

## 208-321 Food Safety, Quality and Regulation

<b>Credit Points:</b>	12.50
<b>Level:</b>	3 (Undergraduate)
<b>Dates &amp; Locations:</b>	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: Thirty-six hours of lectures and 24 hours of tutorials, group discussions on assignments and computer-assisted learning Total Time Commitment: Not available
<b>Prerequisites:</b>	208-216 Food Microbiology and 208225 Food Chemistry, Biology and Nutrition
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	None
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	<p>&lt;p&gt;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.&lt;/p&gt;         &lt;p&gt;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: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>
<b>Coordinator:</b>	Dr Said Ajlouni
<b>Subject Overview:</b>	<p>A basic consumer requirement is that food must be safe and fit for human consumption, free from microbiological and chemical risk. Food production, processing and transport is a highly regulated system that engages many layers of government, from local councils, State and Federal authorities and international bodies. The nature of these organisations includes quarantine, customs and excise (regulating the flow of biological materials across State and country boundaries); health (nutrition and food contamination management); and agriculture (safety of food production at farm level). This subject will provide an in-depth understanding of the regulatory framework locally and internationally for food, including environmental legislation that impacts on food production and trade. Assignments will engage students in exploring the nature of this regulatory system in context of food production and processing technologies.</p> <p>On completion of this subject, students should be able to:</p> <ul style="list-style-type: none"> <li># describe the regulatory framework that governs the production of safe, nutritious and risk-free food products;</li> <li># understand risk assessment and the processes involved in meeting food standards;</li> <li># assess and evaluate information on the international regulatory and trade environment; and</li> <li># understand the complementarity of the regulatory system pre- and post-farm gate.</li> </ul>
<b>Assessment:</b>	One 2-hour examination (40%), two assignments, maximum of 3000 words each (each 25%) and oral presentation of case studies (10%).
<b>Prescribed Texts:</b>	None
<b>Recommended Texts:</b>	Information Not Available
<b>Breadth Options:</b>	This subject potentially can be taken as a breadth subject component for the following courses:

	<p># <b><u>Bachelor of Arts</u></b> (<a href="https://handbook.unimelb.edu.au/view/2009/D09">https://handbook.unimelb.edu.au/view/2009/D09</a>)</p> <p># <b><u>Bachelor of Biomedicine</u></b> (<a href="https://handbook.unimelb.edu.au/view/2009/J07">https://handbook.unimelb.edu.au/view/2009/J07</a>)</p> <p># <b><u>Bachelor of Environments</u></b> (<a href="https://handbook.unimelb.edu.au/view/2009/A04">https://handbook.unimelb.edu.au/view/2009/A04</a>)</p> <p># <b><u>Bachelor of Music</u></b> (<a href="https://handbook.unimelb.edu.au/view/2009/M05">https://handbook.unimelb.edu.au/view/2009/M05</a>)</p> <p># <b><u>Bachelor of Science</u></b> (<a href="https://handbook.unimelb.edu.au/view/2009/R01">https://handbook.unimelb.edu.au/view/2009/R01</a>)</p> <p># <b><u>Bachelor of Engineering</u></b> (<a href="https://handbook.unimelb.edu.au/view/2009/355-AA">https://handbook.unimelb.edu.au/view/2009/355-AA</a>)</p> <p>You should visit <b>learn more about breadth subjects</b> (<a href="http://breadth.unimelb.edu.au/breadth/info/index.html">http://breadth.unimelb.edu.au/breadth/info/index.html</a>) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Generic Skills:</b>	Information Not Available
<b>Related Course(s):</b>	Bachelor of Food Science