

## HOSP06152 Environmental Management and Food Safety 2

<b>Full Title</b>	Environmental Management and Food Safety 2		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2021
<b>NFQ Level</b>	06	<b>ECTS Credits</b>	05
<b>Module Code</b>	HOSP06152	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>	Pass/Fail	<b>Department</b>	Culinary Arts
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<b>Co Authors</b>	Sadie Davoren		

### Module Description

This Environment and Food Safety Management module within the level six Higher Certificate in Culinary Arts programme will serve as a framework in which learners can acquire the skills, knowledge and understanding necessary to be competent in and to assure provision of safe food and manage key environmental aspects pertaining to the food service sector working towards the achievement in standards of best practice within the Culinary Arts setting.

### Learning Outcomes

**On completion of this module the learner will/should be able to:**

1. Demonstrate knowledge of best practice in Food Safety adhering to the principles of the Food Safety Management System HACCP.
2. Undertake and successfully complete the National Hygiene Partnership Level 3 Management of Food Hygiene Programme.
3. Identify the requirements relating to the appropriate design features and construction of food premises.
4. Identify and apply standards of best practice for the provision and organisation of an environmentally safe and energy efficient food service facility.
5. Assess catering systems for their energy efficiency, sustainability and environmental impact.

### Indicative Syllabus

#### Management of Food Safety

- Basic Microbiology, Food Poisoning & Food Borne Disease
- Personal Hygiene •
- Food Allergies and Intolerances •
- Purchasing, Delivery and Storage
- Food Preparation and Cooking & Reheating
- Holding, Display, Service and Preservation
- Cleaning and Disinfection
- Food Safety Legislation / Role of E.H.O.A.
- Pest Control /Management
- Design and Construction of Food Premises and Equipment / Zoning
- (HACCP) Hazard Analysis and Critical Control Point Implementation
- Training - Documentation and Records

#### Environmental Management

- Global Warming / Climate Change
- Carbon Footprints
- Environmental Management Legislation
- Renewable / Non - Renewable energies

- Waste Management Legislation and Application
- Energy Conservation Management
- Life Cycle Analysis
- BER Certification
- Role of the EPA
- Implementation of an Environmental Management System

### Teaching and Learning Strategy

Lecturers including Guest Lecturers • Demonstrations • Case Studies • U-Tube clips

### Assessment Strategy

A clear assessment strategy can complement a statement of intended learning outcomes and aid its interpretation by learners. Assessment strategy for this module is divided into two parts Assessment strategy for this module will include, in-class exam (Food Safety Management) of two hour duration and a Food Safety Management Project based on the principles of HACCP (60 %) • Environmental Management Project to include identification of best practice for the provision and organisation of an environmentally safe and energy efficient food service facility (40 %)

### Repeat Assessment Strategies

Failure to achieve a pass grade in Food Safety Management will require the student to repeat the module.

Indicative Coursework and Continuous Assessment:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	N.H.P. Management of food Hygiene Exam and Project	60 %	OnGoing	1,2,3
Project	Project	40 %	End of Semester	4,5

Part Time Delivery Mode Average Weekly Workload:			2.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Independent Learning	Independent learning	Not Specified	5	Weekly	5.00
Lecture	Lecture	Lecture Theatre	2	Weekly	2.00

### Required Reading Book List

Easton, T., (2008). *Classic Edition Sources: Environmental Studies*. McGraw-Hill/Dushkin.  
ISBN UOM:39015073621941

Paster, T., (2006). *The HACCP Food Safety , Training Manual*. Wiley.  
ISBN 0471784486 ISBN-13 9780471784487

Springer, A., (2021). *E.H.O.A food Safety Handbook*. 1<sup>st</sup> Edition. Springer.

Cunningham, M., Cunningham, W., (2014). *Environmental Science*. McGraw-Hill Education.  
ISBN 0073532541 ISBN-13 9780073532547

### Online Resources

[www.epa.ie](http://www.epa.ie)  
[www.fsai.ie](http://www.fsai.ie)  
[www.safefood.ie](http://www.safefood.ie)

### Programme Membership