

Title	Principles of health and safety in a food supply chain business				
Ofqual unit ref	J/504/9252				
Level	2	Credit value	1	GLH	8
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know the roles and responsibilities for health and safety in a food supply chain business		1.1 State employer's and employee's duties relating to health, safety at work in a food supply chain business 1.2 Outline the consequences of non-compliance with health and safety legislation 1.3 State the requirements for health and safety training in the workplace 1.4 Outline the ways in which workplace health and safety information can be communicated.			
2. Know how risk assessments contribute to health and safety in a food supply chain business		2.1 State the meaning of the terms hazard and risk 2.2 Outline the process for carrying out a risk assessment in a food supply chain business 2.3 State how risk assessments can be used to reduce accidents and ill-health at work.			
3. Know how to control risks arising from hazards in a food supply chain business		3.1 List the types of hazards that may be found in the workplace 3.2 Outline how hazards can cause harm to <ul style="list-style-type: none"> • people • work processes • the workplace 3.3 State the principle of the risk control hierarchy 3.4 List examples of risk controls for types of hazards in the workplace.			

<p>4. Know how to respond to health and safety incidents in a food supply chain business</p>	<p>4.1 State the actions that need to be taken following an incident in the workplace</p> <p>4.2 List the arrangements for responding to workplace emergencies and first aid</p> <p>4.3 Outline why it is important to record health and safety incidents, accidents and ill-health.</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports vocational development for those who need to understand the principles of health and safety in a food supply chain business.</p> <p>The unit is designed for use primarily by those working in or who plan to enter the food and drink supply chain industry. It is designed to assess knowledge demonstrated in a learning environment. It does not confirm competence in the workplace.</p> <p>The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the understanding of the principles of health and safety in a food supply chain business. It can be assessed off the job in a learning environment.</p> <p>The learner must demonstrate their 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.</p>

Ofqual unit ref	A/504/7028
Title	Principles of health and safety in a food supply chain business
Additional information about the unit	
Unit review date	January 2018
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment has a relationship with the following National Occupational Standards: PROHSS9 Supervise the health, safety and welfare of an individual at work
Support for the unit from a SSC or appropriate other body (if required)	
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	UK