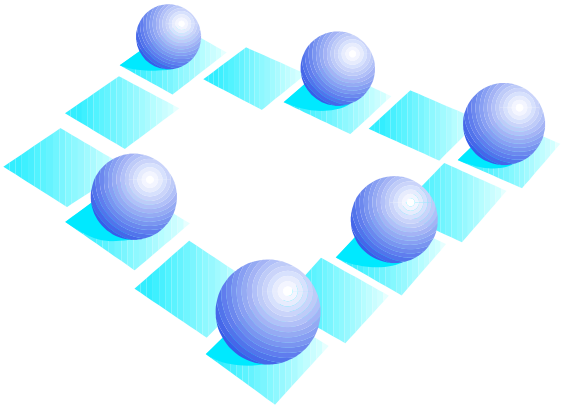

MEAT
TRAINING
COUNCIL

ADVANCED CERTIFICATE IN MEAT AND POULTRY HYGIENE

QUALIFICATION NUMBER: 100/2366/5

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ACCREDITATION ENDS DATE: 31ST JULY 2007

INTRODUCTION

The qualification is pitched at Level 3.

It is designed as a vocationally related qualification and will be used as a technical certificate for the Advanced Modern Apprenticeship framework when revised. This qualification can be taken as an award in its own right. It covers the knowledge and understanding requirements for the Unit 2 from the Council's S/NVQ Level 3 Meat and Poultry Processing. This qualification will also be a recognised as an exemption for the independent assessment model for the Unit 2 from the S/NVQ Level 3.

It will also meet the Intermediate Food Hygiene requirement for assessors and internal verifiers for the meat and poultry S/NVQs.

On achievement on this qualification, a candidate would have a mandatory unit towards the Advanced Certificate in Meat and Poultry qualifications (5 mandatory units and 1 optional unit for the full qualification).

QUALIFICATION STRUCTURE

This is a nationally recognised single unit qualification, which is the equivalent of an Intermediate Food Hygiene. The qualification has been designed to meet the specific needs of the meat and poultry industry.

There are 13 learning outcomes with a recommended teaching time for each one. The overall recommended teaching time is 30 hours.

ASSESSMENT

Assessment is by means of a centre-assessed assignment (40% of marks) and an End Test Paper, which has 60 short answer questions. Each assessment component must be passed by 50%.

FURTHER INFORMATION

If you would like further details or how to become an approved centre, please contact Angela Long at the Meat Training Council on 01908 231062 or info@meattraining.org.uk.

SYLLABUS

Recommended Teaching Time 30 hours

Incorporates the following Units of the National Standards from the S/NVQ Level 3 in Meat and Poultry Processing:

Unit 2 Maintain and Improve Hygiene within the Work-place
Elements: 2.1 and 2.2

Unit Description and Rationale

The aim of the Unit is to enhance understanding of the principles and practices involved in maintaining a hygienic working environment and those consequent with the safe production of meat and poultry products. This Unit underpins other Units of this qualification and all production activity within the meat and poultry industry.

The Unit also incorporates HACCP and HAS, together with a section on preservation and the hygienic transportation of meat and poultry products.

LEARNING OUTCOMES

1. General Concepts

The candidate

- Defines the terms: food hygiene, contamination, high-risk foods, pathogen, food poisoning, gastro-enteritis, health, carrier, convalescent carrier, incubation period, onset period, allergic reaction, toxin and food-borne disease.
- Comprehends the costs of food poisoning to employers, employees and the affected consumer.
- Comprehends the benefits to employer, employee and the consumer of high standards of food hygiene.
- Is conversant with the causes of food poisoning being ingestion of poisonous plants, bacteria or their toxins, chemicals including metals and viruses.
- Gives examples of poisonous plants, bacteria or their toxins, chemicals including metals, viruses which may cause food poisoning.
- Shows an awareness of the incidences of food poisoning over the last ten years.
- Recognises those foods most commonly involved in outbreaks of food poisoning.
- Appreciates the relative microbial risks posed by different raw materials and products used within the meat and poultry industry.
- Recognises the principles of cross-contamination and methods for prevention.

