

Subject Description Form

Subject Code	ABCT3410
Subject Title	Food Laws and Regulations
Credit Value	2
Level	3
Pre-requisite	Food Toxicology (ABCT3409)
Co- requisite	Quality & Food Safety Management (ABCT4416) or Food Quality Assurance (ABCT4423)
Objectives	This subject aims to develop students' appreciation of the importance of food legislation and food safety control in the global perspective, focusing on the principles and specific aspects of the international food standards as well as food laws and regulations in Hong Kong, China, Europe and United States of America. It is also an objective of this subject to develop students' awareness of the current issues of food legislation, especially those in connection with labeling, food additives and other food-borne hazards.
Intended Learning Outcomes	Upon completion of the subject, students will be able to: <ul style="list-style-type: none"> a. recognize the principles in establishing international food standards and the relationship with national food legislation; b. appreciate the basic food laws and regulations as well as food safety control systems worldwide, including those in USA, Europe and China; c. understand the basic food laws and regulations in Hong Kong as well as the roles and functions of government agencies related to food safety control and food hygiene management; d. demonstrate the skills in information acquisition, problem-solving and critical thinking
Subject Synopsis/ Indicative Syllabus	<p><u>Overview of Food Safety and International Food Standards</u> Food-borne hazards and risks; Codex Alimentarius Commission and application of risk analysis in food standard setting; Codex Standards in international food trade and national food legislation.</p> <p><u>Food Laws and Regulations in the United States of America</u> Major food legislation in USA: Food, Drug and Cosmetic Act (FD&C), Food Safety Modernization Act (FSMA), and relevant sections of the Code of Federal Regulations (CFR); Roles of Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and other government agencies in food safety control.</p> <p><u>Food Laws and Regulations in the European Countries</u> Food legislation in the European Union (EU) and other countries; the roles of European Food Safety Authority (EFSA) and government agencies of EU member countries in food safety control.</p>

	<p><u>Food Laws and Regulations in China</u></p> <p>Major principle food legislation: Food Safety Law and related Laws; Subsidiary legislation including rules and regulations, National standards on labelling, food additives, food quality, food hygiene etc.; Roles of various government agencies in the food safety control system.</p> <p><u>Food Legislation and Food Safety Control in Hong Kong</u></p> <p>Principle food legislation in Hong Kong: Public Health and Municipal Services Ordinance (Cap 132) and Food Safety Ordinance (Cap 612); Subsidiary legislation on harmful substances, coloring matters, preservatives, sweeteners, food labelling, nutrition labelling, food business, slaughterhouse, imported game, meat and poultry etc.; Roles and functions of government agencies related to food safety control and food hygiene management.</p>									
<p>Teaching/Learning Methodology</p>	<p>Interactive lectures and guided readings are used to facilitate communication between lecturer and students, and also to enhance students in comprehending the taught topics and key concepts. A problem-based learning in the form of a group project on statutory requirements of operating food business for local sale or for export is used to develop students' abilities to integrate and apply the knowledge acquired as well as to foster their skills in information acquisition, problem-solving and critical thinking. The group project presentation and report are used to strengthen their communication skills and teamwork. Students' learning outcomes are ascertained by a variety of assessment tools.</p>									
<p>Assessment Methods in Alignment with Intended Learning Outcomes</p>	<p>Specific assessment methods/tasks</p>	<p>% weighting</p>	<p>Intended subject learning outcomes to be assessed (Please tick as appropriate)</p>							
			<p>a</p>	<p>b</p>	<p>c</p>	<p>d</p>				
			<p>Quiz (mid-term)</p>	<p>20%</p>	<p>√</p>	<p>√</p>	<p>√</p>			
			<p>Group Project Presentation + Group Report</p>	<p>50%</p>		<p>√</p>	<p>√</p>	<p>√</p>		
			<p>Final Quiz</p>	<p>30%</p>	<p>√</p>	<p>√</p>	<p>√</p>			
			<p>Total</p>	<p>100 %</p>						
<p>Explanation of the appropriateness of the assessment methods in assessing the intended learning outcomes:</p> <p>Assessment is based on continuous assessment. Continuous assessment will be conducted on the basis of a mid-term quiz and a final quiz as well as a group project presentation and a group report. The group project is used to assess students' abilities to integrate and apply the knowledge acquired as well as their skills in information acquisition, problem-solving and critical thinking. The mid-term quiz and final quiz are used to assess the knowledge acquired by students from lectures.</p>										

Student Study Effort Required	Class contact	
	▪ Lecture	20 Hrs.
	▪ Seminar / Tutorial	6 Hrs.
	Other student study effort:	
	▪ A Group Project Presentation	56Hrs.
	▪ A Group Report	6 Hrs.
	Total student study effort	88 Hrs.
Reading List and References	<p><u>Essential</u> Centre for Food Safety - Food Legislation/Guidelines; http://www.cfs.gov.hk/english/food_leg/food_leg.html</p> <p><u>Supplementary</u> Neal D Fortin - Food Regulation: Law, Science, Policy, and Practice; Wiley, 2009 Patricia A - Curtis Guide to Food laws and Regulations; Blackwell, 2005 張永慧 尹冬梅 - 食品衛生法規知識实用手冊; 遠方出版社 2003</p> <p><u>Useful websites</u> Centre for Food Safety: http://www.cfs.gov.hk Codex Alimentarius Commission: http://www.codexalimentarius.net/web/index_en.jsp European Food Safety Authority: http://www.efsa.europa.eu/ Food and Drug Administration: http://www.fda.gov/oc/industry/default.htm Food and Environmental Hygiene Department: http://www.fehd.gov.hk Department of Justice: http://www.legislation.gov.hk/eng/home.htm (Chapter 132)</p>	