The Hong Kong Polytechnic University

Subject Description Form

Subject Code	FSN6501				
Subject Title	Advanced Topics in Food Safety in Action				
Credit Value	3				
Level	6				
Pre-requisite	Nil				
Objectives	This subject aims at demonstrating to students how industrial stakeholders in food industry engage in best practices food safety in daily operation and emergency situation. 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: a. recognize current developments in food safety regulation, monitoring and management b. identify issues of food safety and food crisis, 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	 In this subject, we will present current best practices of the industry food safety and crisis management. Strategies and practices of real food companies will be used as case illustrate food safety management principles. We will choose compare with businesses in Greater China regions to be presented to stud Students will attend sharing sessions with key players in food safety professional insight. Major food corporations will be invited for presentations such as Lee Kam Kee, Yakult, Coca Cola, etc. 				

Teaching/Learning Methodology	 Blended learning model will be applied in this subject. With lectures carried out at HK PolyU Campus, and videos of presentation and interviews of food companies available online. Students will be accessing online videos and take part in discussion groups moderated by the subject lecturer. Group discussion 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. 							
Assessment Methods in Alignment with Intended Learning Outcomes	Specific assessment methods/tasks	% weighting	outed	Intended subject learning outcomes to be assessed (Please tick as appropriate)				
			а	b	c	d		
	1. Individual Essay	30 %	\checkmark	\checkmark	\checkmark			
	2. Class Discussion Participation and Contribution	20 %	V	V	V	V		
	3. Online Exercise	20%			\checkmark			
	4. Group Project Presentation	30 %	\checkmark	\checkmark	V	\checkmark		
	Total	100 %		1	1		1	
	 *Weighting of assessment methods/ tasks in continuous assessment may be different, subject to each subject lecturer. 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 a online exercises. The essay will be assessed using the Biggs' Structure the Observed Learning Outcome taxonomy which shows clearly student level of understanding. The presentation aims at fostering student abilities to make connections with and apply what they have learnt. 						in inuous ns and ture of idents' idents'	
	Class contact:							

Student Study Effort Expected	Lecture	27 Hrs.
	 Tutorial/Seminar 	12 Hrs.
	Other student study effort:	
	 Online Video + Exercise 	20 Hrs.
	 Preparation for Individual Essay/ Group Project Presentation 	20 Hrs.
	 Self study 	30 Hrs.
	Total student study effort	109 Hrs.
Reading List and References	Reading materials will be provided in class.	