

Title		The principles of HACCP for food manufacturing			
Ofqual unit ref		Y/600/2382			
Level		3	Credit value		3
			GLH		20
Learning outcomes			Assessment criteria		
The learner will:			The learner can:		
1. Understand the importance of HACCP based food safety management procedures			1.1 Outline the need for HACCP based food safety management procedures 1.2 Describe the HACCP approach to food safety procedures 1.3 Summarise legislation relating to HACCP		
2. Understand the preliminary processes for HACCP based procedures			2.1 Explain the requirements of a HACCP team 2.2 Outline the pre-requisites for HACCP 2.3 Describe food production processes including use of end product 2.4 Use process flow diagrams in the development of HACCP based food safety management procedures		
3. Understand how to develop HACCP based food safety management procedures			3.1 Identify hazards and risks in the production process 3.2 Determine critical control points 3.3 Establish critical limits		
4. Understand how to implement HACCP based food safety management procedures			4.1 Establish and implement monitoring procedures at critical control points 4.2 Describe corrective actions		
5. Understand how to evaluate HACCP based procedures			5.1 Describe documentation and record keeping procedures 5.2 Outline the verification and review of procedures		

Additional information about the unit	
Unit purpose and aim(s)	<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>
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	<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 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.</p> <p>The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>

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Additional information about the unit	
Unit review date	This unit of assessment relates directly to Improve Sector Performance Standard (approved as National Occupational Standard) knowledge unit FS.110K Understand food safety management procedures in manufacture.
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment relates directly to Improve Sector Performance Standard (approved as National Occupational Standard) knowledge unit FS.110K Understand food safety management procedures in manufacture.
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	04 Engineering and Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	Underpinning Knowledge (UK)