

NATS 3020 FOOD SAFETY

Credit Points 10

Legacy Code 300859

Coordinator Malik Hussain ([https://directory.westernsydney.edu.au/search/name/Malik Hussain/](https://directory.westernsydney.edu.au/search/name/Malik%20Hussain/))

Description Food safety is rapidly evolving with the emergence of new foodborne diseases, changing disease patterns, evolving approaches to risk analysis and an emerging requirement that food producers, processors, handlers and consumers take shared responsibility for food safety. This unit aims to equip students with the necessary skills to identify, evaluate and control foodborne hazards in order to protect the safety and quality of the food supply and reduce associated risks to human health. Content includes the key elements of food safety and regulation, food contamination, food spoilage agents, foodborne hazards, principles of good hygienic practice and preservation in food production, preparation and distribution.

School Science

Discipline Food Science and Biotechnology

Student Contribution Band HECS Band 2 10cp

Check your HECS Band contribution amount via the Fees (https://www.westernsydney.edu.au/currentstudents/current_students/fees/) page.

Level Undergraduate Level 3 subject

Pre-requisite(s) BIOS 2016 OR BIOS 2022

Equivalent Subjects NATS 3021 - Food Safety

Restrictions Successful completion of 120 credit points

Learning Outcomes

On successful completion of this subject, students should be able to:

1. Identify food safety hazards and associated risk reduction protocols to ensure safe food production.
2. Explain the major principles of preservation and the effectiveness of different technologies in controlling foodborne hazards.
3. Apply a sound knowledge of Australian Food Standards to the regulation of food safety and food premises inspection.
4. Monitor and evaluate cleaning and sanitation protocols in commercial food premises.
5. Apply HACCP principles to the identification, evaluation, control and monitoring of hazards in food.
6. Plan appropriate foodborne disease surveillance and outbreak investigation procedures.

Subject Content

Microbial contamination of food

Food spoilage

The effects of food characteristics on spoilage patterns

Foodborne hazards

Principles and methods of preservation

The Hazard Analysis and Critical Control Point (HACCP) approach to Food Safety

Good Hygienic Practice

Cleaning, sanitizing and controlling pests in food operations

Food legislation and administration in Australia

Food safety inspection and auditing
Contaminant monitoring
Food labelling, traceability and food recalls
Risk assessment and analysis
Foodborne disease surveillance

Assessment

The following table summarises the standard assessment tasks for this subject. Please note this is a guide only. Assessment tasks are regularly updated, where there is a difference your Learning Guide takes precedence.

Item	Length	Percent	Threshold	Individual/ Group Task
Literature Review	2,000 words	35	N	Individual
Individual Written Report	1,500 words	35	N	Individual
Online Quiz	3 x 30 minutes	30	N	Individual

Prescribed Texts

- Food and Drug Administration. (2012) Bad Bug Book, Foodborne Pathogenic Microorganisms and Natural Toxins. Second Edition. Available online <http://www.fda.gov/downloads/food/foodborneillnesscontaminants/ucm297627.pdf>

Teaching Periods

Spring Hawkesbury

Composite

Subject Contact Malik Hussain ([https://directory.westernsydney.edu.au/search/name/Malik Hussain/](https://directory.westernsydney.edu.au/search/name/Malik%20Hussain/))

View timetable (https://clasregistration.westernsydney.edu.au/even/timetable/?subject_code=NATS3020_22-SPR_HW_C#subjects)