

MODULE DOCUMENTATION

Food Legislation and Regulatory

Affairs

HOSP08027

Mandatory

The contents of this document are intended for information only and shall not be deemed to constitute a contract, or the terms thereof, between the Institute and an applicant or any third party. While every effort is made to ensure the accuracy of the information contained in this document, GMIT reserves the right to amend, delete, change details at any time without notice. All courses and electives are offered subject to viable numbers.

Please contact GIHS@gmit.ie to confirm the accuracy, adequacy, validity, reliability, availability or completeness of any information pertaining to this document. Contents of this document are copyright of Galway Mayo Institute of Technology.

Full Title	Food Legislation and Regulatory Affairs		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	08	ECTS Credits	05
Module Code	HOSP08027	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Clare Gilsenan		

Module Description

This module centres on current food law and regulatory affairs. It critically examines the agencies responsible for food legislation both nationally and internationally. It also focuses on the design of a food safety system.

Learning Outcomes

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

1. Critically evaluate the key sources of Irish Food Law.
2. Appraise the process of food regulation and the bodies involved nationally, and at European and International levels.
3. Integrate knowledge involved in food regulation such as risk hazard, risk assessment, risk management and risk communication.
4. Critically evaluate the legal obligations relating to food and food production.

Indicative Syllabus

- 1.1 Historical and Current Irish Food Legislation
- 1.2 Agencies responsible for the regulation of the food industry in Ireland
- 1.3 Historical and Current International Food Legislation
2. Agencies responsible for European and International Food Law
3. Risk based approaches to regulation from a consumer, industry and regulatory viewpoints
4. Risk Hazard, Risk Management, Risk Assessment, Risk Communications

Teaching and Learning Strategy

The assessment of the module is broken down into three parts, 50% of the marks are assessed as part of a terminal exam, 20% of marks will comprise of a term time essay on a topic regarding Irish Food Legislation and Regulatory Affairs and 30% of the marks allotted to this module will be a group work project.

Lecture notes will be available on Moodle, however self directed independent learning will be expected.

Students will work both individually and in teams for this module.

A guest speaker will be invited in for one of the sessions.

Assessment Strategy

The Assessment will be broken down into 3 parts:

Part 1: Essay: 1 Topic pertaining to Food Legislation and Regulatory Affairs in Ireland (20%)

Part 2: Group Work: The assessment will be based on a case presentation on a topic in food safety The presentation is in the form of a PowerPoint presentation which is given on the last day of the course. (30%)

Part 3: Final Exam (50%)

Repeat Assessment Strategies

Repeat Final Exam Paper

Indicative Coursework and Continuous Assessment:		50 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Project	Group Work Project: Case Study	30 %	TBA	1,2,3,4
Essay	Essay	20 %	TBA	1,2,3,4

End of Semester / Year Formal Exam:		50 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Closed Book Exam	Final Exam	50 %	TBA	1,2,3,4

Full Time Delivery Mode Average Weekly Workload:			3.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	Lecture	Lecture Theatre	3	Weekly	3.00

Literary Resources

Hoorfar, J. (2012) *Case studies in food safety and authenticity: lessons from real-life situations*. Oxford: Woodhead Publishing.

Hutter, B.M (2011). *Managing Food Safety and Hygiene: Governance and Regulation as Risk Assessment*. Cheltenham: Edward Elgar Publishing

Martinez-Palou, A and Rohner-Thielen, E. (2011). *Food: from farm to fork statistics* Luxembourg: Office for Official Publications of the European Communities

Motarjemi, Y. and Lelieveld, H. (2014) *Food Safety Management. A Practical Guide for the Food Industry*. London: Academic Press.

Szajkowska, A (2012) *Regulating food law: risk analysis and the precautionary principles as general principles of EU food law*. Wageningen: Academic Publisher

Online Resources

www.gov.ie

www.nsai.ie

www.iec.ch.

www.cenelec.org/

www.newapproach.org/

www.iso.ch

www.jtc1.org/

www.attorneygeneral.ie/

<http://europa.eu.int/>

<http://eur-lex.europa.eu/>

www.iecq.org/

www.xisec.com/

www.nhp.ie/

www.europa.eu.int

<http://ec.europa.eu>

www.safefoodonline.com

www.safefood.eu

www.fsai.ie
www.marine.ie

www.sfi.ie
--

www.etsi.org
--

www.itu.int
--

Other Resources

None

Programme Membership

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