

MODULE DOCUMENTATION

Food Safety (Culinary)

HOSP06072

Mandatory

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Full Title	Food Safety (Culinary)		
Status	Uploaded to Banner	Start Term	2015
NFQ Level	06	ECTS Credits	05
Module Code	HOSP06072	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Francesco Noci		

Module Description

This module will provide learners with the theoretical knowledge underpinning microbiological food safety and HACCP and an understanding of the scientific principles associated with culinary arts.

Learning Outcomes

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

1. Identify the principles of microbiology and hygienic work practices as they relate to the provision of safe food.
2. Describe the principles of food safety in line with the FSAI Level 2 Training Standard and IS :340
3. Demonstrate knowledge of the steps involved and the controls used, in designing a food safety management system.
4. Identify and explain the development and enforcement of food safety legislation.
5. Demonstrate knowledge of the principal pieces of legislation applying to food and the food sector

Indicative Syllabus

Food microbiology

Factors contributing to food poisoning outbreaks

Food safety hazards: biological, chemical and physical

Bacteria: types, sources, characteristics, growth requirements, spore production, toxin formation

Moulds, yeast's, fungi and viruses and shellfish poisoning

Prevention of Bacterial Food Poisoning and Food Borne Illness - prevention of contamination, temperature control of foods.

Pre-requisite programme

Personal hygiene: standards required

Personal responsibilities: taking all reasonable care, controlling infection, reporting illness, role and responsibilities during visit by environmental health officer

Kitchen environment

Cross-contamination: direct and indirect

Temperature control

Cleaning: principles, steps involved, cleaning products, sanitising procedures

Pest control: source of contamination, types of pests, controls

Delivery and Storage of Food

Food Safety Legislation and Related Authorities

The Law: Food Hygiene Regulations, EU Directives,

Current registration of Food Business

Role of EHO and Food Legislation

Food Safety Authority of Ireland
 European Food Authority
 Role of Food Safety Promotions Board
 Powers of enforcement authority
 Role of enforcement officers
 HACCP principles
 Establishment of HACCP in a food premises.

Teaching and Learning Strategy

Teaching and learning methods will involve a combination of lectures, class discussion and case-study analysis. Students will be encouraged to participate in the classroom and to relate concepts to actual situations.

Assessment Strategy

Assessment in this module will be comprised of continuous assessment (CA) during the delivery period and a terminal examination at the end of the academic year. The CA element of assessment will consist of written in class test and a short project, and will provides learners with an opportunity to accumulate marks during the delivery period. Learners will also benefit from the feedback provided once the CA is marked.

Repeat Assessment Strategies

Repeat exam

Indicative Coursework and Continuous Assessment:		40 %		
<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
Assessment	In class tests	20 %	TBA	1,2,4,5
Project	Case Study	10 %	End of Term	3
Multiple Choice	MCQ	5 %	OnGoing	1,2,3,4,5
Assignment	Workbook	5 %	OnGoing	1,2,3,4,5

End of Semester / Year Formal Exam:		60 %		
<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
Closed Book Exam	Exam	60 %	End of Semester	1,2,3,4,5

Full Time Delivery Mode Average Weekly Workload:			3.00 Hours		
<i>Type</i>	<i>Description</i>	<i>Location</i>	<i>Hours</i>	<i>Frequency</i>	<i>Weekly Avg</i>
Lecture	Lecture	Lecture Theatre	2	Weekly	2.00
Practical	Laboratory	Laboratory	1	Weekly	1.00

Literary Resources

Carol A. Wallace, Intermediate HACCP, Highfield Publications
 The European Communities (Hygiene of Foodstuffs) Regulations, 2006 (S.I. no.369 of 2006)
 Government Publications: 2006
 Food Safety Authority of Ireland Act, 1998, Government Publications: 1998
 Food Safety Authority of Ireland, Guide to Food Safety Training, Level 1 Induction Skills, FSAI
 Food Safety Authority of Ireland, Guide to Food Safety Training, Level 2 Additional Skills, FSAI
 National Hygiene Partnership, The Management of Food Hygiene in the Hospitality Industry, National Hygiene Partnership
 National Standards Authority of Ireland, IS: 340, Hygiene in the Catering Sector, NSAI

Richard A. Sprenger, Foundation HACCP handbook, Highfield Publications

Sprenger, R. A., Hygiene for Management, Highfield Publications, 14th Edition: 2008

European Communities (Hygiene of Foodstuffs) Regulations 2000 (S.I. No. 165 of 2000),

Government Publications: 2000

Kazaraian, E. A., Food Service Facility Planning, Van Nostrand Reinhold 3rd Edition: 1999

Kinton, R., Ceserani, V., Foskett, D., Theory of Catering, Hodder Stoughton, 9th Edition: 1999

National Standards Authority of Ireland, IS: 343, Food Safety Management incorporating HACCP, NSAI: 2000

Griffiths, A., HACCP Works , Highfield Publications: 2001

Shaw, I.C. (2013). Food Safety :-:#8211::: The science of keeping food safe, John Wiley and Sons, Ltd, Chicester, UK :-:#8211::: ISBN 9781444337228

Online Resources

www.fsai.ie

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_OCPCG_N06 201600 Certificate in Culinary Arts and Professional Cookery

GA_OFIEG_B07 201800 Bachelor of Business in Food Innovation and Enterprise

GA_OCPCG_S06 201700 Certificate in Culinary Arts and Professional Cookery

GA_OCSKG_S06 201800 Certificate in Culinary Skills

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

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_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)