NATS 7018 FOOD QUALITY MANAGEMENT

Credit Points 10

Legacy Code 301182

Coordinator Malik Hussain (https://directory.westernsydney.edu.au/search/name/Malik Hussain/)

Description This subject introduces students to food quality management principles and their application in ensuring product quality and safety. Students will learn to develop, evaluate and audit food safety programs based on Hazard Analysis and Critical Control Point and total quality management systems. Students will also examine statistical process control, food laws, regulations and codes at the state, national and international levels, as well as the application of scientific risk assessment to the development of food regulations.

School Science

Discipline Food Science and Biotechnology

Student Contribution Band HECS Band 2 10cp

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

Level Postgraduate Coursework Level 7 subject

Pre-requisite(s) NATS 7016

Restrictions

Must be enrolled in a postgraduate program

Learning Outcomes

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

1. Interpret and apply regulations, guidelines and codes of practice relevant to the food quality management processes and procedures.
2. Apply the principles of Hazard Analysis Critical Control Point to develop a HACCP plan for a food process, identifying critical control points and prerequisite programs to ensure the safety of a food process.
3. Integrate quality management theories, food safety regulations, and food process knowledge to develop a Quality Manual for the management of safe food.
4. Apply quality management statistical tools to monitor the quality of a food process.
5. Critique and apply risk assessment methodology to evaluate safety as it is applied in the development of food regulations.
6. Apply food regulations and trade practises law to critique food labelling.
7. Communicate effectively to scientific and professional audiences.
8. Critically evaluate the interaction between ethics and law for the responsibility, both individual and corporate, to maintain a safe food supply.

Subject Content

1. Principles of food regulations; frameworks and codes at the state, national and international levels.
2. Food safety principles including good manufacturing practices, sanitation and Hazard Analysis Critical Control Point (HACCP).
3. Quality management systems, theory, application and auditing.
4. Quality management statistical tools for monitoring and controlling food quality.
5. Elementary toxicology, principles of food safety and risk assessment, and its role in development of food regulations.
6. Food labelling, including national and international labelling regulations, trade practices law, and allergen labelling programs.

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.

Type	Length	Percent	Threshold	Individual/ Group Task	Mandatory
Quiz	2 x 30 minutes	20	N	Individual	N
Case Study	2,000 words	30	N	Individual	N
Critical Review	1,800 words	20	N	Individual	N
Professional Task	4,000 words (2,000 words per student)	30	N	Group	N

Prescribed Texts

- Campbell-Platt, G. (2018). Food Science and Technology. 2nd ed, IUFoST, Wiley, Hoboken. U.K.
- Campbell-Platt, G. (2018). Food Science and Technology. 2nd ed, IUFoST, Wiley, Hoboken. U.K

Teaching Periods

Spring (2024)
Hawkesbury
On-site
Subject Contact Malik Hussain (https://directory.westernsydney.edu.au/search/name/Malik Hussain/)

View timetable (https://classregistration.westernsydney.edu.au/even/timetable/?subject_code=NATS7018_24-SPR_HW_1#subjects)

Spring (2025)
Hawkesbury
On-site
Subject Contact Malik Hussain (https://directory.westernsydney.edu.au/search/name/Malik Hussain/)

View timetable (https://classregistration.westernsydney.edu.au/odd/timetable/?subject_code=NATS7018_25-SPR_HW_1#subjects)