MSc Food Safety- Carmichael House, Food Safety Audit

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DIT Requirement:
A small facility with sufficient complexity to challenge students who have first hand food service experience, yet easily accessible/local, preferably with structural and financial constraints.

Assessment brief to students:
Audit the food service operation of a registered charity, operating in a listed building and expanding both the range of foods provided and the numbers being catered for. Address all areas and specify appropriate prioritised recommendations.

Site Visit
Following a preview by assessing lecturer, the group visited the site for a two hour off peak period by arrangement. Students were divided into two groups and given a guided tour of the food related facilities. Questions and answers followed over complementary tea & sandwiches provided by Carmichael House.

Assessment Marking and Feedback
Audit reports were written up and permission to present the results to Carmichael House staff was obtained in advance.

The two highest marked assessments were forwarded to Carmichael House following due examination process.

Following discussions on the day of the visit, Carmichael House made substantial improvements to their Food Safety System.

The best assessments were handed to Carmichael House and a long term working relationship set up.

As a result of the Community Partnership, Carmichael House reduced costs and increased their capacity, range and safety of foods served.

Sincere thanks to Neil Dwane & Ellen Nolan from Greg Burke, School of Food Science & Environmental Health, DIT.