MODULE DESCRIPTOR

TITLE	Food Quality Management
SI MODULE CODE	19-6F08-00L
CREDITS	20
LEVEL	6
JACS CODE	D633
SUBJECT GROUP	Food & Nutrition
DEPARTMENT	Service Sector Management
MODULE LEADER	Einir Williams

MODULE STUDY HOURS (based on 10 hours per credit)*			
Scheduled Learning and Teaching Activities	**Placement (if applicable)**	**Independent Guided Study**	**Total Number of Study Hours**
36		164	200

MODULE AIM
The module aims to develop the student's knowledge and understanding of contemporary and developing issues in Food Quality Management methods and practices.

MODULE LEARNING OUTCOMES
By engaging successfully with this module a student will be able to

- Demonstrate an understanding of selected food quality assurance methodologies
- Describe how food quality and safety elements relate to customer requirements and legislative standards
- Critically evaluate specific contemporary and developing issues in food quality assurance
- Demonstrate the ability to use research tools to investigate current issues in food quality assurance
- Select appropriate ICT in the analysis and presentation of information
- Communicate effectively using established conventions in scientific reporting

INDICATIVE CONTENT
- Organisation and development of Food Quality Assurance Systems
- HACCP system applications
- Good Manufacturing Practice systems (GMP)
- Total Quality Management (TQM)
- Applications of Statistical Process Control

LEARNING, TEACHING AND ASSESSMENT - STRATEGY AND METHODS
Students will be supported in their learning, to achieve the above outcomes, in the following ways

The first semester focuses on the fundamentals of food safety (HACCP and GMP) and then moves onto the issues relating to food quality control (specifications). The concepts will be delivered through a mix of lectures / seminars and supported by self- study and group work based around a set of appropriate resources which will combine ICT, case studies, key texts and paper based materials.

The second semester looks at how theories developed by the major quality leaders have influenced the direction and scope of QMS. These themes will be further developed the introduction of Total Quality Management (TQM), Lean Manufacturing and Statistical Process Control (SPC). All of these systems and tools will be applied through a programme and lectures and contemporary case study seminars.

ASSESSMENT TASK INFORMATION

Task No.*	Short Description of Task	SI Code EX/CW/PR	Task Weighting %	Word Count or Exam Duration**	In-module retrieval available
1	Individual coursework	CW	60	3000	N
2	Examination	EX	40	1 hours	N

FEEDBACK
Students will receive feedback on their performance in the following ways

Coursework feedback is provided electronically. Students receive hard copies of marked scripts.

LEARNING RESOURCES FOR THIS MODULE (INCLUDING READING LISTS)

