

at lectures one day per week (Wednesday or Thursday) from 2pm to 8.30pm in addition to occasional field visits and an international study tour.

Course Outline

Stage 1. Course Lecture Programme

Year 1(2)* (Currently delivered on Wednesday)

- Food Regulatory Affairs, Consumer Behaviour and the Media
- The Management of Food Safety

Year 2(1)* (Currently delivered on Thursday)

- Chemical and Microbial Hazards in Foods
- An Overview of Safety Aspects of Food Production Technology

***Note:** The lecture programmes of year 1 and 2 are offered on alternate years. As the modules are structured as stand alone, independent units, the programme can be commenced in either year of the cycle.

International Study Tour

The theme of the study tour changes every year so the programme changes to reflect this. The programme participants get the opportunity to travel internationally in one of their two years study to meet with policy makers in the area of food safety. Often this is based on European food law and meetings/ workshops are arranged in Brussels with bodies such as the EU commission, EU parliament, EFSA and international industry and consumer lobby groups.

Alternately, tours could have an international focus meeting with UN organisations in Rome or Geneva.

The tour normally takes place after exams in early June.

Stage 2. The Integrated Food Safety Management Case Study

Stage 3. Completion of the Dissertation

Course Content Details

Stage 1. Course Lecture Programme

Year 1(2)*- Semester 1. Food Regulatory Affairs, Consumer Behaviour and the Media.

The following groups of modules are related under the theme of food law and consumer affairs.

- Food Regulatory Affairs
- Food Safety, the Consumer and the Media
- Food Law and Media Research

These modules will provide an appreciation of the legislative, regulatory and enforcement framework for Food Safety Management. This set of modules addresses the role of the consumer as a driver for change in the production, processing and distribution of safe food. It will look at the consumer's perception of risks and the role of the media, advertising and marketing in food safety.

Year 1(2)*- Semester 2.The Management of Food Safety

The following groups of modules are related under the theme of food safety management tools.

- Food Safety Management Systems
- Food Safety Management Risk Analysis
- Food Safety Management Toolkit

These modules will examine the range of tools available to control and manage food safety. The objective is to provide a comprehensive study of the methodologies of Food Safety Management.

Year 2(1)*- Semester 1.Chemical and Microbial Hazards in Foods

The following groups of modules are related under the theme of food hazards.

- Food Hazards – Chemical
- Food Hazards – Microbiological
- Food Hazards Research

These modules deliver the underlying scientific principles of Food Safety Management. They consider aspects of chemistry, microbiology, toxicology, nutrition, epidemiology and Parasitology necessary to understand food safety issues.

Year 2(1)*- Semester 2. An Overview of Safety Aspects of Food Production Technology

The following groups of modules are related under the theme of food production and risk.

- Safety Aspects of Primary Production
- Safety Aspects of Food Processing
- Food Production - Research

These modules present an overview of food production technology with an emphasis on safety issues. This module will enable the student to appreciate all elements of the food chain from production through to consumption and the risks arising there from.

***Note:** The lecture programmes of year 1 and 2 are offered on alternate years. As the modules are structured as stand alone, independent units, the programme can be commenced in either year of the cycle.

Stage 2. The Integrated Food Safety Management Case Study

The Integrated Food Safety Management Case Study is a unique aspect of the programme conducted in the premises of a food company. It is an opportunity for students to put into practice the knowledge they have gained from the taught courses, particularly the Food Safety Management Module, by applying their knowledge to a real life situation.

The study is conducted after the completion of the second year's taught course material (normally during the second summer period). It will identify the sources of risk in a structured manner and formulate systems to address these risks. The case study will involve a food safety audit of the premises/operation, developing controls and ultimately putting in place a food safety management strategy.

Stage 3. Completion of the Dissertation

The requirement to undertake a research project and to complete a dissertation applies to MSc students only. The work is undertaken under supervision, on an approved topic area in Food Safety Management. Selection of project titles must be completed with supervisors before the end of the first year of the course. Following agreement on project titles the student is required to present a preliminary outline of the proposed work indicating methods and requirements. On commencement of the second year of the course, the student is required to present a literature review and a more complete outline of the proposed approach. The write up will take place from September for final submission before the end of December following that term.

Assessment

Assessment methods will include examinations, assignments, case studies and a dissertation.

Duration

Two years part-time. The course commences in September.

Timetable and Lecture Contact Hours

This part-time mode requires attendance for one day per week (2pm to 8.30pm- currently alternating between Wednesday and Thursday each year) with occasional field trips of longer duration. (Some foreign travel is required).

Award

Graduates of the course are eligible for the award of MSc in Food Safety Management from Technological University Dublin.

Entry Requirements

An honours degree (2.1 grade or higher) or equivalent in a discipline with some relevance to Food Safety Management (e.g. Science, engineering, law, food business management, consumer studies etc.). In addition, it is expected that participants will have significant work experience and fit the profile of a manager or technical professional. (In exceptional cases, entry may be considered for candidates not having reached the qualification

requirements, if they have sufficiently significant work experience).

As this is a part-time programme it does not qualify applicants for a student visa, hence applications are limited to EU citizens or those with EU residence. However non EU residents may apply for the full time programme which has the same content but delivered over one year.

EU Fees

€4,750 [for each year] (which includes a capitation fee of €135 per year and fees for field Trips (both national and international field trips)).

Closing Date for Applications

30th April (but some places may be allocated before then for suitable candidates).

In some cases late applications may be accepted subject to the availability of places.

Application Procedure

Details for application can be accessed at: <https://tudublin.ie/study/postgraduate/courses/food-safety-management-pt>

Further Information:

Fintan Moran or Dr Amit Jaiswal
Course Chairs, MSc. Food Safety Management
School of Food Science and Environmental Health

Central Quad, TU Dublin City Campus, Grangegorman, Dublin 7

T: 353 1 220 5666 or 353 1 220 5661

E: fintan.moran@TUDublin.ie or amit.jaiswal@TUDublin.ie

W: www.tudublin.ie/study/postgraduate

