

Title	Understand how to contribute to continuous improvement of food safety in operations				
Ofqual unit ref	Y/602/5628				
Level	3	Credit value	4	GLH	30
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know about food safety management procedures</p> <p>2 Know the checks and reporting procedures to control food safety</p> <p>3 Know how to contribute to food safety management</p>			<p>1.1 Describe food safety management procedures</p> <p>1.2 Explain the importance of food safety management procedures</p> <p>1.3 Define the following terms; critical control points, control points, critical limits and relevant variance</p> <p>1.4 Describe the importance of monitoring critical control points and control points</p> <p>1.5 Describe methods used to monitor critical control points and control points</p> <p>1.6 Explain the impact of variance at critical control points and control points on food safety.</p> <p>2.1 Describe the type and frequency of checks required to control food safety</p> <p>2.2 Explain how to obtain verification of food safety checks</p> <p>2.3 Explain how to interpret and use specifications</p> <p>2.4 Describe the reporting procedures when control measures fail</p> <p>2.5 Explain how to maintain food safety control records</p> <p>2.6 Explain how traceability works and its importance to food safety.</p> <p>3.1 Describe the corrective action to reduce, control or eliminate food safety hazards, to include• Microbiological• Chemical• Physical• Substances that cause allergic reactions</p> <p>3.2 Explain why it is important to contribute to the process of continuous improvement.</p>		

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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 monitoring food safety management procedures 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.</p>	