

# Level 2 Award in Food Safety for Manufacturing (Meat and Poultry)

National Qualification Number: 500/1669/6

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

Course Syllabus



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# Level 2 Award in Food Safety for Manufacturing (Meat and Poultry)

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## Introduction

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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.

The Meat Training Council has produced this Level 2 Award in Food Safety for Manufacturing (Meat and Poultry), which is dedicated to the needs of the meat supply chain. It is designed to give workers in meat and/or poultry an appreciation of good meat and poultry hygiene practice.

## Centre Approval

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The Level 2 Award in Food Safety for Manufacturing (Meat and Poultry) may only be offered by organisations (meat 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 the Meat Training Council/FDQ.

## Course Structure

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The training programme must cover the syllabus and should involve tutor contact time of at least 6-9 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 permitted to devise their own course structure to suit local conditions.

Centres are provided with a training package which contains:

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

## Candidate Registration

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All meat and/or poultry handlers 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

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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 pass the unit.

Successful candidates will be awarded the Level 2 Award in Food Safety for Manufacturing (Meat and Poultry).



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\* Meat Training Council is a brand name of  
Food and Drink Qualifications Awarding Body

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## Unit title:

# Meat and Poultry Industry Food Safety

(K/500/4174)

## 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:*

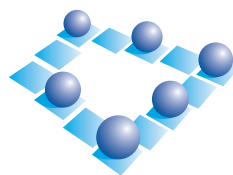
- ▶ Appreciate how good premises design and construction can assist cleaning and prevent contamination
- ▶ Understand the terms cleaning, disinfection, sterilising and sanitising, and where and how cleaning and disinfection routines should be carried out
- ▶ Understand the importance of the hygienic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



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