

Title:	Managing Vegan Requirements
Learner outcomes	Assessment Criteria
The learner will:	The learner can:
1. Understand the definitions of Vegan and Vegetarian	1.1 Describe the difference in the terms Vegan and vegetarian 1.2 Explain the growing prevalence in society and consumer choices 1.3 Distinguish between foods permissible for Vegetarians but not Vegans
2. Understand how to make a Vegan claim	2.1 Recognise the Vegan Society Logo 2.2 Describe the process required by the Vegan Society to be able to use the logo 2.3 Outline the legal requirements related to specific product claims
3. Understand why we need to control Vegan/ Vegetarian products	3.1 Outline the consequences of not controlling Vegan/ Vegetarian Foods for the consumer 3.2 Describe the impacts on a business of not controlling Vegan/Vegetarian foods 3.3 State the key points of GFSI standards in controlling Vegan / Vegetarian Foods
4. Understand how to control Vegan / Vegetarian products and raw materials.	4.1 Describe the measures taken to control Vegan / vegetarian products on site 4.2 Outline the measures taken to control product integrity through Supplier Assurance and raw material and packaging control
5. Understand how to avoid cross-contamination	5.1 Define the process of cross-contamination 5.2 Describe the measures taken to avoid cross-contamination

	5.3 Recognise the responsibility of all members of workforce in maintaining the integrity of products with a claim
Additional information about the module	
Module purpose and aim(s)	<p>This module supports supervisors/ managers and the workforce and/or vocational development for those who need to understand the principles of Vegan and Vegetarian manufacture in a food business or in a learning environment.</p> <p>The module is designed for use primarily by those working in Quality Assurance or Technical roles in the Food Industry and others who carry out these workplace activities.</p> <p>It is also designed for those who work in a supervisory role in key areas in manufacturing such as production, planning, warehousing, goods in etc.</p> <p>It is also for those wishing to expand on their existing knowledge and understanding.</p>
Test requirements	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for implementing vegetarian and vegan controls and procedures in order to meet requirements for vegan status.</p> <p>The learner must demonstrate their skills, knowledge and understanding, to meet the assessment criteria.</p> <p>The course includes a number of practical exercises some of which are based on workplace scenarios helping the delegate relate to real life experience in industry.</p>