University of Birmingham

# Undergraduate Level Qualification in Food Safety and Food Legislation

**Undergraduate Level Qualification in Food Safety and Food Legislation:**

We offer a part-time qualification at undergraduate level in Food Safety and Food Legislation.

A Certificate of Higher Education in Food Safety and Food Legislation is a qualification issued by the University after successful completion of 120 credits of work in approved modules. 60 credits are studied in the first year at a level equivalent to the first year of an undergraduate degree and the final 60 credits are studied in the second year at a level equivalent to the second year of an undergraduate degree.

Chemical Engineering is dynamic and evolving. It provides many solutions to problems facing industries in the pharmaceutical, biotechnological, oil, energy and food and drink sectors. It is vital to many issues affecting our quality of life; such as better and more economical processes to reduce the environmental burden, and more delicious and longer lasting food due to the right combination of chemistry, ingredients and processing.

Birmingham is a friendly, self-confident, School which has one of the largest concentrations of chemical engineering expertise in the UK. The School is consistently in the top five chemical engineering schools for research in the country.

It has a first-class reputation in learning, teaching and research, and is highly placed in both ***The Guardian*** and ***The Times*** league tables. The School was recently awarded the **Queen's Anniversary Prize for Higher Education.**

THE QUEEN'S ANNIVERSARY PRIZES
FOR HIGHER AND FURTHER EDUCATION
2011

**Study here and find out why the University of Birmingham has been awarded The Times and The Sunday Times University of the Year 2013-14**

## Contact

Enquiries regarding any of the courses should be made in the first instance to the course administrator:

Lisa Marie Winnall
Chemical Engineering
University of Birmingham, Edgbaston
Birmingham, B15 2TT.
**Email:** l.winnall@bham.ac.uk
**Tel:** (+44) (0)121 414 5529

Enquiries regarding course content or entry requirements will be passed on to the course coordinators.

**School of Chemical Engineering**

## Details

### Certificate of Higher Education in Food Safety and Food Legislation course description

The Certificate of Higher Education in Food Safety and Food Legislation provides specialist learning opportunities in food safety to practitioners in the food industry who are in supervisory, training or management positions and to Local Authority Inspectors. The programme will be of interest if you:

- Supervise a catering section or food production unit
- Are a head chef in a large catering kitchen
- Manage a housekeeping, catering or food production section
- Are responsible for writing or implementing food safety systems such as HACCP

- Provide advice or training on food safety, food hygiene or law
- Are a technical officer in a Local Authority with responsibility for food
- Have a particular interest in food safety and food law

There are no formal entrance requirements for the Certificate of Higher Education in Food Safety and Food Legislation. However, Candidates will be expected to have either formal or experiential knowledge of the rudiments of food hygiene and food safety.

Typically candidates might have a City & Guilds 706 plus several years experience in catering, or an Intermediate or Advanced Food Hygiene Certificate from the Chartered Institute of Environmental Health. Candidates who are unsure whether their experience will be appropriate should contact the course co-ordinator to discuss the matter.

Applicants may be asked to complete a short piece of written work and may be interviewed to help establish that the course is appropriate for their needs. The University reserves the right to limit entry to those whom the programme tutors consider will benefit from and successfully complete the programme.

**The aims of the programme are:**

- To increase your knowledge of common food legislation and the general framework in which it functions
- To provide a fundamental understanding of the principles of Hazard Analysis and Risk Assessment (HACCP) in relation to food safety
- To provide accurate and up to date information on the common food borne pathogens and their significance in terms of food safety
- To provide sufficient background information for candidates to be able to critically assess with current issues in food safety
- To cover the academic syllabus for the Higher Certificate in Food Premises Inspection.

## Modules

### Programme Structure

Both years are arranged as a combination of distance learning and block release. Each year comprises 60 credits of study. This equates to approximately 600 hours (100 days) of student effort.

Some of this takes place at University of Birmingham (lectures, tutorials and laboratory practicals), but a large proportion must take place in the students own time (distance learning and private study). Attendance at the university in the first year is concentrated mainly between January and May. In the second year attendance requirements consist typically of one, three-day block per month. Total contact time in each year is approximately 22 days.

