FOR706: Research project
Each student will carry out an individual research project of six months duration after completion of the required course work. Students will work on a project of significance to one of the stakeholders in the food sector and will be required to work face-to-face with their individual stakeholder. Each student is assigned an academic supervisor in addition to a work based supervisor.

Course Structure
PgCert Food Regulatory Affairs
Year 1 Semester 1
Introduction to the European Union and Food Regulatory Affairs (30 credits)

Year 1 Semester 2
Farm to Fork Regulation of the Food Chain (30 credits)

PgDip Food Regulatory Affairs
Year 1 Semester 1
Introduction to the European Union and Food Regulatory Affairs (30 credits)
Risk Analysis (15 credits)

Year 1 Semester 2
Farm to Fork Regulation of the Food Chain (30 credits)
International Food Regulatory Affairs (15 credits)

Year 2 Semester 1
Food and Health (15 Credits)
Current issues in European Food Regulatory Affairs (15 Credits)
Research Design and Statistics* (15 credits)

MSc Food Regulatory Affairs
After the successful completion of the required taught modules students will be awarded either a Postgraduate Certificate or Diploma in Food Regulatory Affairs. Students who have a module average score of 50% or over, may proceed to register for the MSc and undertake a research project.

Fees
Course fees are calculated on a credit point basis. There is a price per credit point and this is multiplied by the number of credits for a particular programme. An MSc is awarded with 180 credit points, a postgraduate diploma with 120 and a postgraduate certificate with 60 credit points. Information on the applicable fees can be found on the fees page at www.ulster.ac.uk/finance/fees/

Teaching and Learning
Teaching is through online lectures, online discussions, individual support, video and Internet links with staff, independent learning, small groups.

Assessment
Assessment for individual modules is through cumulative assessment. Cumulative assessment is a combination of essays, critical reviews, preparation of briefing documents, online presentations and group work, class participation and case studies. The MSc Food Regulatory Affairs is based on successful completion of the MSc research project and report.

Duration
PgCert - two academic semesters
PgDip - one calendar year and one academic semester
MSc - two calendar years

Application
Information and applications are available from the University of Ulster eLearning website: www.ulster.ac.uk/elearning

If you have any queries relating to the course, please contact:
Dr Aideen McKevitt (Course Director)
School of Biomedical Sciences
University of Ulster
Cromore Road
Coleraine
Co. Londonderry
BT52 1SA
E-mail: aideen.mckevitt@ucd.ie
Tel: +353 1716 7324

Information on fees, course structure and application is available from:
www.ulster.ac.uk/elearning

Grants
ILSI Europe provides grants for eligible students from CEE, SEE and Baltic countries(*) to register for the distance taught Internet delivered postgraduate programmes in Food Regulatory Affairs for the academic year 2011.

http://www.ilsi.org/Europe/Pages/ViewEventDetail.aspx?ID=67

(*): Applicants should be resident of one of the following countries: Albania, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Estonia, Greece, Hungary, Latvia, Lithuania, Montenegro, Poland, Romania, Serbia, Slovakia, Slovenia, The Former Yugoslav Republic of Macedonia, Turkey

Disclaimer: The University reserves the right to make variations to programmes or discontinue any of the programmes.
The Programme

These programmes are designed to provide postgraduate training in Food Regulatory Affairs for individuals employed in the food sector or those who wish to develop their career in this field but who are unable to study full-time. The programmes will benefit individuals employed in food and beverage industries, regulatory agencies, government departments, and trade organisations. The courses cover the regulation of the entire food chain from ‘farm to fork’.

The programmes are entirely distance taught and Internet delivered. The awards are granted jointly between the University of Ulster (UK), and University College Dublin (IRL), in association with University College Cork (IRL), European and global experts in science, law, economics, and policy contribute to the courses.

All the details about the postgraduate courses including online application can be found on the eLearning website www.ulster.ac.uk/elearning. You can also find details on the IUNA website: www.iuna.net

Start Dates

Each study programme starts annually in late September. Deadlines for receipt of applications are normally one month in advance of course commencement, however late applications may be accepted at the discretion of the course director.

Entry Requirements

Although admission is judged on an individual basis and work experience, the knowledge and skills required for admission to a course must be sufficient to ensure that the student is able to follow the programme of study.

Admission to PgCert

BSc in a relevant degree from a recognised institution. Each applicant will be considered on a case by case basis.

Admission to PgDip

BSc (Hons) >50% in a relevant degree from a recognised institution, or PgCert in Food Regulatory Affairs with an overall mark of 50% or greater.

Admission to MSc

BSc (Hons) > 50% in a relevant degree from a recognised institution or PgCert in Food Regulatory Affairs with an overall mark of 50% or greater.

