

<p>1. Name of Governmental Department or Agency</p> <p>Food Safety Authority of Ireland (FSAI)</p>
<p>2. Title of the Project</p> <p>Establish the basis for a Food Hygiene Rating Scheme (FHRS) in Ireland in order to inform policy in relation to the Regulation of the Food Sector.</p>
<p>3. Description of the Project</p> <p>This work will use a combination of research of successful international FHRs to inform policy in relation to the Regulation of the Food Sector in Ireland and offering promising potential in the Irish Context where supporting evidence is gleaned.</p> <p>FHRs exist in many guises across an increasing number of countries, both within and without the EU with many positive claims about their ability to increase industry levels of compliance, their contribution and support to supervisory effectiveness and ultimately to deliver positive outcomes for consumers. To date these options have not been actively progressed or explored from a policy or regulatory viewpoint and how they could be applied in the Irish context.</p> <p>Application of Behavioural Economic (BE) science and principles could also offer additional useful insights and benefits in the application of FHRs and <u>may</u> likely be worthy of consideration as a component of this project.</p> <p><u>Aside:</u> BE Science is being increasingly used by policy makers and regulators to increase regulatory effectiveness, business compliance and achieve better outcomes for consumers and deliver greater public value and appears to offer significant potential to achieve desired regulatory outcomes for food safety and compliance.</p> <p>FSAI is keen to exploit the benefits from FHRs in this research study, offering promising potential in the Irish Context, where evidence is provided, and contributing to positive changes in behaviour for businesses and consumers of food, leading to better food safety and regulatory outcomes and delivering key elements of the FSAI's Vision, Mission and Strategy 2019-2023.</p>
<p>4. Project Scope</p> <p>The project consists of the following tasks.</p> <p>Task 1: A literature Review of International FHRs exploring how they could be exploited and/or adapted using BE principles, in order to inform policy in relation to the Regulation of the Food Sector (initially in the Retail, Catering and Hospitality Sectors) and with the potential to deliver tangible impacts such as increased business compliance, supporting supervisory effectiveness, and leading to better outcomes for consumers.</p> <p>Task 2: Where the review provides evidence of promising potential in the Irish Context, a roadmap should be provided, with possible next steps to be considered (e.g. policy recommendations, a process for further developing concepts and trialling of different options, and the required engagement and involvement of relevant stakeholders).</p>

5. Skills/Expertise Required

The skills required are as follows:

- Recognised Qualification in Food Science.
- Knowledge of Behavioural Economics Science would be useful.
- The ability to review and collate the peer reviewed and grey literature.
- Application of research to a food safety enforcement environment.
- Science communication (written and oral).

6. Expected Outputs of Project

There are 4 outputs from the project:

1. A comprehensive literature review (research briefing paper)
2. A roadmap of next steps with recommendations
3. Possible delivery of the study findings and recommendations to key stakeholders.
4. Possibilities to publish a peer reviewed paper can be explored.

7. Working Arrangements

The placement would be based at the FSAI offices in Dublin's IFSC area. However, flexibility to work remotely or other working arrangements would be accommodated. Any arrangement would require researchers to have access to the FSAI IT systems and to attend FSAI's offices as required.

8. Expected Timeline

The project is expected to take 12 months. The researcher could opt for a placement lasting either 12 months full-time or 24 months part time.

Further involvement in projects with FSAI could arise based on the knowledge gained and outputs delivered from this research.