

Title:	FDQ Enabling a Positive Food Safety Culture
Learner outcomes	Assessment Criteria
The learner will:	The learner can:
1. Understand the terms Food Safety and Food Safety Culture	1.1 Explain the background and origins to the term Food Safety Culture 1.2 Define the meaning of Food Safety Culture 1.3 Explain the meaning of Food Safety and outline key topics with the potential to impact on food safety
2. Be aware of the requirements for a positive food safety culture	2.1 Outline the GFSI requirements for Food Safety Culture 2.2 Outline the importance of a positive Food Safety Culture 2.3 Identify the barriers to a positive Food Safety Culture
3. Comprehend how to develop and promote a positive food safety culture	3.1 Explain the key factors that enable a business to have a positive Food Safety Culture 3.2 Outline the importance of employee and management commitment and the roles each can play in developing a positive Food Safety Culture 3.3 Identify the difference between training, learning and competency and how these fit with a positive Food Safety Culture 3.4 Explain key methods to enable positive communication 3.5 Explain the role of leadership in Food Safety Culture 3.6 Describe the consequences of not having a positive Food Safety Culture
4. Know how to assess and monitor food safety culture within a business	4.1 Outline a plan to assess Food Safety Culture 4.2 Describe key topics to question when assessing Food Safety Culture in your business 4.3 Distinguish between types of questions aimed at managers and those at food handlers 4.4 Identify methods of monitoring Food Safety Culture 4.5 Explain the use and purpose of Food Standards Agency Culture Toolkit 4.6 Explain the importance of PDCA cycle in relation to Food Safety Culture

Additional information about the module

Module purpose and aim(s)	<p>This course supports line leaders/ supervisors and managers in the food industry and/or vocational development for those who need to understand the principles of a positive food safety culture.</p> <p>The module is designed for use by anyone with a leadership, supervisory or managerial role within the food industry.</p> <p>It is also for those wishing to expand on their existing knowledge and understanding.</p> <p>The aim is to create a learning platform to understand food safety culture and be able to work with it within industry, leading by example and developing the culture to be continually improving.</p>
Test requirements	<p>This module is designed to assess the underpinning knowledge and understanding of learners in the workplace context of putting into place the various factors required to enable a positive food safety culture.</p> <p>There is a multiple-choice test at the close of the course.</p>