

Title	Understand how to promote food safety awareness in operations				
Ofqual unit ref	J/503/4251				
Level	3	Credit value	1	GLH	7
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know the workplace food safety procedures			1.1 Explain the importance of food safety risk assessments		
			1.2 Summarise the types of health conditions and symptoms that may pose food safety risks		
			1.3 Outline personal hygiene requirements in relation to food safety		
			1.4 Describe the reporting procedures for unsafe situations for:		
			<ul style="list-style-type: none"> • Product contamination and cross-contamination • Infestation • Food spoilage • Spillage • Environmental hazards 		
			1.5 Explain how to suggest improvements to food safety practice.		
2 Know how to promote food safety to others			2.1 Explain the importance of making employees aware of food safety regulations		
			2.2 Explain own and others responsibilities to conform to current regulations		
			2.3 Explain type of behaviour required in self and others to maintain food safety		
			2.4 Outline how food safety regulations affect working practices and procedures		
			2.5 Describe how and where to obtain advice and assistance on food safety.		
			2.6 Outline methods used to promote food safety to others		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when promoting food safety awareness in operations or animal feed production. 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.</p>	