Subject Description Form

Subject Code	FSN5012 (ABCT5012)
Subject Title	Global Food Safety Management
Credit Value	6
Level	5
Pre-requisite	N.A.
Objectives	The subject aims at providing students with comprehensive knowledge of the global food safety management systems, risk assessment and management as well as internal audit in the field of food safety to ensure effective understanding and interpretation of the requirements of stakeholders.
Intended Learning Outcomes	Upon completion of the subject, students will be able to: a. critically evaluate international, national and sector specific frameworks for the prevention and management of and crisis response to food safety risks; b. understand, develop and implement food safety management systems especially ISO 22000; ; c. critically review and understand internal audit; d. demonstrate skills in information acquisition, problem-solving and critical thinking.
Subject Synopsis/ Indicative Syllabus	1. Practice of food safety culture in food enterprise for sustainability. 2. Overview the trend of food safety and hygiene and incident cases sharing. 3. Critically evaluate global and national policy, legal and sector specific frameworks for food safety management and propose evidence based approaches for best practice. 4. Overview the global food safety standards and practices in food supply chain management from farm to fork, such as GFSI scheme, GLOBALGAP, BRC, FSSC22000, GMP, HACCP and ISO 22000 and FHS 001:2013. 5. Introduction of Food Safety Management System in Domestic and National Level for the specific sectors of food chain such as China HACCP and FHS 001:2013. 6. Critically review the crisis of food poisoning and food contamination with reference to food safety management system. 7. Appraise psychosocial factors impacting upon the perception, communication and response to food safety risks. 8. Critically evaluate models of risk analysis and risk management a. Understand the internal and external environment b. Understand the needs of primary and secondary stakeholders c. Identify risk in the value chain 9. Critically appraise approaches to the assessment and management of risk and inform the development of food safety management strategies and the implementation of food safety management systems. 10. Evaluate and apply approaches to emergency preparedness and crisis response. 11. Critically review relevant research of food safety and hygiene

management system.

12. Critically review HAZARD and HACCP on food safety management.
13. Demonstrate the ability to design, plan, and undertake research in the discipline of food safety management and present the findings.
14. Critically reflect on professional and personal practice, skills and competencies on food safety management.
15. Critically review and understand the implementation of ISO 22000
    a. The background of ISO 22000:2018 standard
    b. Understanding of
        i. Risk-based thinking
        ii. PRPs/OPRPs/CCP
        iii. Context of organisation
        iv. System Management
        v. Interactive Communication
        vi. Certification process of ISO 22000:2018
16. Critically review and understand Internal Audit of ISO 22000
    a. Audit process planning and process approach audit
    b. Audit reporting and follow up
    c. Root cause analysis and improvement of audit process
17. Experience sharing by industry re-preventatives, Key Opinion Leader (KOL)
18. Understand the certification and accreditation process of food safety management.

Teaching/Learning Methodology

Interactive lectures and guided readings are used to facilitate communication between lecturer and students, and to enhance students in comprehending the taught topics. Tutorials are designed to assist students to re-think the previous learning process for consolidating the key concepts. A problem-based learning in the form of After Class Exercise, and Individual Assignment 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 is used to strengthen students' communication skills and teamwork. Students' learning outcomes are ascertained by a variety of assessment tools.

Assessment Methods in Alignment with Intended Learning Outcomes

Specific assessment methods/tasks	% weighting	Intended subject learning outcomes to be assessed (Please tick as appropriate)					
		a	b	c	d		
1. After Class Exercise	30%	√	√	√	√		
2. Group Project Presentation	40%	√	√	√	√		
3. Individual Assignment	30%	√	√	√			
Total	100 %						

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

Assessment is based on Continuous Assessment only including After Class

	Exercise (30%), Group Project Presentation (40%) and Individual Assignment (30%). The Group Project Presentation and Individual Assignment 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. After Class Exercise is used to assess the knowledge acquired by students from lectures.	
Student Study Effort Expected	Class contact:	
	▪ Lecture	52 Hrs.
	▪ Tutorial / Quiz	26 Hrs.
	Other student study effort:	
	▪ Preparation for Individual Assignment/ Group Project Presentation/ Group Report	40 Hrs.
	▪ Self-study	100 Hrs.
	Total student study effort	218 Hrs.
Reading List and References	GENERAL PRINCIPLES OF FOOD HYGIENE and HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION ANNEX TO CAC/RCP 1-1969 (REV. 5 - 2020) The requirements of Global Food Safety Management scheme: GlobalGAP, HACCP, BRCGS, FSSC 22000, IFS; FHS001:2013 • FSSC 22000 • BRCGS Food Standard; Storage and Distribution Standard; Agents and Brokers Standard • ISO22000:2018 Food safety management systems – Requirements for any organization in the food chain • IFS Food Standard • GlobalGAP ISO 22003:2013 Food Safety Management System – Requirements for bodies providing audit and certification on food safety management systems; ISO 19011:2018 Guidelines for auditing management systems ISO 22003-1:2022 ISO 22003-2:2022 ISO/EC-17065 ISO/EC-17021 Relevant domestic and exporting countries' regulation	