

<b>REF. NO.</b>	<b>C-VPH.4</b>
<b>TITLE:</b>	<b>HYGIENIC PRODUCTION OF FOOD II: FOOD TECHNOLOGY AND THE CONSUMER</b>
<b>CATEGORY AND VALUE:</b>	<b>C - 10 CREDITS</b>
<b>NOTIONAL STUDY HOURS:</b>	<b>100</b>

This module can be taken by candidates who are aiming to achieve the Certificate in Advanced Veterinary Practice (Veterinary Public Health). It can be also taken as a free standing module.

### **LEARNING OUTCOMES**

By the end of the module candidates will be able to:

1. Describe and explain preliminary operations in food production.
2. Identify and explain the production of added-value foods of animal origin.
3. Summarise pilot scale food production.
4. Describe the application of risk assessment in a food technology setting and formulate a risk assessment plan for a simulated food production premises.
5. Summarise procedures for the evaluation of products.
6. Apply hazard analysis critical control point (HACCP) principles to the food industry.
7. List and interpret legislation relating to foods of animal origin.
8. Explain enforcement principles of current legislation relating to foods of animal origin.
9. Summarise and explain traceability as applied to foods of animal origin.
10. Describe mechanisms of food spillage and food borne illness in food manufacture.
11. Summarise the principles of food preservation.
12. Predict the effects of preservation techniques on food quality, best-before and use-by dates.
13. Summarise principles of design and construction of food premises.
14. Describe and apply principles of production hygiene.
15. Describe and apply pest control.
16. Explain the use of additives in added-value foods of animal origin.
17. Summarise the nutritional components of foods of animal origin.
18. Describe the nutritional labelling requirements of processed foods.
19. Describe added value food production systems.
20. Formulate sample preparation for quality assurance.
21. Describe and apply quality assurance analysis techniques.
22. Respond positively to feedback and constructive criticism from peers and course tutors.

### **ASSESSMENT STRATEGY**

Please refer to the general Guidance and Assessment for all Modules.

**Module content**

- Foods of animal origin and value-added products
- Outputs of the food industry – the consumer and the balanced diet
- Food spoilage, sell-by dates, packaging
- Preservation techniques and maintenance of the cold chain
- Legislation – Food Safety Act
- Examination and monitoring processes: GMP, HACCP and TQM in the food industry
- Hygiene, cleaning and disinfection
- The kitchen: Consumer manipulation of food
- Drugs residues and other contaminants
- Food Technology
- Hygiene of food production: fish, eggs, milk, honey, wild game
- Quality markers in product
- Risk assessment as applied in the food industry