

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

• National Qualification Number: 500/6006/5

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

• Course Syllabus



---

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

National Qualification Number: 500/6006/5

## 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.

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

---

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 Organisation\*. 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

---

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 permitted to devise their own course structure to suit local conditions.

Centres are provided with a training package which contains:

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

## Learner Registration

---

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 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 pass the unit.

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

---

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

---

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:*

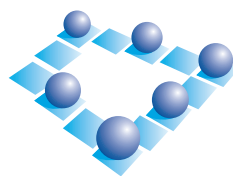
- 3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning methods, safe use of chemicals, storage of cleaning materials
- 3.2 State the importance of safe waste disposal
- 3.3 Outline the importance of pest control

### **Learning Outcome 4 (LO4)**

Understand the importance of keeping products safe

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

- 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



*MEAT  
TRAINING  
COUNCIL*

PO Box 141  
Winterhill House  
Snowdon Drive  
Milton Keynes  
MK6 1YY

Tel: 01908 231062  
Fax: 01908 231063  
Email: [info@fdq.org.uk](mailto:info@fdq.org.uk)  
[www.fdq.org.uk](http://www.fdq.org.uk)