

Title:	FDQ Foreign Body Prevention & Investigation
Learner outcomes	Assessment Criteria
The learner will:	The learner can:
1. Be able to identify the different type of foreign bodies within a manufacturing environment	1.1 Differentiate between extrinsic and intrinsic foreign bodies 1.2 Where different foreign bodies can manifest from 1.3 Explain examples of different foreign bodies
2. Appreciate the impact of foreign bodies on the business	2.1 Explain the negative impact foreign bodies can have on a business 2.2 Understand about foreign body recalls
3. Understand how to prevent and detect foreign bodies within a manufacturing environment	3.1 Explain the three stages of prevention and detection 3.2 Explain how to prevent foreign bodies through supplier approval, intake inspections and sorting 3.3 Explain what levels of removal and detection are needed within the factory through sieving rinsing, metal detection, magnets and x-ray 3.4 Explain peripheral controls needed to prevent foreign body contamination such as maintenance, glass minimisation, knife and tool control, PPE controls, cleaning, packaging and warehousing 3.5 Explain how to monitor all the control implemented within a manufacturing environment
4. Understand how to investigate foreign body issues within the factory	4.1 Explain the elements of a good investigation and what to look at to form part of the investigation 4.2 Explain what makes a good investigation
5. Have the knowledge to implement foreign body improvement plans	5.1 Explain when a foreign body improvement plan is required 5.2 Explain what makes a good improvement plan 5.3 Explain the elements of an improvement plan including having actions and following them up 5.4 Explaining how to take it further by monitoring and making staff aware
6. Understand how to develop and train foreign body prevention teams	6.1 Explain who should be on a foreign body prevention team 6.2 Explain how to train a foreign body prevention team 6.3 Explain how to train the factory in foreign body awareness

<p>7. Understand how to use tools and trending to help reduce foreign body occurrences</p>	<p>7.1 Explain which tools to use in the factory to improve foreign body awareness and contamination such as black bag audits</p> <p>7.2 How to improve HACCP plans and make them more focused to allow better control of foreign bodies</p> <p>7.3 How to trend and get the most of site trending for foreign bodies</p> <p>7.4 How to use continuous improvement to reduce repeat foreign body issues</p>
<p>Additional information about the module</p>	
<p>Module purpose and aim(s)</p>	<p>This course will provide the knowledge to identify, detect and investigate foreign body occurrences as well as putting into place preventative measures and training teams to drive continuous improvement in this area and reduce complaints.</p> <p>It covers all aspects, including intrinsic and extrinsic foreign bodies and different methods of removal, machinery commissioning and maintenance, pre-start-up checks, risk assessments and black bag audits, with discussions and exercises to consolidate learning.</p>
<p>Test requirements</p>	<p>This is designed to assess the learner’s ability to demonstrate their knowledge and understanding of different types of foreign bodies, how to prevent their entry into food, how to investigate any occurrences and improve products.</p> <p>A multiple-choice test is undertaken at the close of the course.</p>