

208-743 Food Safety and Quality

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 1, - Taught on campus.
Time Commitment:	Contact Hours: 50 hours of lectures Total Time Commitment: Not available
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
Coordinator:	David Tribe
Subject Overview:	<p>What are customers' expectations of food? - consumers vs. food manufacturers; regulatory requirements - ANZFA, AQIS, State Health and Dairy Authorities, importing countries, Codex Alimentarius; food quality systems from 'paddock to plate', within the framework of ISO 9001/2 for the food processing industry; management of suppliers of goods and services, outsourcing; role of laboratory quality assurance and in-process control in quality systems; Hazard Analysis and Critical Control Point (HACCP) technique and food safety risks - microbiological, chemical, physical, as well as food intolerance and allergenic responses - control or preventive measures; applications of HACCP to food quality systems; good manufacturing practices; performance measures and benchmarking; improvement tools; Statistical Process Control; costs of quality failures - (i) quantifiable and (ii) intangible; crisis management, including product recall procedures; role of staff in food safety and quality systems; quantitative risk assessment; Role of internal and external auditing</p>
Assessment:	Assignments on: philosophy of quality, 1,000 words (10%), quality tools, 1,000 words (10%) and food safety and HACCP, 3,000 words (30%); three hour written examination (50%).
Prescribed Texts:	None

Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Related Course(s):	Master of Food Science Postgraduate Diploma in Food Science