

Title	Understand how to monitor food safety management procedures in operations				
Ofqual unit ref A/503/4294					
Level	3	Credit value	2	GLH	16
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Understand current food safety regulatory requirements and own responsibilities			1.1 Summarise the principles of current regulation for food safety management		
			1.2 Describe the enforcement arrangements for food safety regulation		
			organisational f	n responsibilities food safety mana cluding critical cor k activity	gement
			1.4 Describe why it is important to work within those limits of own authority and competence.		
2 Understand how to monitor and the importance of procedures in operations			2.1 Describe the purpose of food safety management procedures and why it is important to have them in place		
			2.2 Explain why it is important to monitor management procedures, and how to do so		
			that should be	e type and freque performed to con rk activities, and	
3 Understand reporting, corrective and improvement arrangements			3.1 Summarise the recording arrangements required for controlling food safety and how to maintain them		
			3.2 Describe the reporting procedures when control measures fail		
			traceability arra	v the procedures angements within it is important to	the organisation
				e methods of cor or eliminate food	

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3 Understand reporting, corrective and improvement arrangements		3.5 Explain what continuous improvement is and why it is important to contribute to the improvement process for food safety management procedures.		
4 Understand food safety compliance		4.1 Explain how to ensure compliance with current regulatory requirements		
		4.2 Describe the organisational consequences of non-compliance.		
Unit purpose and aim(s)		This unit is designed to assess the knowledge and understanding of learners in the workplace context, when monitoring food safety management procedures in operations. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.		