Recommended Teaching Time: 3 hours

2. Microbiology

The candidate

- Describes the structure, shape and size of bacteria.
- Appreciates that bacteria contaminating food include spoilage and pathogenic organisms.
- Explains the function of spores and their role in the survival of bacteria and the relevance of bacterial toxins.
- Understands that bacteria reproduce by binary fission and states the average generation time under optimum conditions.
- Is conversant with the factors influencing bacterial growth, nutrients, moisture, temperature, atmosphere and pH.

- Comprehends that bacteria can be killed by the application of adequate heat irradiation and/or chemicals.
- Understands the fundamental procedures for the safe identification, auditing and counting of micro-organisms, to include classical and rapid methods: total viable counts, ATP tests and Coliform tests.

Recommended Teaching Time: 3 hours

3. Food borne Disease and Food Poisoning

The candidate:

- Distinguishes between food poisoning and food-borne disease.
- Identifies the sources, types of food commonly involved, vehicles and routes of transmission, average onset times, symptoms, likely carrier status and control measure for the various pathogens involved in food poisoning.
- Lists the types of bacteria involved in food poisoning i.e. Salmonella, Clostridium Perfringens and Botulinum, Staphylococcus Aureus, and Bacillus Cereus.
- Lists the types of bacteria involved in Campylobacter, Enteritis, Bacillary, Dysentery Listeriosis and Typhoid.
- Explains the potential for bacterial contamination of food and measures available for prevention.
- Identifies methods whereby contamination of high-risk food can be prevented.
- Describes how chemical metallic, and viral food poisoning differ from bacterial food poisoning in terms of symptoms and onset times.

Recommended Teaching Time: 3 hours

4. Contamination of Food by Physical Means and it's Prevention

The candidate:

- Defines the meaning of physical contamination of food.
- Lists the common contaminants of food.
- Explains the procedures used to prevent physical contamination of food.
- Identifies that food may be contaminated by non-food personnel and gives examples of such personnel.
- Describes methods available for detection of physical contaminants on food.

Recommended Teaching Time 1½ hours

5. Food Storage, Transportation and Temperature Control

The candidate:

- Shows an awareness of the importance of satisfactory storage of food to minimise spoilage and infestation.
- Identifies temperatures necessary to control enzymic and bacterial activity in food.
- Describes the requirements for hygienic and efficient use of temperature controlled storage including refrigerated, frozen and heated storage of food.
- Explains the function of date coding of food.
- Shows an awareness of the necessity for the rapid chilling of food.
- Explains the importance of stock rotation in the hygienic storage of foods.
- Explains why frozen food should be completely thawed in a manner, which avoids cross-contamination.
- Describes how stock may be examined for damage and the methods employed for dealing with damaged stock.
- Describes hygienic handling methods and their suitability for various raw materials/products used within the meat and poultry sector.
- Describes methods of transporting and handling carcase meats and finished meat and poultry products.

- Outlines the legal requirements applicable to the transport and handling of meat and finished products.

Recommended Teaching Time 3 hours

6. Preservation

The candidate:

- Appreciates that spoilage of food is mainly caused by bacteria, moulds and enzyme activity.
- Explains that spoilage organisms affect the appearance, smell texture, taste of food and may result in off-flavours and slime.
- Outlines the principles involved in preventing the deterioration of food by spoilage organisms by the use of high and low temperatures, dehydration, salt and sugar, deprivation of oxidation, control of pH, irradiation, packaging and chemical preservation.
- Understands the principles and practices of refrigerated storage (chilling and freezing), temperature/humidity measurement and control.
- Specifies the legal requirements as applied to the refrigeration of meat and poultry.
- Explains the importance of the "cold chain".

Recommended Teaching Time 2 hours

7. Design and Construction of Food Premises and Equipment

The candidate:

- Lists the features of satisfactory design of food premises and equipment.
- Explains the importance and use of appropriate materials in the fabric of food premises and for work surfaces, sinks and food equipment.
- Explains the necessity for adequate services.
- Explains the necessity for satisfactory levels of lighting and ventilation in food premises.

