

Level 3 Award in Food Safety for Food Manufacturing

Date: April 2017

Guided Learning Hours 26
Total Qualification Time 32

Ofqual Qualification Number 603/0680/4

Description

The objective of the *Level 3 Award in Food Safety Supervision for Food Manufacturing* is to covers those aspects of the supervision of food hygiene and safety which enable candidates to identify problem areas and to recommend solutions. It is valuable as a free-standing qualification or as an addition for people following other training programmes.

The purpose of this qualification is to provide a broad knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice.

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.

It is ideal for individuals wishing to progress from the “Level 2 Award in Food Safety for Manufacturing” qualification.

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Unit: Food Safety for Manufacturing

Unit Level: 3

Unit reference number: Y/615/3173

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 the risk to food safety from pathogenic microorganisms, contamination and cross-contamination
 - 1.2 State the consequences for food safety from biological, chemical, physical and allergenic hazards

2. **Understand food safety management procedures, by being able to meet the following assessment criteria:**
 - 2.1 Explain how food business operators can ensure compliance with food safety legislation
 - 2.2 Describe procedures for the application and supervision of good hygiene practice
 - 2.3 Describe methods and procedures for food safety management

3. **Understand the role of the supervisor, by being able to meet the following assessment criteria:**
 - 3.1 Describe the responsibility and level of authority of all relevant staff with respect to food handling practices
 - 3.2 State the requirements for induction and on-going training of staff
 - 3.3 State the importance of promoting a food safety culture

Content:

1. Understanding food safety hazards

- 1.1 *Risk to food safety from pathogenic microorganisms, contamination and cross-contamination:* Contamination hazards; examples of biological, chemical, physical and allergenic contaminants; sources of food poisoning and food spoilage microorganisms; vehicles and routes of contamination; probable cause of contamination and cross contamination associated with food poisoning bacteria and viruses; sources of chemical and physical contamination; sources of common allergens; health conditions and symptoms and range of behaviours which may result in product contamination, poor hygiene as a cause of cross contamination. Risks to food safety from pests associated with the food industry such as rats, mice, cockroaches, flies, pharaoh's ants, stored product insects and birds; growth requirements of bacteria, to include temperature range (the temperature danger zone), pH and availability of water; separation of raw and cooked food during storage and preparation; importance of high risk food.
- 1.2 *Consequences for food safety from biological, chemical, physical and allergenic hazards:* Cause of food poisoning by presence and/or growth/survival of pathogenic microorganisms in food; significance of toxin and spore formation/germination in bacteria and production of mycotoxins by growth of fungi; effect of chemical, physical and allergenic hazards to consumers; effect of food borne illness on employers, employees and food businesses; individuals and groups most at risk from food borne illness; outline of common food poisoning symptoms; importance of traceability to food safety; need to be able to identify suppliers/customers in the event of unsafe food being received or produced.

2. Understand food safety management procedures

- 2.1 *Compliance with food safety legislation:* Effect of poor food safety to food businesses. Legal responsibilities of food businesses and food operatives; importance of 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; statutory and non-statutory reportable diseases; outline of legal sanctions and role of authorised officers; outline of actions and responsibilities of Environmental Health Practitioners, Trading Standards Officers and other Authorised Officers in their role of enforcement of legislation; examination and seizure of food, improvement and closure of unsatisfactory premises and the power of entry of Authorised Officers; relevance of Codes of Practice produced by the food trade and government and Industry Guides to Good Hygiene Practice produced by the government and recognised by the Food Standards Agency (FSA) and Food Standards Scotland; the defence of "due diligence".

2.2 *Application and supervision of good hygiene practice:*

- 2.2.1 *Standards of personal hygiene in the workplace:* Prevention of cross contamination by good personal hygiene and food handling practices, main points of “Food Handlers; Fitness to Work”, importance of, and reasons for, illness reporting and health screening; use of protective clothing; requirements for protective clothing including cleaning and replacement; effective hand washing techniques and provision of appropriate facilities;
- 2.2.2 *Temperature control:* Importance of temperature for the growth and multiplication of microorganisms; the temperature danger zone; reduction of microbial growth in food by controlling time and temperature; correct thermal processing, cooling, chilling, defrosting and freezing of food; use of refrigerators, freezers, cold rooms and temperature controlled environments; correct temperatures for the delivery, storage, preparation, thermal processing and cooling of food; maintaining and controlling correct food temperatures; critical control points and critical limits for ensuring correct food temperatures are maintained/achieved; methods for checking/monitoring food temperatures; need for temperature control during storage and transport of food.
- 2.2.3 *Pest control:* Signs of infestation; environmental conditions inside and outside the workplace that may attract pests; environmental controls to prevent access and infestation; measures for control and elimination of established infestations; pest control in, and elimination from, food storage areas; legal obligations of food business operators.
- 2.2.4 *Waste control:* Types of waste, e.g. packaging, oil, water, effect of waste on food safety; importance of waste disposal; identification of deteriorating and spoiled food; segregation, storage and disposal of waste and damaged or contaminated products; safe disposal of food past its ‘use by’ date
- 2.2.5 *Cleaning and disinfection:* How poor practices of cleaning and disinfection may cause food safety hazards; definitions of cleaning, disinfection, sterilisation, detergent, disinfectant, sterilant and sanitiser; nature of chemicals used in cleaning, their mode of action and possible effects on the consumer and food; safe storage of chemicals; advantages and disadvantages of mechanical and manual washing systems, in-house and contract cleaning systems; “cleaning-in-place”, “cleaning-out-of-place”, “scheduled cleaning” and “clean as you go”; cleaning schedules and their importance in “due diligence” defence; cleaning to prevent cross contamination; supervision of cleaning operations to ensure food safety hazards do not arise.

