

• **Level 2 Award in Food Safety for Manufacturing (QCF)**

• National Qualification Number: 500/6031/4

• **A one-day nationally recognised
hygiene qualification for all food
and drink handlers**

• **Course Syllabus**



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Introduction

It is of crucial importance to the future well-being of the food and drink manufacturing 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 organisation) has produced this Level 2 Award in Food Safety for Manufacturing, which is dedicated to the needs of the food supply chain. It is designed to give operatives in food and drink manufacturing an appreciation of good food and drink 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 Organisation. 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 6-9 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 learners.

Centres are provided with a training package which contains:

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

Learner 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 learners.

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 learner must achieve 20 correct answers to achieve certification.

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

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

Unit title:

Principles of food safety for manufacturing

(A/502/3392)

Learning Outcome 1 (LO1)

Understand how individuals can take personal responsibility for food safety

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

- 1.1 Outline the importance of food safety procedures, risk assessment, safe food handling, avoiding unsafe behaviour
- 1.2 Describe how to report food safety hazards, infestations and food spoilage
- 1.3 Outline the legal responsibilities of food handlers/food operatives and food business operators

Learning Outcome 2 (LO2)

Understand the importance of keeping him/herself clean and hygienic

On the completion of LO2, the learner will be able to:

- 2.1 Explain the importance of personal hygiene in food safety including their role in reducing the risk of contamination
- 2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds.

Learning Outcome 3 (LO3)

Understand how the working areas are kept clean and hygienic

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

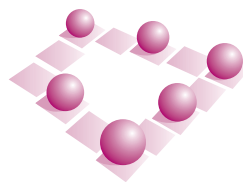
- 3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning methods, safe use of chemicals, storage of cleaning materials
- 3.2 State the importance of safe waste disposal
- 3.3 Outline the importance of pest control

Learning Outcome 4 (LO4)

Understand the importance of keeping products safe

On the completion of LO4, the learner will be able to:

- 4.1 State the risk to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards, vehicles of contamination
- 4.2 State how contamination of food can cause illness or injury
- 4.3 Describe safe food handling practices and procedures
- 4.4 Explain the importance of temperature controls
- 4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation
- 4.6 Explain how to deal with food spoilage to include recognition, reporting and disposal



FOOD & DRINK
QUALIFICATIONS

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