

BSc (Hons) Food Hygiene and Environmental Health [Top-Up Programme] – Part-Time A401/19

1. CONTEXT AND OBJECTIVES

Context

The need for food and environmental health professionals is greater today than before as new challenges occur from existing and emerging food and environmental concerns. The dynamic changes in the food system and the environment require assessment by qualified and knowledgeable professionals. This interdisciplinary program addresses public health issues associated with exposures to human-caused and naturally occurring physical, chemical and microbial contaminants in food, air, water and soil. The programme is meant for holder of a Diploma in Sanitary Science/Environmental Science/ Environmental Health or in any relevant field. It is designed to provide academic progression through all the levels, to produce a graduate with a comprehensive education and a wide range of skills, applicable to practise in environmental health, food control and allied fields.

Objectives of the programme

The BSc (Hons) Food Hygiene and Environmental Health is an inter-disciplinary programme designed to produce a multi-skilled professional by informing, improving preparedness, response, and prevention of foodborne diseases and environmental hazards within both the regulatory and industry workforce. Learners will benefit from a thorough grounding in the relevant sciences and operational practices associated with food hygiene and environmental health. It will equip the learners with the skills necessary to analyse and evaluate food, environmental and public health problems.

Career opportunities

Graduates will find careers in the public institutions, private sectors and consultancies in the areas of food safety, environmental health, waste management and occupational health and safety. The programme also provides opportunities for postgraduate studies in related fields.

2. LEARNING OUTCOMES

Upon completion of this programme, graduates should be able to

- identify potential hazards and assess their impacts in food, water and environmental systems;
- apply principles of risk analysis with respect to food safety and environmental hazards;
- carry out laboratory analyses on physical, chemical and microbiological parameters in food, water and the environment;
- explain the principles underlying common methods of food preservation;
- describe common food processing technologies employed in food manufacture;
- conduct environmental/sanitary inspections evaluate the key concepts underpinning waste management and environmental pollution;
- explain the various environmental assessment techniques;
- interpret legislation related to food, public health and environment;
- demonstrate transferable skills namely written and oral communication skills;

- demonstrate high standards of ethical conduct and social responsibility in the delivery of their tasks;
- develop lifelong personal learning strategies to keep up to date in their career and personal development;
- develop team working skills to work collaboratively in practical and research work;
- demonstrate capacity to retrieve and evaluate literature, especially online resources for their research and other tasks.

3. **TEACHING AND LEARNING METHODS**

Modules shall be taught over 10 weeks and shall include 3 hours of contact per week, involve 6 hours of self-study per week and 9 hours of other learning activities per week for each semester. The 30 hours of contact shall include class hours, tutorials and practicals.

This programme is taught through lectures, tutorials, online activities, laboratory practicals, visits and student-led seminars. It will also include self-study learning (e.g., directed learning, student group work, preparation of reports, case studies) and other learning activities (e.g., self-independent learning individual reading, use of the library, online learning, preparing for exams). All of them are meant to allow the development of the generic and subject specific competences and learning outcomes prescribed for this programme of study.

4. **ENTRY REQUIREMENTS**

Applicants must hold a Diploma in Sanitary Science/Environmental Science/Environmental Health or have an equivalent qualification acceptable to the University of Mauritius.

5. **PROGRAMME DURATION**

	Normal (Years)	Maximum (Years)
Degree	2	4

6. **LCCS CREDITS TO BE EARNED:**

Minimum and Maximum number of LCCS Credits per Semester:

Minimum 6 LCCS Credits per Semester subject to Section 5

Maximum 48 LCCS Credits per Semester subject to Section 5

Total Number of LCCS Credits required to earn the award is 94.

7. **ASSESSMENT AND DEADLINES**

The achievement of the modules learning outcomes will be assessed through a variety of methods (e.g., exams, class tests, reports, field visits). Each module will be assessed over 100 marks (*i.e.* expressed as %) with details as follows (unless otherwise specified).