2.2.6 *Site security*: Importance of site security to food safety; reasons for screening and supervising visitors/contractors to food manufacturing sites.

2.2.7 *Monitoring and reporting*: Importance of monitoring to food safety; monitoring of critical control points, control points and critical limits; supervision of cleaning, staff; hygiene and food handling practices; receipt of goods including 'use by' and 'best before dates of food stock'; need to maintain and update records such as temperature charts, staff training, cleaning, maintenance, pest control, stock control; recording corrective actions; records required for "due diligence" defence; requirement for effective communication with regard to monitoring and reporting procedures; need for effective communication for the supervision and training of staff and the maintenance and improvement of standards; hazard reporting; staff-supervisor and supervisor-manager reporting procedures.

2.3 *Food safety management procedures*: Terminology, principles and procedures of HACCP based food safety management systems (to include critical control measures, critical control points, and critical limits); good hygiene practice and good manufacturing practice (prerequisite programmes); risk assessment; specific controls for biological, physical, chemical and allergenic hazards; controls for the receipt and storage of food; importance of, and methods for, stock control; date marking of food; importance of traceability to food safety; responsibilities within food safety management systems; reasons why control measures may fail or break down; effect on food safety if variance occurs at critical control points and control points and if critical limits not met; corrective actions in the event of critical limits not being met or failure of control measures; responsibility of individuals for monitoring corrective actions; responsibility of individuals to report failure of control measures; continuous improvement to food safety management by reviewing procedures and evaluating food safety controls; methods and procedures for evaluation; role of staff and customers in evaluating the effectiveness of food safety controls and procedures; reasons for and timing of reviews; importance of feedback from staff and customers improving and updating food safety controls and procedures.

3. **Understand the role of the supervisor**

- 3.1 *Responsibility and level of authority of relevant staff in respect to food handling practices:* Responsibilities of food business managers, supervisors and food operatives with regard to food safety; food safety policies; roles, responsibilities and levels of authority of members of a food safety management team; importance and methods of making all staff, visitors and contractors aware of food safety requirements.
- 3.2 *Requirements for induction and on-going training of staff:* Purpose of training; benefits; legal requirements; training methods; induction; HACCP; training for new systems/procedures; refresher/remedial training; content of training programmes; training resources; sources of advice and guidance.
- 3.3 *Food safety culture:* Meaning of food safety culture; role of supervisor in promoting an effective food safety culture and methods for doing so; how to obtain advice, support and assistance.

Assessment and Grading

Attainment of the Learning Outcomes will be assessed by a synoptic examination of ninety minutes. The examination will consist of forty-five multiple choice questions.

The qualification is graded as either *Pass* or *Distinction*. Candidates who fail to reach the minimum standard for the *Pass* grade will be recorded as having failed the assessment and will not receive a certificate.

In order to be awarded a *Distinction*, candidates must be able to recall relevant knowledge and facts from the entire specification with few significant omissions and demonstrate a high level of understanding of the principles and concepts used in food safety management. Candidates who attain a mark of 85% or greater will be deemed to have achieved the criteria for a *Distinction*.

In order to be awarded a *Pass*, candidates must be able to recall relevant knowledge and facts from some parts of the specification and demonstrate a satisfactory level of understanding of the principles and concepts used in food safety management such that the candidate will be able to satisfactorily work in the food manufacturing or related industries. Candidates who attain a mark of 67% or greater will be deemed to have achieved the criteria for a *Pass*.

The examinations are provided by RSPH.

Centre Guidance

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).

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/Trainers:

RSPH would expect that tutors/trainers have teaching 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. For the Level 3 Award in Food Safety for Food Manufacturing, RSPH recommends that a small team of tutors/trainers are used.

A suitable course team for the RSPH Level 3 Award in Food Safety for Food Manufacturing qualification might include:

- Tutors/trainers with experience of the management of food manufacturing establishments and food hygiene
- Tutors/trainers with experience of HACCP
- Tutors/trainers with experience of legislation relating to food and food premises
- Tutors/trainers with a background in Environmental Health.
- Tutors/trainers with a degree, Higher National Diploma, or Higher National Certificate in Food Science, Environmental Health, Environmental Science, Microbiology, or Level 4 Food Safety qualification

Progression Opportunities:

On completion of this qualification, learners will be able to gain employment within the food manufacturing sector, working in various production areas and companies. Candidates should be expected to be able to supervise others in these establishments where necessary/required.

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

- RSPH Level 4 Award in Managing Food Safety in Catering
- RSPH Level 4 Award in Food Safety Management for Manufacturing
- RSPH Level 4 Award in HACCP Management for Food Manufacturing
- RSPH Level 4 Award in Nutrition

Centres should be registered with RSPH.

Any enquiries about this qualification should be made to:

The Qualifications Department,
Royal Society for Public Health,
John Snow House
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