

Title	Principles of health and safety in a food supply chain business				
Ofqual unit ref	F/506/1464				
Level	3	Credit value	3	GLH	26
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
<p>1. Know the requirements for health, safety and welfare in a food supply chain business</p>		<p>1.1 Outline the legal framework for health and safety in the workplace including</p> <ul style="list-style-type: none"> • legislative requirements • investigative and enforcement organisations • circumstances that would implicate investigation and enforcement <p>1.2 Summarise the requirements for health and safety audits in the business including</p> <ul style="list-style-type: none"> • internal business audit • third party (external) audit <p>1.3 Outline the welfare provisions that must be made available by employers</p> <p>1.4 Summarise the sources and types of information available to support compliance and good practice in health and safety</p> <p>1.5 Outline the most effective means by which workplace health and safety information can be communicated</p> <p>1.6 Define health and safety terminology including</p> <ul style="list-style-type: none"> • incident • accident • occupational ill health • near miss. 			

<p>2. Know the principles of risk assessment in a food supply chain business</p>	<p>2.1 Outline the benefits of carrying out a risk assessment and controlling risks in the workplace</p> <p>2.2 Describe the different types of risk assessment that are best applied in the food supply chain business</p> <p>2.3 State where specific risk assessments are advisable in the food supply chain business</p> <p>2.4 Outline the steps taken to carry out a risk assessment.</p>
<p>3. Know the risks and control methods for workplace hazards in a food supply chain business</p>	<p>3.1 Outline the main causes of injuries and ill health in the workplace</p> <p>3.2 Summarise how the risks from different hazards may be affected by factors including</p> <ul style="list-style-type: none"> • occupational • environmental • human • organisational <p>3.3 Summarise how exposure to workplace hazards can result in adverse outcomes including</p> <ul style="list-style-type: none"> • injuries • ill health • other damage • business food safety risks <p>3.4 State how to identify suitable risk control measures using the principles of the hierarchy of control.</p>
<p>4. Know the benefits of using a safety management system and managing the effects of accidents and incidents in a food supply</p>	<p>4.1 Outline the business costs associated with accidents and ill health</p> <p>4.2 Summarise the essential elements of a safety management system</p>

<p>chain business</p>	<p>4.3 Outline the benefits of using a safety management system including those related to</p> <ul style="list-style-type: none"> • compliance with supplier requirements • regulatory compliance • organisational effectiveness <p>4.4 Describe what actions should be taken following an accident or incident in the workplace</p> <p>4.5 Describe how accident investigation techniques can reveal</p> <ul style="list-style-type: none"> • immediate causes • root causes • information for trend analysis.
Additional information about the unit	
<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</p>

	evidence of knowledge and understanding.
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Additional information about the unit	
Unit review date	March 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)	Food and Drink Training and Education Council
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