

PUB205

Food Safety Laws and Regulations

School: School of Health - Public Health

2026 | Trimester 2

UniSC Sunshine Coast

**BLENDED
LEARNING**

Most of your course is on campus but you may be able to do some components of this course online.

Please go to unisc.edu.au for up to date information on the teaching sessions and campuses where this course is usually offered.

1. What is this course about?

1.1. Description

In this course you will develop your knowledge of food safety principles and international regulation of food production and supply. You will develop skills in: interpreting and applying Australian food regulations and legislation; assessing chemical and microbial risks associated with food; identifying critical control points for managing risks from paddock to plate; and assessing food premises applications and food safety programs. You will learn the roles of varying levels of government and enforcement agencies in maintaining safe food supplies and managing food borne disease outbreaks.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Learning materials – 2 hours of independent structured learning materials	2hrs	Week 1	12 times
Tutorial/Workshop 1 – 2 hour workshop	2hrs	Week 1	12 times

1.3. Course Topics

Interpreting and applying Australian food laws, codes and regulations
International Food Standards (FSANZ and Codex Alimentarius)
Assessment, management and communication of food-related health risks
Chemical, microbial and physical hazards in food from paddock to plate
Foodborne illness outbreak investigation
Hazard Analysis and Critical Control Point (HACCP)
Australian food labeling requirements
Assessment and classification of food premises
Food Safety Programs
Compliance and enforcement options
Evidence gathering and prosecution
Global issues impacting food safety management

2. What level is this course?

200 Level (Developing)

Building on and expanding the scope of introductory knowledge and skills, developing breadth or depth and applying knowledge and skills in a new context. May require pre-requisites where discipline specific introductory knowledge or skills is necessary. Normally, undertaken in the second or third full-time year of an undergraduate programs.

3. What is the unit value of this course?

12 units

4. How does this course contribute to my learning?

COURSE LEARNING OUTCOMES	GRADUATE QUALITIES
On successful completion of this course, you should be able to...	Completing these tasks successfully will contribute to you becoming...
1 Understand the legal frameworks for managing food safety in Australia i.e. food safety laws, codes and regulations.	Knowledgeable
2 Understand procedures involved in assessing microbial and chemical risks associated with food.	Knowledgeable
3 Critically evaluate the scientific evidence underpinning the management of specific food-related health risks.	Knowledgeable Creative and critical thinker
4 Apply knowledge of risk principles and prescribed food safety standards to evaluate food safety programs and design of food premises.	Engaged
5 Describe the respective roles and responsibilities of key stakeholders in food safety management including food-borne outbreaks.	Knowledgeable Engaged
6 Prepare evidence based written reports and official documents associated with food safety enforcement responsibilities.	Engaged

5. Am I eligible to enrol in this course?

Refer to the [UniSC Glossary of terms](#) for definitions of “pre-requisites, co-requisites and anti-requisites”.

5.1. Pre-requisites

Must have completed 48 units of any program

5.2. Co-requisites

Not applicable

5.3. Anti-requisites

NUT322

5.4. Specific assumed prior knowledge and skills (where applicable)

Not applicable

5.5. Microcredential Information

Not applicable

6. How am I going to be assessed?

6.1. Grading Scale

Standard Grading (GRD)

High Distinction (HD), Distinction (DN), Credit (CR), Pass (PS), Fail (FL).

6.2. Details of early feedback on progress

Formative feedback on Task 1a is provided during Week 4 face-to-face workshops. This feedback informs completion of Task 1b.

6.3. Assessment tasks

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WEIGHTING %	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	1a	Plan	Individual	0%	Complete template provided	Week 4	Online Submission
All	1b	Report	Individual	30%	2000 words (max)	Week 7	Online Assignment Submission with plagiarism check
All	2	Written Piece	Group	40%	2500 words total	Week 11	Online Assignment Submission with plagiarism check
All	3	Examination - Centrally Scheduled	Individual	30%	2 hours	Exam Period	Online Submission

All - Assessment Task 1a: Critical review plan

GOAL:	To develop your skills and to give you feedback in planning and conducting a critical evaluation of legislation and peer reviewed literature for a food safety related issue (in preparation for Task 1b).		
PRODUCT:	Plan		
AUTHORSHIP STATEMENT:			
FORMAT:	Provide an outline of the structure of your critical literature review Present a synthesis of research strategy and findings in table format Criteria used to evaluate the nature and quality of evidence in literature to be include in the review		
CRITERIA:	No.		Learning Outcome assessed
	1	Appropriateness of search strategy for peer reviewed literature and regulations	1
	2	Appropriateness of structure of your critical review	1
GENERIC SKILLS:	Organisation, Information literacy		

All - Assessment Task 1b: Emerging food issue report

GOAL:	To develop your skills in critically evaluating peer-reviewed literature and Australian and international regulations for an emerging food safety issue.		
PRODUCT:	Report		
AUTHORSHIP STATEMENT:			
FORMAT:	The report will include the following sections: Critical review of the evidence supporting estimated level of public health risks and/or benefits associated with the issue Characterisation of current regulatory and policy environment in Australian and at least two other developed countries. Identification of research and regulatory priorities to improve risk management in Australia peer-reviewed scientific articles, technical reports, government advisories and fact sheets. Evaluation of current national and international regulations relevant to the issue.		
CRITERIA:	No.		Learning Outcome assessed
	1	Appropriate integration of evidence (including quality of literature and appropriateness of identified regulations and standards)	1 3
	2	Depth of the evaluation of scientific evidence, legislation and policies	1 3
	3	Quality of the synthesise and communication of findings and conclusions	1 3
	4	Adherence to genre and quality of syntax and mechanics.	
GENERIC SKILLS:	Communication, Organisation, Information literacy		

