

Title		<b>Understand how to monitor food hygiene standards using rapid test methods in operations</b>			
Ofqual unit ref		<b>J/601/8304</b>			
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>12</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know how to prepare equipment for rapid food hygiene testing			1.1 Outline the health and safety requirements for testing, including personal protective equipment required		
			1.2 Describe how to prepare testing equipment		
			1.3 Outline the features and limitations of testing equipment		
			1.4 Explain how to calibrate equipment		
			1.5 Explain the importance of ensuring the serviceability, safety and fitness for purpose of equipment		
			1.6 Describe the importance of reporting defective equipment		
			1.7 Identify suitable testing areas and the procedures for preparation and testing.		
2 Know how to conduct rapid food hygiene tests			2.1 Describe the importance of standard operating procedures to quality control		
			2.2 Outline the correct procedures and methods of testing		
			2.3 Explain the methods of safe storage and sample preparation		
			2.4 Describe the safe disposal methods of testing materials		
			2.5 Explain how to assess hygiene standards against company specifications.		
3 Know about the recording and reporting procedures for tests			3.1 Explain how to calculate test results and how to avoid and detect false positive results		
			3.2 Outline how to access and interpret quality standards and determine acceptable levels of tolerance		

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3 Know about the recording and reporting procedures for tests	3.3 Describe why it is important to keep records of assessment and findings  3.4 Describe the reporting procedures and how to make recommendations for corrective action in the event of product non-compliance.	
Unit purpose and aim(s)	This unit is designed to assess the knowledge and understanding of learners in the workplace context, when monitoring food hygiene standards using rapid test methods 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	