

Title	Promote food safety awareness in food operations				
Ofqual unit ref F/503/4250					
Level	3	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Raise awareness of food safety 2 Deal with food safety risks			 1.1 Develop awareness of food safety standards in others to include: Personal hygiene Product contamination Cross-contamination Spoilage Spillage Infestation 1.2 Comply with food safety standards. 2.1 Identify and deal with health conditions that 		
			pose a risk to food safety 2.2 Take action to deal with signs of contamination, cross-contamination, spoilage, spillage and infestation 2.3 Identify and take action to deal with damage to equipment and the work environment		
			2.4 Report food safety risks to the relevant person, according to organisational procedures.		
3 Contribute to improvements in food safety			3.1 Review existing procedures for food safety and make suggestions for improvements		
			3.2 Maintain up to date food safety records		
			3.3 Contribute to food safety control and audit activities.		

Title	Promote food safety awareness in food operations		
Ofqual unit ref	F/503/4250		
Ofqual unit ref F/503/4250 Unit purpose and aim(s)		This unit is designed to assess the skills of learners in the workplace, promoting food safety awareness in operations or animal feed production. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	