Exceptionally, candidates who do not satisfy the requirements for entry above and who hold other qualifications or experience may be admitted at the discretion of the course director.

Course Outline

Modules

- Introduction to the European Union and Food Regulatory Affairs
- International Food Regulatory Affairs
- Risk Analysis
- Food and Health
- Farm to Fork Regulation of the Food Chain
- Research Design and Statistics
- Current Issues in Food Regulatory Affairs
- Research Project

FOR700: Introduction to the European Union and Food Regulatory Affairs

The aim of this module is to introduce students to the developments in the European Union from the Treaty of Rome until the present from the perspective of food regulation. The historic origins of and the necessity for a system of food regulation will also be covered. The module will include the various stakeholders in the food sector and will consider business versus public interests. Other topics will include: enlargement of the EU and its impact on food regulation, EU Food Law, and the directional nature of the regulatory process, the principle of proportionality and the precautionary principle.

FOR701: Risk Analysis

The EU has reiterated its belief that food law, particularly in relation to food safety should be underpinned by strong science. This scientific approach is based on the principles of risk analysis. The aim of this module is to teach students firstly about the concept of risk and then about the nature of risk in relation to the food supply.

The module will include a detailed investigation of the process and elements of risk analysis namely risk assessment, risk management and risk communication in relation to food and will also include relevant aspects of toxicology.

FOR703: Farm to Fork Regulation of the Food Chain

The concept of farm to fork regulation of the entire food chain is the central tenet of present EU food policy. The overall aim of this module is to develop a thorough understanding of the complexity of the concept, to understand how the idea of farm to fork regulation evolved over time from the previous piecemeal EU approach, to familiarise students with the range of current and proposed legislation in the area, and to understand how the regulatory process is implemented in order to ensure there is clear responsibility for food safety at all stages of the food chain from primary production to final product. Thus the module will include: hygiene issues and HACCP, food of plant origin, animal feed, food products of animal origin, food quality including compositional issues and vertical legislation, ingredient issues including food additives and flavourings, contaminants, residues, ingredient and nutrition labeling, nutrition and health claims, food contact materials, food quality.

FOR702: International Food Regulatory Affairs

In recent years, technological advances in food production, processing and packaging have lead to the evolution of a complex regulatory structure not only within the European Union but also globally particularly since the establishment of the World Trade Organisation. The aim of this module is to introduce the concept of the global regulation of the food supply. This will include regulation in North and South America, Asia, Africa and Australia. The module will also cover the major international organisations – WHO, FAO, Codex Alimentarius, WTO, OIE, IPPC and will address the nature of the relationships between the above.

The overall aim of this module therefore will be to focus on the nutritional aspects of the relationship between food and health. The module will address past, present and future planned EU action programmes in nutrition and health. Students will be introduced to the concepts in nutrition, optimum nutrition and epidemiology and will use these concepts to develop their understanding of the relationships between diet and chronic disease –cancer, cardiovascular disease and obesity. The way in which this knowledge informs developments in European food and nutrition policy and developments in the area of functional foods will also be addressed.

FOR704: Food and Health

Health is an essential element in determining quality of life and the European Union’s obligations in relation to public health have been strengthened in recent years. In terms of food and health, the majority of Europeans have access to an abundant food supply. Other modules in this course have emphasised the food safety aspect of the relationship between food and health, namely that food placed on the market should be safe.

However in recent years, an increase in several chronic diseases have been linked to dietary and lifestyle factors. The overall aim of this module therefore will be to focus on the nutritional aspects of the relationship between food and health. The module will address past, present and future planned EU action programmes in nutrition and health. Students will be introduced to the concepts in nutrition, optimum nutrition and epidemiology and will use these concepts to develop their understanding of the relationships between diet and chronic disease –cancer, cardiovascular disease and obesity. The way in which this knowledge informs developments in European food and nutrition policy and developments in the area of functional foods will also be addressed.

BMS815: Research Design and Statistics

Well planned research is the basis for increasing knowledge in food regulation. This module aims to develop the ability of the student to critically assess previous work, to develop understanding of the application and limitations of statistical techniques and to complete a research proposal suitable for an MSc level research project.

FOR705: Current Issues in Food Regulatory Affairs.

This module will provide students with an opportunity to study the major food regulatory issues of current concern. The nature of these issues will change with time. Some current issues include regulation of genetically modified foods including labelling, nutrition and health claims, rapid response to food emergencies, food borne disease outbreaks and emerging pathogens.

This module will be student led and will serve to integrate the material from previous modules. Students will be required to carry out a group project on an agreed topic of common interest to the individuals involved.