

• Food Safety • for Manufacturing

• A one-day nationally recognised
• hygiene qualification for all
• meat and poultry handlers

• Level 2 Award in Food Safety
• for Manufacturing

• Course Syllabus



Level 2 Award in Food Safety for Manufacturing

Introduction

It is of crucial importance to the future well-being of the meat and poultry sector and its customers that a high level of hygiene is achieved in its operations. Most authorities recognise that a reduction in the number of food poisoning cases will only be achieved by the proper training and certification of food handlers.

Food & Drink Qualifications (the industry's awarding body) has produced this Level 2 Award in Food Safety for Manufacturing, which is dedicated to the needs of the meat supply chain. It is designed to give operatives in food and drink manufacturing an appreciation of good meat hygiene practice.

The Award is based on the National Occupational Standards developed by **Improve**, the Skills Sector Council for the food and drink industry and conforms to the qualification template for food safety.

Centre Approval

The Level 2 Award in Food Safety for Manufacturing may only be offered by organisations (food businesses, colleges, training centres etc) or individuals approved and registered by Food & Drink Qualifications Awarding Body. An approved organisation/individual will be termed a "Centre". For further information on the procedure and criteria for approval as a Centre, contact Food & Drink Qualifications.

Course Structure

The training programme must cover the syllabus and should involve tutor contact time of at least 6 hours (including review and assessment). This time is a minimum, and it may be necessary to extend the hours of tuition according to the needs of the trainees.

Centres are provided with a training package which contains:

- ▶ Trainer's guide
- ▶ Candidate support notes
- ▶ Candidate support booklet
- ▶ PowerPoint presentation on disc

Candidate Registration

All food and drink operatives can take the training. No specific educational qualifications are required. Trainers are responsible for ensuring that training methods and materials are appropriate for the candidates.

Assessment

Assessment is by means of one 30-question multiple choice test paper. There is no set time limit, although a minimum of 45 minutes is recommended. The test may be conducted orally, at the discretion of the tutor. A candidate must achieve 20 correct answers to achieve certification.

Unsuccessful candidates may re-sit the test paper on payment of the appropriate fee.

Successful candidates will be awarded the Level 2 Award in Food Safety for Manufacturing.



Learning Outcome 1 (LO1)

Keep the Product Safe

On the completion of LO1, the candidate will be able to:

- ▶ Appreciate the potential for food to cause harm, and the nature of food borne illnesses
- ▶ Understand the consequences of poor food hygiene, and the food handler's role in maintaining food safety
- ▶ Understand how food can become contaminated by physical, chemical or bacterial agents
- ▶ Recognise the signs of food spoilage
- ▶ Describe the common bacterial causes of food-borne illness, common symptoms, importance of spores and toxins
- ▶ Understand how foods can be preserved to lengthen shelf life and maintain safety and quality
- ▶ Understand how foods become contaminated, and the sources of contamination including raw foods, humans, pests, soil, dust and refuse, vehicles and routes, procedures for reducing food safety, risk from contamination
- ▶ Give examples of food hazards familiar to the candidate's own workplace
- ▶ Appreciate that temperature control can reduce bacterial multiplication, and that the time during which food is in the danger zone must be minimised
- ▶ Understand how foods are processed to destroy bacteria or minimise multiplication, including heat treatment and low temperature processes

Learning Outcome 2 (LO2)

Keeping Clean and Hygienic

On the completion of LO2, the candidate will be able to explain the good personal hygiene practices concerned with:

- ▶ Protective clothing
- ▶ Illness reporting and first aid precautions
- ▶ Hygienic hand washing
- ▶ Jewellery and hair coverings

Learning Outcome 3 (LO3)

Keeping Work Area Clean and Hygienic

On the completion of LO3, the candidate will be able to:

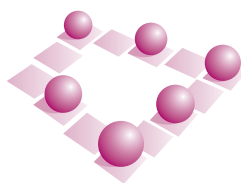
- ▶ Appreciate how good premises design and construction can assist cleaning and prevent contamination
- ▶ Understand the terms cleaning, disinfection, sterilising and sanitising, and where and how cleaning and disinfection routines should be carried out
- ▶ Understand the importance of the hygienic disposal of waste
- ▶ Understand the importance of pest control

Learning Outcome 4 (LO4)

Keep the Product Safe

On the completion of LO4, the candidate will be able to understand that food safety can be improved and maintained by applying the following main controls:

- ▶ Prevention of contamination
- ▶ Temperature control
- ▶ Cleaning and disinfection
- ▶ Personal hygiene
- ▶ Premises design and construction
- ▶ Stock Control
- ▶ Pest Control
- ▶ Outline the legal requirements of a food safety management system (HACCP)
- ▶ Understand the main legislation that applies to meat and poultry businesses and should be able to describe in general terms the requirements of current legislation



***FOOD & DRINK
QUALIFICATIONS***

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