

When: Semester 1: January - May 2019. Semester 2: September - December 2019.

Where: Online along with two one-day workshops per semester in IT Sligo and Athlone.

Workshops will be held on Fridays – exact dates to be confirmed:

- February
- April
- September
- November

A full schedule of lectures and workshops is available at the end of this document.

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: The Institute of Technology, Sligo (ITS) is the leading higher-education institute in Ireland with particular expertise in regulatory affairs and the food and drink sector. In addition, IT Sligo are recognised as the leading education institute in online / blended learning and winners of the ‘Taoiseach’s Public Service Excellence Award’ for its achievements in promoting online/blended learning for both fulltime and part-time students.

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 (initially March to December 2018).

In total, this will constitute a 30 credit Postgraduate Certificate.

The educational elements will be provided by the Institute of Technology Sligo staff. Additional lecturing, as required, may be provided by outside specialists and practitioners from within the food and beverage industries. This programme will enhance trainee’s professional competence and self confidence in Food Regulatory Affairs and allow them to demonstrate these skills in the context of their own career.

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.

Approach:

Online/blended programmes are designed for students who want to study part-time at a pace that matches their work-life balance. Weekly live lectures online will be provided to students (see schedule at end of document); these can also be accessed as recordings throughout the programmes. An assessment matrix for the Semester will be given to students at the beginning of each Semester.

A virtual learning platform called Moodle will be used to present a webpage for each module where lectures and other resources are accessed; where students can upload assignments, and carry out assessments; and where students and lecturers can relay information and discuss topics. There will be an induction workshop at the beginning of the course to explain how to utilise Moodle and access lectures on line. This also gives you a chance to meet your lecturers and learn about accessing all the facilities in IT Sligo. Subsequent workshops (two per semester in total) will utilise a number of learning options including case studies and scenarios. These will include team-based exercises, forming part of the overall assessment for modules, and may also include lectures. The lecturers will encourage group discussion and involvement throughout each session, ensuring opportunities for questions and real issues are discussed at all times. Best practice examples in all areas will be highlighted and discussed throughout the programme, giving participants plenty of opportunities to build on the elements of these that could be applied in their own organisations.

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

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

Food Drink Ireland Skillnet Member Cost per Employee - €1,750

**To book your place, or for more information, contact Mark Skinner
on (01) 6051615 or mark.skinner@ibec.ie**

Annex 1:

PROPOSED COURSE SCHEDULE

SEMESTER 1 (weeks beginning)

Week 1:	Workshop Friday March 2 (Induction, Moodle and Registration)
Week 2:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 3:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 4:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 5:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
	EASTER BREAK
Week 6:	Live lecture Wed (8-10) and Thursday (8-9pm) and workshop Friday 13th in Athlone (venue TBC)
Week 7:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 8:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 9:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 10:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 11:	Assignments, Assessments
Week 12:	Assignments, Assessments

Lectures:

Wednesday Lecture: Framework of Food Regulations

Thursday Lecture: Food Processing Regulations

SEMESTER 2 (weeks beginning)

Week 1:	Workshop Friday September 14 in IT Sligo
Week 2:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 3:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 4:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 5:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 6:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 7:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 8:	Assignments, Assessments, Reading week
Week 9:	Live lecture: Tuesday and Wednesday (8-9pm). Workshop Friday in Athlone (Venue TBC)
Week 10:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)

Food Drink Ireland Skillnet & Institute of Technology, Sligo

(Level 9, Postgraduate Certificate in Regulatory Affairs, 30 ECTS)

Duration: Two Semesters



Week 11:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 12:	Live lecture: Tuesday, Wednesday or Thursday (7-9pm)
Week 13:	Assignments, Assessments
Week 14:	Assignments, Assessments

Lectures:

Tuesday Lecture: Claims and Labelling – Food to Market

Wednesday Lecture: Supply Chain Integrity

Thursday Lecture: Professional Development in Food Regulatory Affairs

Note:

Quizzes may be opened on Moodle on a few other evenings of the week during the Semester. An assessment matrix for the Semester will be given to students at the beginning of each Semester. Dates may be occasionally subject to change, but students will be given notice.