

Title		<b>Understand how to monitor food safety management procedures in operations</b>			
Ofqual unit ref		<b>A/503/4294</b>			
Level	<b>3</b>	Credit value	<b>2</b>	GLH	<b>16</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand current food safety regulatory requirements and own responsibilities</p> <p>2 Understand how to monitor and the importance of procedures in operations</p> <p>3 Understand reporting, corrective and improvement arrangements</p>			<p>1.1 Summarise the principles of current regulation for food safety management</p> <p>1.2 Describe the enforcement arrangements for food safety regulation</p> <p>1.3 Explain own responsibilities for monitoring organisational food safety management procedures, including critical control points relating to work activity</p> <p>1.4 Describe why it is important to work within those limits of own authority and competence.</p> <p>2.1 Describe the purpose of food safety management procedures and why it is important to have them in place</p> <p>2.2 Explain why it is important to monitor management procedures, and how to do so</p> <p>2.3 Describe the type and frequency of monitoring that should be performed to control food safety within your work activities, and how to obtain verification.</p> <p>3.1 Summarise the recording arrangements required for controlling food safety and how to maintain them</p> <p>3.2 Describe the reporting procedures when control measures fail</p> <p>3.3 Explain how the procedures form part of traceability arrangements within the organisation works and why it is important to food safety</p> <p>3.4 Describe the methods of corrective action to reduce, control or eliminate food safety hazards</p>		

