

Title	Principles of managing safety in bivalve purification operations				
Ofqual unit ref	F/503/3101				
Level	3	Credit value	4	GLH	32
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand how to manage food safety in purification and despatch centres</p> <p>2 Understand how to manage health and safety in purification and despatch centres</p>			<p>1.1 Describe the importance of food safety and HACCP to the operations of a purification and despatch centre</p> <p>1.2 List food safety hazards for</p> <ul style="list-style-type: none"> • pre-purification handling and storage • purification processing • post-purification handling and storage <p>1.3 Outline the controls and pre-requisites for food safety in purification and despatch centres</p> <p>1.4 Describe how to conduct a food safety audit</p> <p>1.5 Explain how to evaluate the effectiveness of food safety and HACCP policies and practices</p> <p>1.6 Summarise appropriate recording and documentation systems required for food safety and HACCP compliance</p> <p>2.1 Describe the importance of health and safety to the operations of a purification and despatch centre</p> <p>2.2 List health and safety hazards for</p> <ul style="list-style-type: none"> • pre-purification handling and storage • purification processing • post-purification handling and storage <p>2.3 Outline the controls and pre-requisites for health and safety in purification and despatch centres.</p> <p>2.4 Describe how to conduct a health and safety audit</p> <p>2.5 Explain how to evaluate the effectiveness of health and safety policies and practices</p> <p>2.6 Summarise recording and documentation systems required for health and safety compliance</p>		

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3 Understand how to manage resources and information in purification and despatch centres	<p>3.1 Summarise the roles and responsibilities of employers and employees for complying with legislation</p> <ul style="list-style-type: none"> • food safety • health and safety • environmental <p>3.2 Outline how to monitor compliance with legislation</p> <p>3.3 Describe how compliance may be improved by staff training, supervision and instruction</p> <p>3.4 Describe the main sources of food safety advice and guidance available on bivalve purification in the UK</p> <p>3.5 Describe the main sources of health and safety advice and guidance available in the UK</p> <p>3.6 Describe sources of operations-critical information available in the UK</p> <p>3.7 Identify issues that need to be managed with contingency plans, to include</p> <ul style="list-style-type: none"> • emergencies • adverse environmental conditions • product recalls • equipment or systems failures 	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills and understanding of learners when demonstrating skills in managing bivalve purification safety. It can be assessed off the job in the learning environment. The learner must demonstrate their skills, 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 sets out the overarching assessment requirements.</p>	