

Title	Principles of organisational compliance in a food business				
Ofqual unit ref	D/504/7250				
Level	3	Credit value	4	GLH	22
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know the purpose and factors influencing organisational compliance in a food business		1.1 Explain the purpose of compliance as a concept within a food business 1.2 Summarise how compliance influences key business policies and arrangements including <ul style="list-style-type: none"> • strategy and planning • policies and procedures • organisational culture • traceability • management and accountability 1.3 Explain the layers of regulatory, industry and customer compliance impacting on the food business 1.4 Explain the role of quality assurance systems and auditing in organisational compliance.			
2. Know how to maintain organisational compliance in a food business		2.1 Summarise the regulations a food business must adhere to maintain food related compliance 2.2 Outline how to access regulations to maintain food related compliance and how the currency of these can be checked 2.3 Summarise the codes of practice and quality standards available to a food business to support organisational compliance 2.4 Explain the role of customers and suppliers in adherence to compliance requirements and how this is audited			

	<p>2.5 Summarise the food business arrangements for implementing and maintaining organisational compliance.</p>
<p>3. Know how to report and update food business compliance</p>	<p>3.1 Explain to evaluate work or service requirements and determine the requirements for compliance</p> <p>3.2 Explain how to report the compliance status of an area of the business to the relevant people</p> <p>3.3 Summarise the importance of compliance management and the updating of compliance arrangements</p> <p>3.4 Explain how to obtain feedback about the performance of compliance arrangements</p> <p>3.5 Summarise how to construct and present recommendations for the updating of compliance arrangements.</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce development for those who need to understand the principles of organisational compliance in a food business.</p> <p>The unit is designed for use primarily by team leaders, supervisors, technicians and others who carry out these workplace activities. The aim of the unit is to determine competent performance to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to test the knowledge and understanding of learners in the workplace context of the principles of organisational compliance in a food business. It needs to be assessed on or off the job.</p> <p>The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria.</p> <p>Assessment methods appropriate to the needs of the</p>

	learner must be used to generate satisfactory evidence of knowledge and understanding.
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Additional information about the unit	
Unit review date	January 2018
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment has a relationship with the following National Occupational Standards: IMPBP306K Principles of organisational compliance in a food business
Support for the unit from a SSC or appropriate other body (if required)	Improve Ltd
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	OK