

Subject Description Form

Subject Code	ABCT5014
Subject Title	International Food Standards, Laws and Regulations
Credit Value	3
Level	5
Pre-requisite/ Co-requisite	Nil
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	<p>Upon completion of the subject, students will be able to:</p> <ol 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 in 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><u>Case Studies</u></p> <p>Real cases demonstrating how food business in Hong Kong and other jurisdictions meet legal requirements of local market and overseas importing countries will be presented to students. In addition, students will attend sharing sessions with key players in food safety for professional insight.</p>																																																				
<p>Teaching/Learning Methodology</p>	<p>Blended learning model will be used in this subject. 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. External speakers from the local food industry, commercial testing laboratories or government officials are invited to give talks in person or online on topical issues related to food laws and regulations in Hong Kong and other countries. 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>	<table border="1"> <thead> <tr> <th data-bbox="456 1388 786 1602" rowspan="2">Specific assessment methods/tasks</th> <th data-bbox="786 1388 943 1602" rowspan="2">% weighting</th> <th colspan="6" data-bbox="943 1388 1448 1528">Intended subject learning outcomes to be assessed (Please tick as appropriate)</th> </tr> <tr> <th data-bbox="943 1528 1024 1602">a</th> <th data-bbox="1024 1528 1105 1602">b</th> <th data-bbox="1105 1528 1187 1602">c</th> <th data-bbox="1187 1528 1268 1602">d</th> <th data-bbox="1268 1528 1349 1602"></th> <th data-bbox="1349 1528 1448 1602"></th> </tr> </thead> <tbody> <tr> <td data-bbox="456 1602 786 1675">Quiz</td> <td data-bbox="786 1602 943 1675">20%</td> <td data-bbox="943 1602 1024 1675">√</td> <td data-bbox="1024 1602 1105 1675">√</td> <td data-bbox="1105 1602 1187 1675">√</td> <td data-bbox="1187 1602 1268 1675"></td> <td data-bbox="1268 1602 1349 1675"></td> <td data-bbox="1349 1602 1448 1675"></td> </tr> <tr> <td data-bbox="456 1675 786 1816">Group Project Presentation + Group Report</td> <td data-bbox="786 1675 943 1816">50%</td> <td data-bbox="943 1675 1024 1816"></td> <td data-bbox="1024 1675 1105 1816">√</td> <td data-bbox="1105 1675 1187 1816">√</td> <td data-bbox="1187 1675 1268 1816">√</td> <td data-bbox="1268 1675 1349 1816"></td> <td data-bbox="1349 1675 1448 1816"></td> </tr> <tr> <td data-bbox="456 1816 786 1890">Essay/reflection report</td> <td data-bbox="786 1816 943 1890">30%</td> <td data-bbox="943 1816 1024 1890">√</td> <td data-bbox="1024 1816 1105 1890">√</td> <td data-bbox="1105 1816 1187 1890">√</td> <td data-bbox="1187 1816 1268 1890">√</td> <td data-bbox="1268 1816 1349 1890"></td> <td data-bbox="1349 1816 1448 1890"></td> </tr> <tr> <td data-bbox="456 1890 786 1955">Total</td> <td data-bbox="786 1890 943 1955">100 %</td> <td colspan="6" data-bbox="943 1890 1448 1955"></td> </tr> </tbody> </table>							Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)						a	b	c	d			Quiz	20%	√	√	√				Group Project Presentation + Group Report	50%		√	√	√			Essay/reflection report	30%	√	√	√	√			Total	100 %						
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	<p>Explanation of the appropriateness of the assessment methods in assessing the intended learning outcomes:</p> <p>Assessment is based on continuous assessment conducted on the basis of a quiz, a group project presentation and a group report, and essay/reflection report. The group project are 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. A quiz and essay/reflection report are used to assess the knowledge acquired by students from lectures and seminars.</p>	
Student Study Effort Required	Class contact:	
	<ul style="list-style-type: none"> ▪ Lecture 	27 Hrs.
	<ul style="list-style-type: none"> ▪ Seminar / Tutorial 	12 Hrs.
	Other student study effort:	
	<ul style="list-style-type: none"> ▪ Self study 	24 Hrs.
	<ul style="list-style-type: none"> ▪ Preparation for Group Project Presentation / Group Report 	45 Hrs.
	Total student study effort	108 Hrs.
Reading List and References	<p><u>Essential</u></p> <p>Centre for Food Safety - Food Legislation/Guidelines; http://www.cfs.gov.hk/english/food_leg/food_leg.html</p> <p><u>Supplementary</u></p> <p>Neal D Fortin - Food Regulation: Law, Science, Policy, and Practice; Wiley, 2009</p> <p>Patricia A - Curtis Guide to Food laws and Regulations; Blackwell, 2005</p> <p>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></p> <p>Centre for Food Safety: http://www.cfs.gov.hk</p> <p>Codex Alimentarius Commission: http://www.codexalimentarius.net/web/index_en.jsp</p> <p>European Food Safety Authority: http://www.efsa.europa.eu/</p> <p>Food and Drug Administration: http://www.fda.gov/oc/industry/default.htm</p> <p>Food and Environmental Hygiene Department: http://www.fehd.gov.hk</p> <p>Department of Justice: http://www.legislation.gov.hk/eng/home.htm (Chapter 132)</p>	