Assessment will be based on a written examination of 2 - 2½ hours duration, carrying a weighting of 60 %, and Continuous Assessment carrying a weighting of 40% of total marks. Continuous Assessment will be based on Class/Laboratory/Field Visits/Case Studies, and /or Assignments, and should include at least 1 Class Test per module.

An overall total of 40 % for combined Continuous Assessment and Written Examination components would be required to pass a module, without minimum thresholds within individual Continuous Assessment and Written Examination.

Written examinations for all the modules will be carried out at the end of the semester except for “AGRI 4213Y(5) - Food and Environment Control Systems” module which will be assessed at the end of academic year. “Scientific Communication” and “Occupational Safety and Health” modules will be assessed solely by continuous assessment in the form of portfolio/reports and class tests.

Modules will carry the weighting of 1 or 5 depending on their status (Introductory or Intermediate). Weighting for a particular module is indicated within parentheses in the module code. Modules will carry LCCS credits in the range of 2 to 8, except for the dissertation which carries 18 LCCS Credits.

A final year dissertation (8,000 – 12,000 words) should be submitted to the Faculty Registry as per the deadline stated in the latest Regulations for Undergraduate Programmes.

8. LIST OF MODULES

Code	Module Name	Contact Hours (L*/T*/P*)	Self-Study Hours	Other Learning Hours	LCCS Credits
AGRI 3104(5)	Environmental Health	30	60	90	6
AGRI 3107(5)	Processing of Food	30	60	90	6
AGRI 3108(5)	Human Nutrition	30	60	90	6
AGRI 3206(5)	Statistics and Research Design	30	60	90	6
AGRI 3209(5)	Food and Environmental Microbiology	30	60	90	6
AGRI 3210(5)	Quality Management for Food Industries	30	60	90	6
AGRI 4000(5)	Project				18
AGRI 4106(5)	Food Inspection and Analysis	30	60	90	6
AGRI 4211(5)	Environmental pollution and Waste Management	40	80	120	8
AGRI 4212(5)	Environmental Assessment Strategies	30	60	90	6
AGRI 4002Y(5)	Food and Environment Control Systems	40	80	120	8
AGRI 4214(5)	Food Safety and Food Hygiene	40	80	120	8
AGRI 1100(1)	Occupational Safety and Health	10	20	30	2
AGRI 2261(1)	Scientific Communication	10	20	30	2
TOTAL		380	760	1140	94

Note: Contact Hours= Lectures, T* = Tutorials, P* = Practicals

9. PROGRAMME PLAN

YEAR 1

Code	Module Name	Contact Hours (L*/T*/P*)	LCCS Credits
AGRI 3104(5)	Environmental Health ¹	30	6
AGRI 3107(5)	Processing of Food ¹	30	6
AGRI 3108(5)	Human Nutrition ¹	30	6
AGRI 3206(5)	Statistics and Research Design ²	30	6
AGRI 3209(5)	Food and Environmental Microbiology ¹	30	6
AGRI 3210(5)	Quality Management for Food Industries ²	30	6
AGRI 1100(1)	Occupational Safety and Health ¹	10	2
AGRI 2261(1)	Scientific Communication ²	10	2
SUB TOTAL		200	40

YEAR 2

Code	Module Name	Contact Hours (L*/T*/P*)	LCCS Credits
AGRI 4000(5)	Project		18
AGRI 4106(5)	Food Inspection and Analysis ²	30	6
AGRI 4211(5)	Environmental pollution and waste management ²	40	8
AGRI 4212(5)	Environmental assessment strategies ¹	30	6
AGRI 4213Y(5)	Food and Environment Control Systems	40	8
AGRI 4214(5)	Food Safety and Food Hygiene ¹	40	8
SUB TOTAL		180	54
GRAND TOTAL		380	94

Note: ¹Semester 1 modules; ²Semester 2 modules

