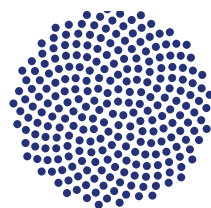


Food Drink
Ireland

Skillnet

Masters in Food and Drink Regulatory Affairs (MSc)



FD Food
Drink
Ireland

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Masters in Food and Drink Regulatory Affairs (MSc)

(Level 9) Duration: Two Years part-time (subject to numbers)



In a constantly evolving and challenging regulatory landscape, it remains essential that Irish Food and Drink businesses continue to prioritise the importance of legislative knowledge and compliance. Understanding, interpreting and applying food legislation is an essential requirement for a diverse range of roles across our industry. This Masters programme has been specifically developed in conjunction with leading experts across the Irish food sector. It not only increases knowledge but also develops the necessary skills of learners to apply these regulations to their business in a practical manner"

Aoife Moran

Senior Regulatory Affairs Executive
Food Drink Ireland

BACKGROUND

An increasingly complex regulatory environment, along with Brexit and potential regulatory divergence between EU and UK has led Food Drink Ireland Skillnet to partner with the Regulatory Affairs team in Food Drink Ireland / Ibec and ATU Sligo to offer members the opportunity to gain an MSc in Food and Drink Regulatory Affairs.

TARGET PARTICIPANTS

Employees in the Food and Drink sector, working in technical areas such as quality, food safety, regulatory affairs or R&D, who need to be able to interpret regulations and understand their implications to their business. Participants may have a variety of backgrounds, including food science, food engineering, home economics, microbiology, however, many have not had any formal training in food regulations.

CORE OBJECTIVES

The main programme aim is for graduates to be able to apply independent thinking and research skills in workplace decisions regarding relevant food and drink regulatory frameworks.

EDUCATION PROVIDER

Developed and delivered by Atlantic Technology University (formerly Institute of Technology, Sligo) with direction and support from industry



Ollscoil
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an Atlantaigh

Atlantic
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KEY LEARNING OUTCOMES

By the end of this programme, participants will be able to:

- Demonstrate a thorough understanding of the theory and best practice relating to Food and Drink sector regulatory structures and procedures;
- Demonstrate a detailed knowledge of current Food and Drink sector regulations and the role of the regulatory affairs professional in the industry;
- Demonstrate a comprehensive understanding of the key functions involved in the commercialisation of a novel product including supply, sales and marketing legislation.
- Interpret, synthesise and integrate core aspects of a food or drink product lifecycle, associated compliance issues and important processing parameters with a view to problem solving and making regulatory decisions in a timely and competent manner.
- Formulate, present and defend scientific information/regulatory findings in a variety of forms to regulatory agencies, state bodies, internal personnel and the public.
- Appreciate the complex and fluid relationships of food and drinks industry processes, prescribed regulatory framework and selected support activities.
- Work effectively in the Food and Drink sector environment by acting autonomously and thinking independently to meet regulation.
- Apply appropriate research methodology to answer a research question or test a hypothesis.
- Design experiments and analyse scientific data in order to test a hypothesis or answer a research questions related to food legislation.

TEACHING AND LEARNING DELIVERY

The programme uses a blend of learning channels to support learning, pre-dominantly live online lectures, supported by face-to-face seminars and self-directed learning. Adobe Connect will be used for lectures, whilst Moodle will be used as the student portal for accessing material, uploading projects and collaborating with staff and other students. Workshops are used to bring learners together and facilitate group learning.

In terms of time commitment, students would need to allow 8 hours per week, consisting of 2 hours evening lecture, 1 hour lunchtime lecture and 5 hours independent learning and project work.

ASSESSMENT

With a heavy emphasis on practical application, participants are assessed via Continuous Assessment (CA) forms 100% of the marks for each module – no exams. CA will include the following: Scenario Based-Written Assignment, MCQs, Short Assessments, Quizzes, Presentations, Reflective learning journals, Team based assignments, Group project, Case study analysis, individual portfolio of learning.

