

Subject Description Form

Subject Code	ABCT5013
Subject Title	Food Safety in Action
Credit Value	3
Level	5
Pre-requisite / Co-requisite/ Exclusion	Nil
Objectives	This subject aims at demonstrating to students how various stakeholders, including food production, food processing, catering and governmental agencies carrying out food safety practices. The goal is to give students a real life sense of how to adopt general principles of food safety into daily operations.
Intended Learning Outcomes	Upon completion of the subject, students will be able to: <ul style="list-style-type: none"> a. recognize current developments in food safety regulation, monitoring and management b. define a current problem of food safety risk, identify the causes, and recommend possible solutions; c. demonstrate life-long learning, critical thinking and communication skills; d. appreciate the value of social and national responsibilities as well as professional integrity and ethics.
Subject Synopsis/ Indicative Syllabus	<p>Food safety is a consolidated effort of government and industry. In this course we will present what the main players in these two sectors do to monitor and ensure food safety.</p> <p>Real cases showing the food safety management strategies currently adopted by multi-national food companies in Hong Kong, Taiwan and Mainland China will be presented to students. A library of video programs explaining how each food company manage, monitor and respond to food safety incidents will be made available to students. In addition, students will attend sharing sessions with key players in food safety for professional insight.</p> <p>Major food corporates will be invited for presentation such as</p> <p>Lee Kam Kee, Yakult, Yili, Coca Cola, China National Cereals, Oils and Foodstuffs Corporation, Grape King Bio Ltd, etc.</p> <p>ABCT shall get the consents before recording their videos or lectures.</p>
Teaching/Learning Methodology	Blended learning model will be applied in this subject. An online video library will be compiled, consisting of interviews of food safety practitioners, food safety monitoring routines and how different companies manage food safety risks in their daily operations.

Students will be accessing online videos on case examples, listening to guest seminars and attending tutorials and discussion groups moderated by the subject lecturer.

Tutorial will form a significant part of the teaching and learning strategy of this subject, which aim to foster students' skills in analytical power, information acquisition, critical thinking, problem-solving and life-long learning. Through small-group discussions of relevant topics/issues, tutorials can also enhance students' communications skills and their awareness of professional integrity, ethics and social responsibilities.

Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)					
		a	b	c	d		
1. Individual Essay	30 %	√	√	√			
2. Group Discussion Participation and Contribution	20 %	√	√	√	√		
3. Online Exercise	20%	√	√	√	√		
4. Group Project Presentation	30 %	√	√	√	√		
Total	100 %						

Explanation of the appropriateness of the assessment methods in assessing the intended learning outcomes:

To ensure that students learn and reflect continuously, continuous assessment will be used. It includes individual essays, presentations and essay writing. The essay will be assessed using the Biggs' Structure of the Observed Learning Outcome taxonomy which shows clearly students' level of understanding. The presentation aim at fostering students' abilities to make connections with and apply what they have learnt.

Student Study Effort Expected	Class contact:	
	▪ Lecture	27 Hrs.
	▪ Tutorial/Seminar	12 Hrs.

	Other student study effort:	
	<ul style="list-style-type: none"> ▪ Online Video + Exercise 	20 Hrs.
	<ul style="list-style-type: none"> ▪ Preparation for Individual Essay/ Group Project Presentation 	20 Hrs.
	<ul style="list-style-type: none"> ▪ Self study 	30 Hrs.
	Total student study effort	109 Hrs.
Reading List and References	Reading materials will be provided in class.	