APPROVED

# AGRI S7016: Agri-Food Quality Management

## Module Details

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|---|---|
| **Module Code:** | AGRI S7016 |
| **Full Title:** | Agri-Food Quality Management APPROVED |
| **Valid From::** | Semester 1 - 2021/22 ( September 2021 ) |
| **Language of Instruction:** | English |
| **Duration:** | 1 Semester |
| **Credits::** | 5 |
| **Module Owner::** | • Breda Brennan<br>• Simone McCabe |
| **Departments:** | Agriculture, Food and Animal Health |
| **Module Description:** | To provide the learner with the necessary knowledge and understanding of the principles of Sustainable Quality Assurance at an Agri-Food level. S/he will also acquire the practical knowledge to apply Quality Assurance and Food Safety schemes to the production of farm produce. |

| Module Learning Outcome | |
|---|---|
| *On successful completion of this module the learner will be able to:* | |
| **#** | **Module Learning Outcome Description** |
| MLO1 | Determine key sustainable quality management and safety standards required at farm level |
| MLO2 | Appraise the use of tools to improve the quality and safety of farm produce. |
| MLO3 | Audit and monitor an actual quality management system of a farm/agri-food enterprise. |
| MLO4 | Categorise the testing and quality assurance requirements of a creamery or meat factory. |

| Pre-requisite learning |
|---|
| ***Module Recommendations***<br>*This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named DkIT module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).* |
| No recommendations listed |

| Module Indicative Content |
|---|
| **Farm Quality Assurance Schemes**<br>Sustainable Beef and Lamb, Dairy, Pig and Poultry Bord Bia Quality Assurance Schemes. Origin Green. Animal traceability requirements. Animal welfare. Environmental protection |
| **Meat Processor Quality Assurance Scheme**<br>Processor standards; consumer and market requirements. Hygiene requirements; animal welfare; storage and handling; traceability; waste disposal. |
| **Quality Management and Safety Standards relating to farm and food produce**<br>Quality control, quality management; farm safety standards; EU/Irish directives and regulations; HACCP principles. |
| **Auditing**<br>Auditing standards, techniques and cross-compliance for quality assurance and safety of agri-food enterprises. |
| **Farm/Factory Visit**<br>Quality Assurance compliance on farms and/or farm raw materials for a creamery or meat factory. |

## Module Assessment

| Assessment Breakdown | % |
|---|---|
| Course Work | 100.00% |

| Module Special Regulation |
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### Assessments

## Part Time On Campus

**Course Work**

| | | | |
|---|---|---|---|
| **Assessment Type** | Written Report | **% of Total Mark** | 20 |
| **Marks Out Of** | 0 | **Pass Mark** | 0 |
| **Timing** | Week 7 | **Learning Outcome** | 1,2,4 |
| **Duration in minutes** | 0 | | |

**Assessment Description**
Report on site visit to a Quality Assured farm/factory

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|---|---|---|---|
| **Assessment Type** | Class Test | **% of Total Mark** | 20 |
| **Marks Out Of** | 0 | **Pass Mark** | 0 |
| **Timing** | Week 9 | **Learning Outcome** | 1,2 |
| **Duration in minutes** | 0 | | |

**Assessment Description**
Test on theory of Quality Assurance and safety on a farm

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|---|---|---|---|
| **Assessment Type** | Continuous Assessment | **% of Total Mark** | 60 |
| **Marks Out Of** | 0 | **Pass Mark** | 0 |
| **Timing** | End-of-Semester | **Learning Outcome** | 3 |
| **Duration in minutes** | 0 | | |

**Assessment Description**
Create a Quality Assurance and Safety Manual for a farm/agri-food enterprise.

No Project

No Practical

No Final Examination

| Reassessment Requirement |
|---|
| **A repeat examination**<br>*Reassessment of this module will consist of a repeat examination. It is possible that there will also be a requirement to be reassessed in a coursework element.* |

## Module Workload

**This module has no Full Time On Campus workload.**

**Workload: Part Time On Campus**

| *Workload Type* | *Contact Type* | *Workload Description* | *Frequency* | *Average Weekly Learner Workload* | *Hours* |
|---|---|---|---|---|---|
| Lecture | Contact | Lectures associated with indicative content | Every Week | 2.00 | 2 |
| Directed Reading | Non Contact | Textbooks/Papers/Online resources | Every Week | 2.00 | 2 |
| Independent Study | Non Contact | Self/Group study | Every Week | 2.00 | 2 |
| Practical | Contact | 1 x 4 hour site visit to farm /factory | Every Week | 0.50 | 0.5 |
| Online Contact | Contact | Online support | Every Second Week | 0.50 | 1 |
| | | | | Total Weekly Learner Workload | 7.00 |
| | | | | Total Weekly Contact Hours | 3.00 |

## Module Resources

*Recommended Book Resources*

**Thia Hennessy et al., Teagasc (Organization). (2013), Measuring Farm Level Sustainability with the Teagasc National Farm Survey, [ISBN: 978-1-84170-604-7].**

*Supplementary Book Resources*

**Frans J.M. Smulders, Bo Algers. (2009), Welfare of production animals: assessment and management of risks, Wageningen Academic Publishers, p.588, [ISBN: 978-90-8686-122-4].**

**J.P.T.M. Noordhuizen,J. Cannas da Silva,J.S.C. Boersema,A. Vieira. (2007), Applying HACCP-based Quality Risk Management on dairy farms, Wageningen Academic Publishers, p.312, [ISBN: 978-90-8686-052-4].**

*This module does not have any article/paper resources*

*Other Resources*

**Website, Bord Bia Sustainable Quality Assured Schemes,**
**https://www.bordbia.ie/farmers-growers/g et-involved/become-quality-assured/**

**Website, Origin Green,**
**https://www.bordbia.ie/industry/farmers/ origingreen/pages/default.aspx**

**Website, Bord Bia Performance and Prospects,**
**https://www.bordbia.ie/industry/insights /performance-and-prospects/performance-p rospects-2021/**