with insight into the significance of good communication and risk awareness in food control.

The topics addressed in the course include methods of temperature measurement, sampling of food for microbiological analysis and sampling for control of the cleanliness of surfaces.

Course design

The teaching consists of general lectures and assignments (individual and in groups). Study visits and a short internship are also included. Authentic cases and analysis results are interwoven in the teaching in order to prepare students for future professional activities. Laboratory components and reports are compulsory but attendance at all course components is recommended. Absence from a compulsory component can be compensated for by a complementary assignment.

Assessment

The assessment is based on an oral exam in groups. Students who failed the regular exam will be offered a re-sit opportunity shortly thereafter.

Subcourses that are part of this course can be found in an appendix at the end of this document.

Grades

Marking scale: Fail, Pass, Pass with distinction.
The components determining the grade are:

- the oral exam
- the individually assignment
- short tests on food, self-inspection and microbiology.

For a Pass on the whole course, students must have passed at least 50 % of the exam and short test and passed the assignment. Furthermore, students must have passed the oral reports and participated in all compulsory components.

For a grade of Pass with Distinction, students must have passed at least 75 % of the exam and been awarded a grade of Pass with Distinction on the assignment.

Entry requirements

To be admitted to the course, students must meet the general admission requirements and have 90 credits from science courses including passed courses equivalent to MVEC11 Environmental Law, 15 credits.

Further information

The course may not be included in degree together with MVE108/MVEN12 Environmental and health protection, food safety 15 credits.

Subcourses in MVEN21, Environmental Science: Environmental Health - Food Safety

Applies from H15

1501 Environmental Science: Environmental Health - Food Safety, 15,0 hp
Grading scale: Fail, Pass, Pass with distinction