

Programme Specification and Curriculum Map for Cert HE Food Premises Inspection

1. Awarding institution	Middlesex University
2. Teaching institution	Middlesex University
3. Programme accredited by	Environmental Health Registration Board (EHRB)
4. Final qualification	Certificate of Higher Education
5. Programme title	Certificate of Higher Education in Food Premises Inspection
6. JACS code (or other relevant coding system)	181D620
7. Relevant QAA subject benchmark group(s)	Agriculture, forestry, agricultural sciences, food sciences and consumer sciences
8. Academic Year	2009-2010

9. Reference points

Internal Documentation:

- Middlesex University (2006) - Learning Framework Document
- Middlesex University (2006-7) - Guide and Regulations
- Middlesex University (2006-7) - Learning and Quality Enhancement Handbook
- School of Health and Social Sciences Curriculum Policy and Strategy Framework 2002-2005
- School of Health and Social Science (2002) - Learning Teaching and Assessment Policy and Strategy
- School of Health and Social Science (2004) - Assuring Academic Quality and Standards
- Middlesex University: QAAS Procedures Handbook, London, MU

External Documentation:

- Environmental Health Registration Board Syllabus for Food Premises Inspection

10. Aims of the programme

The programme aims to:

Provide the successful candidates with the necessary analytical and inspection skills to be able to meet the requirements of the syllabus of the professional body and provide students with additional skills in the application and understanding of regulations and enactments in the discipline area.

Successful students will have received a coherent body of theoretical and applied professional knowledge, transferable skill development, and an introductory competency in the field of food premises inspection. Overall the modules aim to develop an informed, critical and imaginative attitude towards professional practice and to meet the requirements of statutory codes of practice and guidance. Students will therefore be deemed competent to practice and carry out enforcement work on behalf of Local Authority regulatory services.

11. Programme outcomes - the programme offers opportunities for students to achieve and demonstrate the following learning outcomes. The highest level at which these programme outcomes are to be achieved by all graduates is shown in the curriculum map section.

A. Knowledge and understanding

On completion of this programme the successful student will have knowledge and understanding of :

1. The scientific, technological, and legislative principles that impact on Food Safety practice;
2. The principal vectors of disease in relation to food safety and their control;
3. Professional scope of practice;
4. Hazard, risk and critical control points in the production of safe food;
5. Role of national and international agencies in food safety.

Teaching/learning methods

Students gain knowledge and understanding through attendance in lectures, seminars, laboratory sessions, workshops and through a variety of directed and self directed learning activities e.g. group projects, case study analysis and portfolio development

Assessment Method:

Students' knowledge and understanding is assessed by case study analysis, coursework, examination,

B. Cognitive (thinking) skills

On completion of this programme the successful student will be able to:

1. Recognise good practice in the field of food safety;
2. Analyse the scope and impact of case law on food safety interventions.

Teaching/learning methods

Students learn cognitive skills through case study analysis, role play, group and mini seminars and workshops.

Assessment Method

<p>3. Evaluative issues influencing food safety, including technological, business operations, and societal issues.</p> <p>4. Reflect on own practice.</p>	<p>Students' cognitive skills are assessed by: case study analysis, role play, group and mini seminars and workshops.</p>
<p>C. Practical skills</p> <p>On completion of the programme the successful student will be able to:</p> <ol style="list-style-type: none"> 1. Audit, investigate, evaluate and apply solutions in relation to food safety; 2. Use appropriate risk management strategies; 3. Communicate options and solutions to clients, colleagues, and public; 4. Appraise a range of appropriate risk based interventions; 5. Apply concepts in a practical manner within a food safety environment. 	<p>Teaching/learning methods</p> <p>Students learn practical skills through interactive participation in modules, through role play, group work, laboratory sessions, workshops and case study analysis.</p> <p>Assessment Method</p> <p>Students' practical skills are assessed by: case study analysis, seminar presentations, laboratory reports, and written examinations.</p>
<p>D. Graduate Skills</p> <p>On completion of this programme the successful student will be able to:</p> <ol style="list-style-type: none"> 1. communicate 2. teamwork 3. use information technology 4. enumerate 5. be an effective learner 6. plan personal and career development 	<p>Teaching/learning methods</p> <p>Students acquire graduate skills through participation in the programme, group work, and exercises.</p> <p>Assessment method</p> <p>Students' graduate skills are assessed by: case study analysis, seminar presentations, and written examinations.</p>