ENTRY REQUIREMENTS

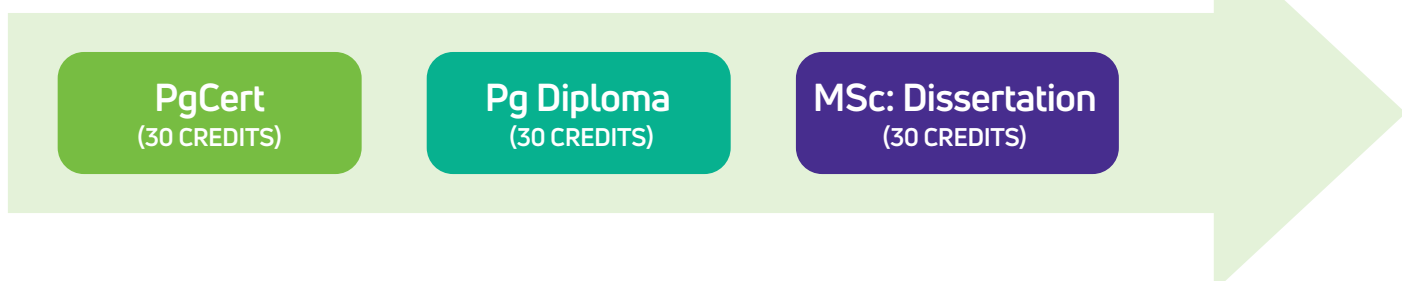
Open to students with a Level 8 Degree or Level 8 or Level 9 in other areas with sufficient work experience as assessed by Atlantic Technological University. Applicants who do not meet this entry criterion may be considered through Recognition of Prior Learning (RPL).



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PROGRAMME STRUCTURE AND DELIVERY



OVERVIEW OF MODULES

Certificate Level	Diploma Level*	Masters
<ul style="list-style-type: none"> • Framework to Food Regulations • Food processing regulations. • Claims and labelling. • Supply chain integrity. • Professional Development in Food Regulatory Affairs. 	<ul style="list-style-type: none"> • Research methods in Food Regulatory Affairs. • Managing Trends and Divergence in Food Regulatory Affairs. • Sustainable Food Systems and Regulatory interactions. • Current and Future issues impacting Food Regulations. 	<ul style="list-style-type: none"> • Thesis / Research Project • Company focused • Lit Review • Research • Findings • Recommendations
• 30 credits	• 30 credits	• 30 credits



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CERTIFICATE LEVEL (LEVEL 9, 30 CREDITS)

MODULE OVERVIEW

• Framework of Food Regulations (10 credits)

- EU Legislations
- Introduction to FSAI and EFSA; role, functions, working procedures, principles / practices
- Roles of HACCP and EFSA in risk assessment.
- Introduction to implementation of EU food regulations.
- Review of main food standard codes of practices.
- Introduction to the codes of practices for advertising and communications.
- Imports/exports and impact of Brexit on the Food and Drink industry.

• Food Processing Regulations (5 credits)

- General provisions of the hygiene package and application to food law.
- Review of processing stages for the selected food products.
- Hygiene principles for processing methods that comes in contact with food stuffs.
- Nutritional substances in foods for specific nutritional uses.
- Regulations associated with alcoholic beverages in Ireland.
- Phytosanitary import requirements for food products.

• Claims and Labelling (5 credits)

- Labelling requirements and guidelines set on food information to consumers (FIC).
- Labelling and allergens, quantitative ingredients declaration (QUID), nutrition labelling, trans fats, origin labelling.
- Consumers perceptions toward the different labels.
- Quality labels including voluntary labelling, EU quality, Bord Bia Origin Green.

• Supply Chain Integrity (5 credits)

- Supply chain fundamentals.
- Issues and challenges, food retailing, food logistics, food sourcing and procurement.
- Food fraud and authenticity.
- Transparency in the food supply chain; environmental, social and ethical impacts related to food.
- Guidelines on the implementation of traceability.
- Assessing supply chain design strategies including risk ranking and risk mitigation.

• Professional Development in Food Regulatory Affairs (5 credits)

- Planning a learning portfolio.
- Research methods for learning portfolios.
- Gap analysis



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DIPLOMA (LEVEL 9, 30 CREDITS) MODULE OVERVIEW (30 CREDITS)

- **Sustainable Food Systems and Regulatory Interactions (10 credits)**

- Farm-to-fork strategy and its contribution to EU Green Deal towards production of sustainable food.
- Ways the circular bio-based economy can contribute to sustainable food production.
- Regulation associated with primary production and the achievement of the farm-to-fork strategy towards the production of more sustainable foods.
- Review of the impact of regulations on sustainable packaging.
- Analyse the impact of novel food regulation on the farm-to-form strategy.
- How labelling of food products can contribute to the EU Green deal and contribute to sustainable food choices.

