

MODULE DOCUMENTATION

Food Safety Management and

Training

HOSP07038

Elective

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Full Title	Food Safety Management and Training		
Status	Uploaded to Banner	Start Term	2015
NFQ Level	07	ECTS Credits	05
Module Code	HOSP07038	Duration	13 weeks - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Helen Owens-Scully		

Module Description

An advanced food safety and training course covering the management and training of food safety in the work place. The National Hygiene Partnership exam and certificate is incorporated into the module. This facilitates alliance to the National Hygiene Partnership - mandatory industry criteria - with an optional External Award

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Describe the importance of food safety and how it should be managed within a food business
2. Recognise the sources of food contamination
3. Critically evaluate the step by step process involved in implementing a food management system such as HACCP in a food business
4. Evaluate the role of training in a food business
5. Apply and integrate the principles and concepts of the learning process
6. Design and deliver group training sessions

Indicative Syllabus

Introduction to Food Safety Management
 Microbiology, Food Poisoning & Food Borne Disease
 Personal Hygiene
 Purchasing, Delivery and Storage
 Food Preparation, Cooking & Reheating
 Holding, Display, Service
 Food Preservation
 Cleaning and Disinfection
 Food Safety Legislation
 Pest Control
 Design and Construction of Food Premises and Equipment
 Implementation and Management of HACCP in a food business
 The role of Training in the Hospitality and Catering Industry
 The Training Process
 The Learning Process
 Group Training Structure

Planning and delivering a group training session

Teaching and Learning Strategy

Lecture
Practical

Assessment Strategy

In class examination

This is a 2 hour examination which assesses the following learning outcomes

1. Describe the importance of food safety and how it should be managed within a food business
2. Recognise the sources of food contamination

Project:

Students are required to select a food product and through this product critically evaluate the step by step process involved in implementing a food management system such as HACCP in a food business

Practical assessment

This involves the learners delivering a training session to a group in accordance with a defined structure.

Repeat Assessment Strategies

Examination and Practical assessment

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	In class written examination	40 %	OnGoing	1,2,3
Project	Project	20 %	OnGoing	3
Practical Evaluation	Practical Training Session	40 %	OnGoing	4,5,6

Full Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	Lecture	Lecture Theatre	4	Weekly	4.00

Recommended Reading Book List

Mortimore, E., (2001). *HACCP*. Wiley-Blackwell.
ISBN 0632056487 ISBN-13 9780632056484

Loken, K., *The HACCP Food Safety Manual*. Wiley.
ISBN 0471056855 ISBN-13 9780471056850

Iltner, L., (2003). *Train-the-Trainer Workshop Coursebook, 3rd Edition w/ CD*. HRD Press, Inc..
ISBN 0874257514 ISBN-13 9780874257519

Literary Resources

The National Hygiene Partnership (2008) *The Management of Food Hygiene*

National Standards Authority of Ireland (2007) *IS 340 Hygiene in the Catering Sector*, NSAI

Sprenger, R (2014) *Hygiene for Management (Level 4)*, 17th Ed. Highfield

Wallace, C (2009) *Intermediate HACCP (Level 3)* 3rd Ed. Highfield

Mortimore, S & Wallace, C (1998) *HACCP: A practical approach*, 2nd Chapman & Hall

Donald, A. Corlett Jr (1998) *HACCP User's Manual*, Aspen Publication

Mayes et al., (2001) *Making the most of HACCP - Learning from others*, Woodhead Publishing

World Health Organisation (1997) HACCP, Introducing the Hazard Analysis and Critical Control Point System, WHO

O' Rourke, R (2005) European Food Law, 3rd Ed. Sweet & Maxwell Ltd, London

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Online Resources

<http://eur-lex.europa.eu/en/index.htm>

<http://ec.europa.eu/food/index>

<http://www.who.int>

<http://www.codexalimentarius.net>

<http://www.fsai.ie>

<http://www.efsa.com>

Programme Membership

GA_OCULG_B07 201500 Bachelor of Business in Culinary Arts

GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise

GA_OFIEG_B07 201800 Bachelor of Business in Food Innovation and Enterprise

GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences

GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme

GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)