

## **Level 2 Award in Food Safety for Food Manufacturing**

**Date:** April 2017

**Guided Learning Hours**            7  
**Total Qualification Time**        7

**Ofqual Qualification Number**    603/0716/X

### **Description**

The objective of the *Level 2 Award in Food Safety in Manufacturing* is to cover the principles of food hygiene for food handlers working in a manufacturing environment. It is valuable as a free-standing qualification or as an addition for people following other training programmes.

The purpose of this qualification is for learners to obtain a knowledge and understanding of; the importance of food hygiene, associated food hazards, good hygiene practice and controls based upon an awareness of food safety management systems.

These topics are regarded by the Food Standards Agency as being important to understanding and maintaining good practice in the handling, processing and preparation of safe food.

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## Unit: Food Safety for Manufacturing

Unit Level: 2

Unit reference number: D/615/3174

### Summary of Outcomes:

**To achieve this qualification, a candidate must:**

1. **Understand food safety hazards, by being able to meet the following assessment criteria:**
  - 1.1 Identify contamination and cross-contamination hazards to food safety
  - 1.2 Explain how contamination of food can cause illness or injury
  - 1.3 Explain the importance of personal hygiene and behaviour to food safety
  - 1.4 Outline the legal responsibilities of food operatives and food business operators
  
2. **Understand how to control food safety hazards, by being able to meet the following assessment criteria:**
  - 2.1 Outline safe food handling practices and procedures for:
    - 2.1.1 Preventing or minimising the risk of cross contamination
    - 2.1.2 The separation of raw and cooked food
    - 2.1.3 Temperature control
    - 2.1.4 Dealing with stock
    - 2.1.5 Keeping the work area and equipment clean and tidy
    - 2.1.6 Dealing with hazards and potential hazards
    - 2.1.7 Dealing with food spoilage and waste
    - 2.1.8 Controlling pests

## Content:

### 1. Understand food safety hazards

- 1.1 *Contamination and cross-contamination hazards to food safety:* Contamination and cross-contamination of food by microbial, chemical, physical hazards and allergens; examples of each type; how contamination of food and food contact surfaces may occur; vehicles of contamination such as hands, cloths, utensils and equipment, hand contact surfaces, food contact surfaces; contamination routes such as from raw to cooked food, food handlers to food and food contact surfaces to food, potential impact on health if hazards are not spotted and dealt with promptly.
- 1.2 *How contamination of food can cause illness or injury:* Definition of food poisoning; causes of food poisoning; incidence of food poisoning; common symptoms; at-risk groups; role of microorganisms in food poisoning; growth requirements of microorganisms; high risk foods; importance of toxins and spores; sources of food poisoning bacteria.
- 1.3 *Personal hygiene and behaviour:* How it affects the safety of food, including the food operative's role in spotting and dealing with hazards, and reducing the risk of contamination. Need for food operatives to have clean hair, skin, nails and clothing; importance of following recommended hand-washing procedures. Risk to food safety of food operatives suffering from stomach upsets and other illnesses and infections; the need to report such illnesses to supervisors and/or managers before entering the production area. Risk to food safety from cuts and wounds; need to report cuts, wounds, skin infections and grazes to supervisors and/or managers; importance of treating and covering cuts, boils, skin infections and grazes, and how to do so. Types of protective clothing and headgear that should be worn, importance of keeping protective clothing clean and in good condition. Need for the direct handling of food to be kept to a minimum. Risk to food safety from jewellery and accessories. Need for incidents to be recorded.
- 1.4 *Legal responsibilities of food operatives and food business operators:* Effect of poor food safety to food businesses. Legal responsibilities of food businesses and food operatives; importance legislation (EC Regulation 852/2004 '*Hygiene of foodstuffs*'), The Food Safety and Hygiene (England) Regulations 2013, The Food Hygiene (Scotland) Regulations 2006, The Food Hygiene (Wales) Regulations 2006, The Food Hygiene Regulations (Northern Ireland) 2006, or any superseding legislation; *requirements* for food safety management systems and food hygiene training; requirements for fitness to work; outline of legal sanctions and role of authorised officers.

## 2. Understand how to control food safety hazards

- 2.1 *Safe food handling practices and procedures*; Role and importance of food safety management systems in reducing the risk of food poisoning by identifying and controlling food safety hazards; outline of food safety systems such as *Good Manufacturing Practice* and HACCP; role of industry guides and supervisors in providing advice, support and assistance for maintaining and promoting food safety.