12. Programme structure and requirements, levels, modules, credits and qualifications

12.1 Overall structure of the programme

The programme is undertaken over an academic year – September to July. The programme is divided into study units called modules. Two modules have a credit value of 30 credits each. Each 30 credit module represents approximately 300 hours of student learning, endeavour and assessment. One module has a credit value of 60 credits, this represents approximately 600 hours. The Certificate of Higher Education requires a successful completion of 120 credits.

12.2 Levels and modules. This section should contain a more detailed description level-by-level of the programme structure, modules and credits. All modules should be categorised as compulsory or optional.

Level 1

COMPULSORY

OPTIONAL

PROGRESSION REQUIREMENTS

Students must take all of the following: BIO 1605 PRS 1001	There are no optional choices.	
Level 2		
COMPULSORY	OPTIONAL	PROGRESSION REQUIREMENTS
Students must take all of the following: BIO 2306	There are no optional choices.	

12.3 Non-compensatable modules. Modules may additionally be designated non-compensatable.	
Module level	Module code
1	All modules are non-compensatable.
2	All modules are non-compensatable.

13. A curriculum map relating programme learning outcomes to modules
See Curriculum Map attached.

14. Criteria for admission to the Programme
<p>Evidence of the capacity to work at Level 1+ e.g.</p> <p>5 GCSEs (Grade C or above) or 5 GCEs (Grade C or above) including English Language, & Mathematics, plus one of the following: A minimum of 2 A-Levels (or AS equivalents) in an appropriate subject, with a minimum of 180 points; or BTEC National Diploma or Certificate in an appropriate area, normally with a minimum of 3 merits; or A relevant Access course with a minimum of a pass mark; or An appropriate Advanced GNVQ with at least 3 level III merit passes; or The Ordinary Certificate Food Premises Inspection. Mature Applicants (over 21) with suitable experience and/or qualifications may be considered by the programme team for entry following interview.</p>

15. Information about assessment regulations
<p>The regulations applying to the programme are those common to the University, except where modules are multiply assessed all elements need to be passed at a minimum mark of 40%.</p> <p>There is a significant element of seminar presentations in the programme. Students cannot be assessed without attending and participating in these presentations and other</p>

peer assessed activities.

16. Indicators of quality

Experienced Lecturers;
Positive Student comments;
Student academic achievement;
Transfer of students to higher award programmes;
Accredited by Professional Body (EHRB)

17. Specialised support for learning (if applicable)

ILRS facilities, interactive teaching materials, comprehensive specialist teaching equipment and learning resources, Grade II microbiology laboratory, specialist food inspection laboratory, specialist external lecturers, comprehensive module readers where appropriate. Ongoing developments in e-learning support.

18. Methods for evaluating and improving the quality and standards of learning

Each module is evaluated by formal means, through module evaluation forms. Student representatives on the Board of Studies can raise formally issues relating to the programme.

Issues can be raised informally in the first instance with Module and Programme Leaders for resolution.

The programme is overseen and audited by external examiners and is accredited by the relevant professional body.

19. Placement opportunities, requirements and support (if applicable)

Not applicable – although you are strongly encouraged to integrate learning through relevant work-based activities.

20. Future careers: how the programme supports graduates' future career development (if applicable)

Students successfully completing this programme can pursue careers in a wide range of central and local government agencies as well as private practice.

This programme fits into the overall Environmental Health suite, and as such progression onto the BSc Degree is available for successful candidates on the Cert HE. It is envisaged that holders of this award would receive 90 credits against the degree (30 for PRS 1001, 30 for BIO 1605, and 30 for BIO 2306 against BIO 3402).

21. Other information

It should be noted that in order to obtain the Certificate of Registration from EHRB you will need to successfully complete a work-based log book and pass an examination with the professional body.

Please note: this specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve if s/he takes full advantage of the learning opportunities that are provided. More detailed information can be found in the student programme handbook and the University Regulations.

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