- **Research methods in Food Regulatory Affairs (5 credits)**

- Developing a research proposal in order to answer a research question or test a hypothesis.
- Critically reviewing literature related to food regulatory affairs.
- Application of research methodology.
- Effective communication of research outcomes.

- **Managing Trends and Divergence in Regulatory Affairs (10 credits)**

- Current trends in Regulatory Affairs and areas of divergence.
- Types of regulatory divergence – active divergence and passive divergence.
- Meaningful divergence vs Pointless Divergence vs Painful Divergence
- Strategic decisions concerning divergence.
- Frameworks to apply when accessing new / Third country markets.

- **Current and Future Issues Impacting Food Legislation (5 credits)**

- Impact of macro-trends on market trends and consumer food choices including geopolitical conditions.
- Risk analysis of the food supply chain and how risks can affect food production.
- How consumer trends and regulatory framework impact food and beverage production.
- How innovation is impacted by food regulations, processing, use of additives, new packaging material.
- Socioeconomic and environmental impact of national and international policy on food production and export.
- Appraise the potential risks pertaining to sustainability practices within global markets / trade incl. Greenwashing, False Sustainability claims and Misleading claims.
- Investigate the various international sustainability trends and divergences and how they can impact international trade.



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MASTERS (LEVEL 9, 30 CREDITS) MODULE OVERVIEW (30 CREDITS)

Description

This requires the learner to pursue research on an appropriate regulatory affairs, develop a research question or test a hypothesis, apply the appropriate research methodology, integrate research findings and articulate the key considerations of the specific investigation. The learner will use knowledge skills and competencies acquired at the Certificate and Diploma stages of the programme. The learner will be allocated a supervisor who will advise on the direction of the work through regular meetings.

Moreover, the student will be given the opportunity to disseminate their findings in oral or written format to their peers. At completion of the module the learners will present the findings of their research project by submitting a thesis and by presenting it in a form of an oral presentation.

Key learnings

- Review scientific literature in relation to Sustainable Food production and manage information from a variety of different sources.
- Understand research methodologies and be able to choose the most appropriate research methodology to answer your research questions.
- Manage a research project with support from an academic supervisor.

- Be able to collect, collate and analyse data using appropriate data analysis methods.
- Evaluate, synthesise the main findings of the study and develop appropriate recommendations and conclusions to present in presentation, draft report and final dissertation.

Assessment

- **Research project dissertation (70%)**
 - Research project not exceeding 15,000 words (excluding bibliography). Work submitted will be assessed by two members of the lecturing team.
- **Oral Presentation (20%)**
 - Students will prepare a presentation to present their work and partake in a viva voce and discuss and answer questions from a two-member panel.
- **Continuous assessment (10%)**
 - Submission of project plan, draft literature review, draft report and general preparedness during meetings with project supervisor. These meetings will facilitate students in receiving feedback on progress and help feedforward to the higher stakes assessment which is the final dissertation (10%).

PROGRAMME COSTS:

	Food Drink Ireland Skillnet Member Rate	Food Drink Ireland Skillnet Non-member Rate
PG Certificate	€2,900	€4,500
PG Diploma	€2,900	€4,500
MSc	€2,150	€3,000
Total	€7,950	€12,000

Participants have the option to claim their Certificate or alternatively progress to Diploma on pathway to MSc in Food Regulatory Affairs.

TIMING

- Certificate and Diploma Programmes run from September to April.
- Lectures are 1 lunchtime and 1 evening per week
- Final MSc module runs from April to end August

All participants commence the programme at Pg Certificate. Participants can progress to Pg Diploma and MSc on successful completion of Pg Certificate and subject to sufficient demand from participants.

MORE INFORMATION

For more information, or to book your place, please contact Mark Skinner on:
(01) 6051615 or mark.skinner@ibec.ie



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Food Drink Ireland is a business sector within Ibec.

