

Title		The principles of food safety for manufacturing			
Ofqual unit ref		K/502/0181			
Level	2	Credit value	1	GLH	9
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Understand how individuals can take personal responsibility for food safety		1.1 Outline the importance of food safety procedures, risk assessment, safe food handling, avoiding unsafe behaviour 1.2 Describe how to report food safety hazards, infestations and food spoilage 1.3 Outline the legal responsibilities of food handlers/food operatives and food business operators.			
2. Understand the importance of keeping him/herself clean and hygienic		2.1 Explain the importance of personal hygiene in food safety including their role in reducing the risk of contamination 2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds.			
3. Understand how the working areas are kept clean and hygienic		3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning methods, safe use of chemicals, storage of cleaning materials 3.2 State the importance of safe waste disposal 3.3 Outline the importance of pest control.			
4. Understand the importance of keeping products safe		4. 1 State the risk to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards, vehicles of contamination 4.2 State how contamination of food can cause illness			

	<p>or injury</p> <p>4.3 Describe safe food handling practices and procedures</p> <p>4.4 Explain the importance of temperature controls</p> <p>4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation</p> <p>4.6 Explain how to deal with food spoilage to include recognition, reporting and disposal.</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of food safety for manufacturing, in a food business or in a learning environment.</p> <p>The unit is designed for use primarily by operatives and others who carry out these workplace activities. It is also designed for those who plan to enter the food and drink industry or employees who wish to expand on their existing knowledge and understanding. The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of food safety for manufacturing. It can be assessed on or off the job.</p> <p>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.</p>

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Additional information about the unit	
Unit review date	July 2015
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	<p>This unit of assessment relates directly to Improve Sector Performance Standard (approved as National Occupational Standard) knowledge unit</p> <p>FS.103S Maintain workplace food safety standards in manufacture, FS.104K Understand how to maintain workplace food safety in manufacture.</p>
Support for the unit from a SSC or appropriate other body (if required)	Improve Ltd
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	UK