

Title	The Principles of Food Safety Supervision for Manufacturing				
Ofqual unit ref	T/502/0183				
Level	3	Credit value	3	GLH	25
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand how food business operators can ensure compliance with food safety legislation.</p> <p>2 Understand the application and monitoring of good hygiene practice</p> <p>3 Understand how to implement food safety management procedures</p>			<p>1.1 Summarise the importance of food safety management procedures.</p> <p>1.2 Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance.</p> <p>1.3 Explain how the legislation is enforced.</p> <p>1.4 Outline the requirements of food safety audits</p> <p>2.1 Justify the importance of high standards of personal hygiene.</p> <p>2.2 Explain procedures for cleaning and disinfection including the need for workplace and equipment schedules.</p> <p>2.3 Explain procedures to control contamination and cross-contamination.</p> <p>2.4 Describe the importance of and methods for waste disposal.</p> <p>2.5 Describe the importance of and methods for pest control.</p> <p>3.1 Describe the consequences for food safety from microbial, chemical, physical and allergenic hazards.</p> <p>3.2 Describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions.</p> <p>3.3 Explain the requirement for temperature control.</p> <p>3.4 Explain the importance of traceability.</p>		

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<p>3 Understand how to implement food safety management procedures</p> <p>4 Understand the role of supervision in food safety management procedures</p>	<p>3.5 Explain the importance of continually reviewing and, as appropriate, improving the organisation's procedures.</p> <p>4.1 Explain the requirements for induction and on-going training of staff.</p> <p>4.2 Explain the importance of monitoring and reporting in food safety management.</p>	
Unit purpose and aim(s)	There are no additional assessment requirements specified by a sector or regulatory body.	