### Year One

Year One has been designed to cover the fundamentals of Food Safety and Food Law. The basic microbiology is covered, and the emphasis is on the Food safety Act 1990 and horizontal directives legislation. This year consists of three modules:

- **Module 1: Underpinning Science**
  Four workbooks with required reading and self-assessment questions. Some of the required reading is on the Internet. There is a multiple choice examination. This module is distance learning supported by tutorials
- **Module 2: Introduction to Food Law, Food Safety & Risk Assessment**
  Lectures, case studies and required reading, including a three day block on HACCP. Assessment via examination, case studies and poster presentation.
- **OPTION: Level 3 Award in HACCP for Food Manufacturing**
  The School of Chemical Engineering is authorised to offer the Royal Society for Public Health Level 3 Award in HACCP for Food Manufacturing. Candidates may, if they wish, write an additional examination and if successful gain this qualification at the cost charged by the RSPH which is currently £25.
- **Module 3: Inspection**
  Inspection of a premises covered by Regulation (EC) no 852/2004 and the Food Hygiene (England) Regulations 2006 (or relevant national regulations). Assessment is by report and viva.

### Year Two

Year Two develops the principles of food safety further and concentrates on the application and understanding. The product specific legislation is dealt with in more depth. There is an emphasis on current trends and future issues. There are five modules.

- **Module One: Food Microbiology**
  The common microbes associated with food, including methods for sampling and enumeration and control of food-borne illness. This module will consist of lectures, directed reading and self assessment questions, laboratory practicals, case studies and web based assignments.
- **Module Two: Food Legislation**
  The main food hygiene legislation, including sources of law, the interpretation and application of food safety legislation, evidence gathering and legal procedure as they relate to contraventions of food law. This module will comprise lectures, directed reading with self assessment questions, case studies and some visits.
- **Module Three: Hygienic Management**
  Systems used to control food hazards, including cleaning, pest control, recall procedures, risk assessment systems and quality assurance. This module will consist of lectures, directed reading and web based assignments. There will be one laboratory practical.
- **Module Four: Food project**
  This module allows the candidate to explore a particular area of food safety in more depth than is possible in other modules. A variety of projects may be suitable for this module, for example, an extended audit of a major premises, a short discrete laboratory based project or an in depth literature review. Assessment will be by means of an extended report and a viva
- **Module Five: Food Technology**
  Application of the principles of food preservation and manufacture, to include their importance in food safety and hygiene. This module will comprise lectures, a laboratory practical, directed reading, a workbook and some visits.

## Fees and funding

The University charges annual tuition fees; details of these fees are available from the Course Secretary, whose contact details are in the right hand column towards the top of the page. In addition, students will need to provide for their living expenses, for instance, accommodation, food, travel, books and leisure.

## Entry requirements

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## How to apply

The closing datefor applications is the 31st August in the year the programme starts.

Early application is advised as there are limited places available.

Late applications will be considered if places are still available on the programme.

When clicking on the Apply Now button you will be directed to an application specifically designed for the programme you wish to apply for where you will create an account with the University application system and submit your application and supporting documents online. Further information regarding how to apply online can be found on the **How to apply pages**

**Apply now**

## Learning and teaching

Both years are arranged as a combination of distance learning and block release. Each year comprises 60 credits of study. This equates to approximately 600 hours (100 days) of student effort.

Some of this takes place at Birmingham University (lectures, tutorials and laboratory practicals), but a large proportion must take place in the students own time (distance learning and private study). Attendance at the university in the first year is concentrated mainly between January and May. In the second year attendance requirements consist typically of one, three-day block per month. Total contact time in each year is approximately 22 days.

### Related staff

**Ms Madeleine Smith**

**Mrs Lisa-Marie Winnall**

## Employability

The Certificate of Higher Education in Food Safety and Food Legislation provides specialist learning opportunities in foodsafety to practitioners in the food industry who are in supervisory, training or management positions and to Local Authority Inspectors. The programme will be of interest if you:

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