All - Assessment Task 2: Food Premise Design application and Food Safety Program assessment (Compliance and Enforcement)

GOAL:	To develop your knowledge of two important compliance and enforcement practices and demonstrate your understanding of the food laws and regulations relevant to food premises design and reviewing applications for new high risk food business.		
PRODUCT:	Written Piece		
AUTHORSHIP STATEMENT:			
FORMAT:	You will work in groups to:Review a food premises application (including a design of the food premises) according to provisions of the Food Act 2006 and Australian and New Zealand Food Standards Code. Identify relevant food laws and regulations. Completion of necessary approvals and specification documents. Communicate review outcomes back to applicant		
CRITERIA:	No.		Learning Outcome assessed
	1	Appropriateness of food premises design analysis	1 4 6
	2	Application of food safety guidelines, regulations and standards	1 4 6
	3	Evaluation of food premises design	1 4 6
	4	Evaluation of food safety program	1 4 6
	5	Clarity of communication of findings inline with professional standards	6
	6	Contribution to team	
GENERIC SKILLS:	Communication, Collaboration, Problem solving		

All - Assessment Task 3: Final exam

GOAL:	To demonstrate your understanding of the key food safety laws, codes and regulations, and risk assessment and management presented in lectures and tutorials.		
PRODUCT:	Examination - Centrally Scheduled		
AUTHORSHIP STATEMENT:			
FORMAT:	Open book Short answer responses to a series of questions		
CRITERIA:	No.	Learning Outcome assessed	
	1	Accuracy of response and clear exposition of content.	1 2 5
GENERIC SKILLS:	Problem solving, Information literacy		

7. Directed study hours

A 12-unit course will have total of 150 learning hours which will include directed study hours (including online if required), self-directed learning and completion of assessable tasks. Student workload is calculated at 12.5 learning hours per one unit.

8. What resources do I need to undertake this course?

Please note: Course information, including specific information of recommended readings, learning activities, resources, weekly readings, etc. are available on the course Canvas site– Please log in as soon as possible.

8.1. Prescribed text(s) or course reader

There are no required/recommended resources for this course.

8.2. Specific requirements

Protective footwear required for visit to commercial kitchen

9. How are risks managed in this course?

Risk assessments have been performed for all field activities and a low level of health and safety risk exists. Some risks concerns may include working in an unknown environment as well as slip and trip hazards. It is your responsibility to review course material, search online, discuss with lecturers and peers and understand the health and safety risks associated with your specific course of study and to familiarise yourself with the University's general health and safety principles by reviewing the [online induction training for students](#), and following the instructions of the University staff.

10. What administrative information is relevant to this course?

10.1. Assessment: Academic Integrity

Academic integrity is the ethical standard of university participation. It ensures that students graduate as a result of proving they are competent in their discipline. This is integral in maintaining the value of academic qualifications. Each industry has expectations and standards of the skills and knowledge within that discipline and these are reflected in assessment.

Academic integrity means that you do not engage in any activity that is considered to be academic fraud; including plagiarism, collusion or outsourcing any part of any assessment item to any other person. You are expected to be honest and ethical by completing all work yourself and indicating in your work which ideas and information were developed by you and which were taken from others. You cannot provide your assessment work to others. You are also expected to provide evidence of wide and critical reading, usually by using appropriate academic references.

In order to minimise incidents of academic fraud, this course may require that some of its assessment tasks, when submitted to Canvas, are electronically checked through Turnitin. This software allows for text comparisons to be made between your submitted assessment item and all other work to which Turnitin has access.

10.2. Assessment: Additional Requirements

Eligibility for Supplementary Assessment

Your eligibility for supplementary assessment in a course is dependent of the following conditions applying:

- (a) The final mark is in the percentage range 47% to 49.4%; and
- (b) The course is graded using the Standard Grading scale

10.3. Assessment: Submission penalties

Late submissions may be penalised up to and including the following maximum percentage of the assessment task's identified value, with weekdays and weekends included in the calculation of days late:

- (a) One day: deduct 5%;
- (b) Two days: deduct 10%;
- (c) Three days: deduct 20%;
- (d) Four days: deduct 40%;
- (e) Five days: deduct 60%;
- (f) Six days: deduct 80%;
- (g) Seven days: A result of zero is awarded for the assessment task.

The following penalties will apply for a late submission for an online examination:

Less than 15 minutes: No penalty

From 15 minutes to 30 minutes: 20% penalty

More than 30 minutes: 100% penalty

10.4. Links to relevant University policy and procedures

For more information on Academic Learning & Teaching categories including:

- Assessment: Courses and Coursework Programs
- Review of Assessment and Final Grades
- Supplementary Assessment
- Central Examinations
- Deferred Examinations
- Student Conduct
- Students with a Disability

For more information, visit <https://www.usc.edu.au/explore/policies-and-procedures#academic-learning-and-teaching>

10.5. Student Charter

UniSC is committed to excellence in teaching, research and engagement in an environment that is inclusive, inspiring, safe and respectful. The [Student Charter](#) sets out what students can expect from the University, and what in turn is expected of students, to achieve these outcomes.

10.6. General Enquiries

For course-specific questions, contact your teaching staff or Course Coordinator.

For other enquiries or to access support, please contact Student Central:

- [UniSC Student Central](#)
- [UniSC Adelaide Student Central](#)