Recommended Teaching Time 1 hour

8. Cleaning and Disinfection

The candidate:

- Defines the terms bactericide, cleaning, detergent, disinfectant, disinfection, sanitizer and sterilisation.
- Explains the need for and benefits of cleaning and disinfection.
- Describes the procedures and methods employed in cleaning and disinfection of equipment, work surfaces and premises.
- Shows an awareness of the role of supervisory management in relation to cleaning and disinfection.
- Shows an awareness of the principles and practices involved in the cleaning of meat and poultry premises and equipment.
- Understands the formulation and use of cleaning schedules and plans.
- Describes how to evaluate cleaning and maintenance schedules.

Recommended Teaching Time 2 ½ hours

9. Pest Control

The candidate:

- Defines the term food pest.
- Describes the habitat, characteristics and reasons for control of rodents, birds, flies and cockroaches.
- Describes methods of environmental, physical and chemical control for the various classes of pest.
- Explains the role of supervisory management in relation to pest control.

Recommended Teaching Time 1 hour

10. Personal Hygiene

The candidate:

- Explains the importance of personal cleanliness for food handlers.
- Appreciates why personal hygiene is the responsibility of each member of staff.
- Describes the problems associated with skin injuries and infections and describes the use of appropriate dressings.
- Explains the hazards associated with smoking, eating, wearing jewellery and nail varnish.
- Appreciates the methods of monitoring the hygiene of personnel.
- Lists the properties of protective over-clothing for food handlers.
- Appreciates that suspected cases and persons suffering from certain food-borne diseases or food poisoning should be excluded from food handling duties.
- Understands what constitutes a reportable medical condition and the procedures to follow.

Recommended Teaching Time 2 hours

11. Legislation

The candidate:

- Describes the nature of current legislation on Food Safety (general food hygiene), including any general requirements which relate to all food premises.
- Explains the consequences of non-compliance with legislation on Food Safety (general food hygiene).
- State the role of enforcement officers in food safety law enforcement and describes the action and powers available to enforcement officers.
- Names the specific legislation affecting food hygiene and food safety in the meat and poultry industry

  The Food Safety Act
  The Food Safety (general food hygiene) regulations
  The Fresh Meat (hygiene and inspection) regulation
- Identifies the main requirements of the "Food Safety Act" as they affect the meat and poultry industry.
- Appreciates the notion of "due diligence" and product integrity in respect of the food safety legislation.
- Identifies the main requirements of the Food Safety (general food hygiene) Regulations.
- Understands the function of the Fresh Meat (Hygiene and Inspection) Regulations.
- Appreciates the concept and importance of product traceability.

Recommended Teaching Time 3 hours

12. Management of Food Safety

The candidate:

- States the need for food standards.
- Explains the supervisors role in the maintenance, monitoring and communication of food standards.
- Explains the need for monitoring procedures and processes.
- Describes how monitoring of food and equipment may be carried out.
- Explains the importance of staff training and keeping of training records.
- Explains the roles of supervisors and enforcement officers in the investigation of outbreaks of food poisoning and food-borne disease.
- Appreciates the role of the supervisor in food hygiene management.
- Appreciates the use of hygiene policies, hygiene manuals etc. relevant to management control.

Recommended Teaching Time 2 hours

13. Hazard Analysis Critical Control Points (HACCP)

The candidate:

- Defines: hazard, risk, critical control, auditing, hygienic working practices and corrective actions.
- Shows an awareness of the principles of HACCP and why HACCP is a useful method of identifying and controlling food hazards.
- Understands the 3 broad categories of food hazard – Biological, Chemical and Physical.
- Gives examples of food hazards found in the meat and poultry industry.
- Gives examples of typical controls for common food hazards.
- Gives examples of critical control points CCPs.
- Explains the importance of monitoring and recording activities in the HACCP system.
- Describes the problems caused if CCPs are not properly controlled.
- Shows an awareness of the creation of the documentation involved in HACCP.
- Explains the principles and practices of The Hygiene Assessment Scoring System (HAS).

Recommended Teaching Time 3 hours