Recommended Texts
Statistical Process Control: OAKLAND, J. S. (1999). Statistical process control - a practical guide to quality. London, Kogan Page Limited. HUBBARD, M. R. (1996). Statistical quality control for the food industry. 2nd ed., Chapman and Hall.
Quality Management: DALE, B.G, VAN DER WIELE, T. and VAN IWAARDEN, J. (2007). Managing Quality. 5th ed., Oxford: Blackwell. DOEG, C. (2005). Crisis management in the food and drinks industry: a practical approach. New York: Springer (available electronically) MANNING, L. (2002). Quality management systems in the food and drinks industry. Chadwick House Group. EARLY, R. (1995). Guide to quality management systems for the food industry. Chapman & Hall
Sensory Analysis: MEILGAARD, M, CIVILLE, G. V and CARR, T. (2006). Sensory evaluation techniques. 4th ed. London: CRC Press CARPENTER, R. P, LYON, D. H. and HASDELL, T. A. (2000). Guidelines for sensory analysis in food product development and quality control. Aspen. LAWLESS, H. T. and HEYMANN, H. (1998). Sensory evaluation of foods: principles and practice. Chapman and Hall.
Food Legislation: O'ROURKE, R. (2005). European Food Law. 3rd ed. Palladian. Practical Food Law Manual - journal available in library stack Food and Drink Law Monthly - journal available in library stack
Good Manufacturing Practice: INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY. (2006). Good Manufacturing Practice: a guide to its responsible management.5th ed., IFST. SHAPTON, D. A. & SHAPTON, N. F. (1991). Principles and practices for the safe processing of foods. Butterworth Heinmann.
HACCP: ARVANITOYANNIS, I.S. (2009).HACCP and ISO22000: application to foods of animal origin. Chichester: Wiley-Blackwell. WALLACE, C.A. (2008). Intermediate HACCP: a text for level 3 HACCP courses and a reference for the implementation of HACCP. Doncaster: Highfield Publications. MORTIMORE, S. and WALLACE, C. (1998). HACCP: a practical approach. Aspen Publications. DILLON, M. & GRIFFITH, C. (1995). How to HACCP. M D Associates. BRYAN, F. L. (1992). Hazard analysis critical control point evaluations - a guide to identifying hazards and assessing risks associated with food preparation and storage. Geneva: World Health Organisation.
Periodicals – The following journals are indicative only – you will find that the library subscribes to a wide range of journals, with many available online.
Trends in Food Science & Technology British Food Journal (available electronically) Food Processing International Journal of Quality and Reliability Management   (available electronically) TQM Journal - known as TQM magazine up to 2007 (available electronically)
Internet sources – the resources included below provide you with an indication of the wealth of information available online relating to service, operations and quality management. As you discover additional useful resources, please email the teaching team and we will continue to develop a valuable resource together.
Food Standards Agency   http://www.food.gov.uk/ Food Law Reading   http://www.reading.ac.uk/foodlaw/ BRC Global Standards   http://www.brcglobalstandards.com/standards/ SALSA   http://www.salsafood.co.uk/

SECTION 2   MODULE INFORMATION FOR STAFF ONLY

MODULE DELIVERY AND ASSESSMENT MANAGEMENT INFORMATION

MODULE STATUS - INDICATE IF ANY CHANGES BEING MADE

NEW MODULE	N
EXISTING MODULE - NO CHANGE	N
Title Change	N
Level Change	N
Credit Change	N
Assessment Pattern Change	Y
Change to Delivery Pattern	Y
Date the changes (or new module) will be implemented	**09/2013**

MODULE DELIVERY PATTERN - *Give details of the start and end dates for each module. If the course has more than one intake, for example, September and January, please give details of the module start and end dates for each intake.*

	Module Begins	**Module Ends**
Course Intake 1	01/10/2013	19/04/2014
Course Intake 2	DD/MM/YYYY	DD/MM/YYYY
Course Intake 3	DD/MM/YYYY	DD/MM/YYYY

Is timetabled contact time required for this module?	Y

Are any staff teaching on this module non-SHU employees?	N
If yes, please give details of the employer institution(s) below	
What proportion of the module is taught by these non-SHU staff, expressed as a percentage?	**N/A**

MODULE ASSESSMENT INFORMATION

Indicate how the module will be marked	
*Overall PERCENTAGE Mark of 40%	Y
*Overall PASS / FAIL Grade	N

*Choose one only – module cannot include both percentage mark and pass/fail graded tasks

SUB-TASKS

Will any sub-tasks (activities) be used as part of the assessment strategy for this module?	N

FINAL TASK

According to the Assessment Information shown in the Module Descriptor, which task will be the LAST TASK to be taken or handed-in? (Give task number as shown in the Assessment Information Grid in Section 1 of the Descriptor)	Task No. 2

NON-STANDARD ASSESSMENT PATTERNS

MARK 'X' IN BOX IF MODULE ASSESSMENT PATTERN IS NON STANDARD, eg MODEL B, ALL TASKS MUST BE PASSED AT 40%. **NB: Non-standard assessment patterns are subject to faculty agreement and approval by Registry Services - see guidance. notes.**	