

# Pg Certificate in Food and Drink Regulatory Affairs

(Level 9, 30 ECTS) Duration: Two Semesters

**When:** Semester 1: September - December 2023 Semester 2: Feb - May 2024.

**Where:** Online. Lectures take place Monday's (lunchtime) and Tuesday's (evening)

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

**Trainer:** Atlantic Technological University (*formerly Institute of Technology, Sligo*)

## Programme Overview:

The programme has been developed in conjunction with the Regulatory Affairs team in Food Drink Ireland and consists of a one-year part-time Level 9 Postgraduate 'Certificate in Food Regulatory Affairs' (30 credits). The programme is available online using a combination of distance-learning / e-learning technologies and two face-to-face workshops/semester in order to provide an overall blended learning approach.

The Postgraduate Certificate in Food Regulatory Affairs will consist of five modules delivered over two semesters within a calendar year. In total, this will constitute a 30 credit Postgraduate Certificate. Students must have at minimum a Level 8 Award or Level 7 with at least three years relevant work experience to be accepted on this programme.

## Programme Outcomes:

### At the end of the Programme graduates should:

- Have 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.
- Have a comprehensive understanding of the key functions involved in the commercialisation of a novel product including: supply, sales and marketing legislation.
- Employ appropriate advanced data analysing, synthesising, summarising and research skills to evaluate critical aspects of regulatory affairs within the Food and Drink sector.
- 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.
- Apply concepts and skills learnt in a variety of contexts.
- Work effectively in the Food and Drink sector environment by:
  - acting autonomously and thinking independently to meet regulations
  - participating constructively in a complex team environment within a technical field to ensure the team is operating within the appropriate regulations.

## Programme Schedule for Food Regulatory Affairs, Postgraduate Certificate

Course Code	Modules	Credits	Semester
REGU09013	Framework of Food Regulations	10	1
REGU09014	Food Processing Regulations	5	1
REGU09015	Claims and Labelling- Food to Market	5	2
REGU09016	Supply Chain Integrity	5	2
REGU09017	Professional Development in Food Regulatory Affairs	5	2

### Lectures:

There are typically two lectures/week and two workshops per semester, usually one in IT Sligo and one in Athlone. The first workshop is an induction day where you learn the skills to be an online learner. Lectures are recorded so if you miss one, you will be able to catch up during the week. However, we do advise that you watch the lectures live when possible as this provides the opportunity to ask questions.

### Programme Assessment:

Continuous Assessment (CA) forms 100% of the marks for each module.

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.

### Programme Cost:

Normal Cost per employee - €3,500

**Subsidised cost through Food Drink Ireland Skillnet - €2,250**

To book your place, or for more information, contact Mark Skinner at  
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