FOOD90008 Food Safety and Quality

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2010, Parkville This subject commences in the following study period/s: Semester 2, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 48 hours of lectures Total Time Commitment: Estimated total time commitment (including non-contact time): 120 hours.
Prerequisites:	Eligibility for honours or postgraduate coursework programs
Corequisites:	None
Recommended Background Knowledge:	Chemistry and/or biology or equivalent background
Non Allowed Subjects:	None
Core Participation Requirements:	Students are expected to participate in seminars and group activities. For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/
Coordinator:	Dr David Tribe
Contact:	Postgraduate Office, Melbourne School of Land and Environment, The University of Melbourne, Phone: +61 3 8344 7834, Email: **msle-pgcoursework@unimelb.edu.au (mailto:msle-pgcoursework@unimelb.edu.au)**
Subject Overview:	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
Objectives:	The objectives of this subject are to: Develop management skills needed for assuring safe high quality commercial food manufacturing. Familiarise students with the Australia and Internatio al Regulatory environment relating to the food chain. Survey important quality control concepts and skills needed in the food industry.
Assessment:	Three assignments of 1000 words each on:philosophy of quality (20%), due at the end of the first month of semesterquality tools (20%), due at the end of the second month of semesterfood safety and HACCP (20%), due one week prior to the end of semesterTwo hour written examination (40%).

Prescribed Texts:	None
Recommended 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
Generic Skills:	On completion of this subject, students should have developed the following generic skills: # academic excellence; # greater in-depth understanding of scientific disciplines used in industry. # The study will develop critical thinking and analysis; and problem solving. # Flexibility and level of transferable skills should be enhanced though improved ability to communicate ideas effectively in both written and verbal formats.
Related Course(s):	Master of Science (Biotechnology) Postgraduate Certificate in Food Science Postgraduate Diploma in Food Science