Controlling food safety hazards by:

- 2.1.1 *Preventing or minimising the risk of cross contamination*: Using appropriate food handling practices and procedures for reducing the risk of contamination and cross-contamination; ensuring food is handled as little as possible.
- 2.1.2 *Separation of raw and cooked food*: Separation of finished products from other materials; separation of raw and cooked foods.
- 2.1.3 *Temperature control*: Range of 'The Temperature Danger Zone' and its importance to bacterial growth; correct temperatures for the processing and storage of different foods; appropriate temperatures for refrigerators, freezers and store rooms and how to maintain these; monitoring and recording of food temperatures during processing and storage.
- 2.1.4 *Dealing with stock*: Procedures to follow when dealing with stock including receipt of deliveries, storage, date marking and stock rotation.
- 2.1.5 *Keeping the work area and equipment clean and tidy*: Risk to food safety if work area and equipment are not kept clean and tidy; definitions and examples of "clean-as-you-go", "scheduled cleaning", "cleaning in place" and "cleaning out of place"; cleaning frequency; uses of cleaning and disinfection chemicals; steam cleaning; cleaning procedures for premises, equipment and utensils; importance of using appropriate cleaning materials; storage of tools, utensils and equipment.
- 2.1.6 *Dealing with hazards and potential hazards*: Importance of identifying food hazards and prompt reporting to supervisors and managers (to include faulty equipment, food at incorrect temperature, out-of-date stock, presence of pests, spoiled food, spillages and possible contamination problems); how to make suggestions for improving food safety procedures. Procedures for quarantining potentially contaminated foods and implementing corrective action.
- 2.1.7 *Dealing with food spoilage and waste*: Causes of food spoilage, how to recognise it and what to do if food spoilage is discovered; types of food waste in the workplace and how it should be safely handled; importance of waste disposal; methods for waste disposal; frequency of waste disposal; cleaning and location of waste bins.

2.1.8 *Controlling pests*: Control of pests such as rats, mice, cockroaches, flies, birds, stored product insects; conditions favourable to attracting pests; signs of pest infestation; contamination of food and surfaces by pests; preventing access to pests; removal of pests.

## Assessment

Attainment of the Learning Outcomes will be assessed by a multiple-choice examination. A candidate who is able to satisfy the learning outcomes will be awarded a score of at least 20/30 in the examination.

The multiple choice examination is provided by The Society. The examination consists of 30 questions. The duration of the examination is forty minutes.

## Centre Guidance

### Recommended Reading:

Donaldson, R.J. 2010. Essential Food Hygiene (4<sup>th</sup> Edition)  
Royal Society for Public Health Level 2 Food Safety Tutor Pack

### Special Needs:

Centres that have candidates with special needs should consult The Society's *Regulations and Guidance for Candidates with Special Assessment Needs*; this is available from The Society and The Society's web site ([www.rsph.org.uk](http://www.rsph.org.uk)).

### National Occupational Standards:

This qualification is mapped to the following National Occupational Standards:

IMPFS102K. Understand how to maintain personal hygiene standards in food and drink operation

IMPFS104K. Understand how to maintain workplace food safety in food and drink operations

IMPFS107K. Understand how to identify and report potential food hazards in food and drink operations

### Recommended Qualifications and Experience of Tutors:

The Society would expect that tutors have teaching/training experience and a qualification in a relevant subject area, but recognises that experienced teachers/trainers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience.

Suitable qualifications for the Level 2 Award in Food Safety for Manufacturing include:

- a) Degree or Dip. HE in:
- Food Science
  - Environmental Health
  - Environmental Science
  - Home Economics
  - Microbiology

or one that contains elements of these subjects.

- b) HNC/D in one of the above.
- c) Level 3 qualification in Food Safety such as the RSPH *Level 3 Award in Supervising Food Safety in Catering* or the *Level 3 Award in Food Safety Supervision for Food Manufacturing*
- d) Level 4 qualification in Food Safety such as the RSPH *Level 4 Award in Managing Food Safety in Catering* or the *Level 4 Award in Food Safety Management for Manufacturing*
- e) Graduate Diploma in Food Science and Technology of The Institute of Food Science and Technology.

### **Progression Opportunities:**

On completion of this qualification learners will be able to gain employment within the catering sector, working in a kitchen environment, café and bar when dealing with and handling food.

Successful candidates can also progress on to further qualifications, such as:

- RSPH Level 3 Award in Supervising Food Safety in Catering
- RSPH Level 3 Award in Food Safety Supervision for Retail
- RSPH Level 3 Award in Food Safety Supervision for Manufacturing
- RSPH Level 3 Award in Nutrition for healthier food and special diets
- RSPH Level 3 Award in HACCP for food manufacturing

Centres should be registered with RSPH.

Any enquiries about this qualification should be made to:

The Qualifications Department,  
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John Snow House  
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London  
E1 8AN  
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