

Title	Monitor food safety at critical control points in food operations				
Ofqual unit ref	H/602/5826				
Level	3	Credit value	1	GLH	5
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Identify and monitor critical control points		1.1 Apply food safety control measures 1.2 Complete operational controls and checks at the set time frequency 1.3 Keep records of checks and obtain verification of completed checks.			
2. Take corrective action when control measures fail		2.1 Take corrective action in a timely manner 2.2 Seek advice and support for matters outside own level of authority or expertise 2.3 Report specifications or procedures that are out of line with set limits to the relevant person.			
Additional information about the unit					
Unit purpose and aim(s)		This unit supports workforce development for those who monitor food safety at critical control points in food operations. The unit is designed primarily for 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.			
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)		This unit is designed to test the skills of learners in the workplace who monitor food safety at critical control points in food operations. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance			

	<p>consistently over a period of time, to meet all the assessment criteria. This will be achieved by presenting relevant evidence of workplace performance, 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.</p>
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Unit review date	31/01/2018
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: IMPFS108S Monitor food safety at critical control points in manufacture
Support for the unit from a SSC or appropriate other body (if required)	
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	Improve Ltd
Availability for use	Shared
Unit category	OS