BSc (Hons) Food Hygiene and Environmental Health [Top-Up Programme] – A401 ***[under Review]***

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 holders 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 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. Programme Learning Outcomes

The programme is structured towards the acquisition of scientific skills and practical knowledge in the fields of Food Hygiene and Environmental Health. Learners are provided with the opportunity to develop soft skills, communication skills, teamworking skills and personal development skills.

By the end of this programme, graduates will have developed knowledge and skills 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

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

Minimum LCCS credits required for Award of the Degree.

For Degree Award

A student should have successfully completed a total of **2550 notional learning hours** (94 LCCS credits), as per the programme structure to be awarded the degree.

For each Academic Year

Year of Study	**Number of LCCS Credits (Total Learning Hours)**
1	40 (1200 Learning Hours)
2	54 (1620 Learning Hours)
Total	94 (2820 Learning Hours)

- **Minimum 6 LCCS Credits/year subject to Section 5.**
- **Maximum 48 LCCS Credits/subject to Section 5.**

Break down of learning hours:

The total learning hours (i.e. students' workload) for the 2 year part time programme will be comprised of the following learning activities:

Teaching and Learning Activity	Learning Hours
Contact Teaching	380
Self-Study	760
Directed (Other) Learning	1140
Project	540
Total learning hours	**2820**

This means that students are expected to work an average of 47 hours (2820/60) per week over the programme.

The Academic Year

For each semester of the academic year, the lectures, tutorials, class test, and examinations will be delivered and organized as follows:

Weeks 1 – 5	▪ Lectures/Tutorials/Practical (Formal contact hours)
Week 6	▪ Class-test
Weeks 7 – 11	▪ Lectures/Tutorials/Practical (Formal contact hours))
Week 12	▪ Feedback on assignments and Class Test or any remedial assignment
Week 1	▪ Revision Week prior to examinations
Week 14	▪ Examinations Start

6. Assessment

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 2261(1) – Scientific Communication" and "AGRI 4213Y(5)Y – Food and Environment Control Systems" modules 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.

7. List of Modules

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 Learner Centred Credits (LCCS credits) in the range of 2 to 8, except for the dissertation which carries 18 LCCS credits.

8. Programme Plan – BSc (Hons) Food Hygiene and Environmental Health (Part-Time)

Code	Module Name	Teaching Contact Hours	Self-Study Hours	Directed Learning (Other) (Hours)	Total Learning Hours	LCCS Credits
AGRI 3109(5)	Environmental Health	30	60	90	180	6
AGRI 3110(5)	Processing of Food	30	60	90	180	6
AGRI 3111(5)	Human Nutrition	30	60	90	180	6
AGRI 3211(5)	Statistics and Research Design	30	60	90	180	6
AGRI 3212(5)	Food and Environmental Microbiology	30	60	90	180	6
AGRI 3213(5)	Quality Management for Food Industries	30	60	90	180	6
AGRI 40000(5)	Project				540	18
AGRI 4216(5)	Food Inspection and Analysis	30	60	90	180	6
AGRI 4217(5)	Environmental pollution and Waste Management	40	80	120	240	8
AGRI 4103(5)	Environmental Assessment Strategies	30	60	90	180	6
AGRI 4002Y(5)	Food and Environment Control Systems	40	80	120	240	8
AGRI 4109(5)	Food Safety and Food Hygiene	40	80	120	240	8
AGRI 11000(1)	Occupational Safety and Health	10	20	30	60	2
AGRI 22610(1)	Scientific Communication	10	20	30	60	2
TOTAL		**380**	**760**	**1140**	**2820**	**94**

Total Number of Learner Centred Credits (LCCS credits) = 94 LCCS Credits = 2820 Learning Hours)

YEAR 1

Code	Module Name	Teaching Contact Hours	Self-Study Hours	Directed Learning (Hours)	Total Learning Hours	LCCS Credits
Semester I						
AGRI 3109(5)	Environmental Health	30	60	90	180	6
AGRI 3110(5)	Processing of Food	30	60	90	180	6
AGRI 3111(5)	Human Nutrition	30	60	90	180	6
AGRI 11000(1)	Occupational Safety and Health	10	20	30	60	2
Semester II						
AGRI 3211(5)	Statistics and Research Design	30	60	90	180	6
AGRI 3212(5)	Food and Environmental Microbiology	30	60	90	180	6
AGRI 3213(5)	Quality Management for Food Industries	30	60	90	180	6
AGRI 22610(1)	Scientific Communication	10	20	30	60	2
	TOTAL	**200**	**400**	**600**	**1200**	**40**

YEAR 2

Code	Module Name	Teaching Contact Hours	Self-Study Hours	Directed Learning (Hours)	Total Learning Hours	LCCS Credits
AGRI 4002Y(5)	Food and Environment Control Systems	40	80	120	240	8
AGRI 40000(5)	Project				540	18
Semester I						
AGRI 4103(5)	Environmental Assessment Strategies	30	60	90	180	6
AGRI 4109(5)	Food Safety and Food Hygiene	40	80	120	240	8
Semester II						
AGRI 4216(5)	Food Inspection and Analysis	30	60	90	180	6
AGRI 4217(5)	Environmental Pollution and Waste Management	40	80	120	240	8
	TOTAL	**180**	**360**	**540**	**1620**	**54**