



QUALIFI Level 2 Award in Food Safety in Food Manufacturing (AFM2SFG2017)

Award Specification

March 2017

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- We work in partnership with business, the community and other educators
- We encourage and promote research innovation and creativity

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You will get the best out of your study time with Qualifi if you are committed to:

- Preparing for classes and attending punctually
- Completing your work to the best of your ability and submitting it on time
- Not committing plagiarism
- Keeping up to date with course information through email or other channels
- Using the feedback, you are given to improve subsequent work
- Making appropriate use of teaching staff's time
- Taking responsibility for your personal development planning and skills development
- Treating staff, fellow learners and neighbours in the local community with respect at all times

We aim to:

- Start and end all classes on time
- Give you one week's notice of changes to your classes
- Give you feedback on assessed work within 15 working days
- Give you clear, legible and informative feedback on your work
- Be available for timed appointments
- Treat you with respect at all times
- Support you in your preparation for the work place

Supporting Diversity

Qualifi Ltd and its partners recognise and value individual difference and have a public duty to promote equality and remove discrimination in relation to race, gender, disability, religion or belief, sexual orientation and age.

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Award Aims

This award aims to provide learners with an understanding of food safety and food safety related operational knowledge to perform the role of food handler in the food manufacturing industry. The award follows the nationally recognised level 2 Syllabus focusing on food production and covers professional guidelines including EHO and FSA requirements. Relevant settings include all premises producing (manufacturing) food for wholesale or retail distribution.

Award Details

QUALIFI Level 2 Award in Food Safety in Food Manufacturing (AFM2SFG2017)

Accredited by QUALIFI

QUALIFI is a UK Awarding Organisation regulated by OFQUAL

Award Reference	AFM2SFG2017
Award Type	Endorsed Award with equivalence at RQF Level 2
QAN	n/a
Guided Learning Hours	6-8 hours
Level	2
Credit value	1
Assessment	Multiple choice examination (online)
Delivery	Video and text online with tutor support
Launched (review)	2017 (2023)

Award Overview

The QUALIFI Level 2 Award in Food Safety in Manufacturing is an Award aimed at food handlers operating within UK food manufacturing industry. This includes those involved in all aspects of handling food from delivery, to storage, preparation, cooking to goods out/distribution. Candidates gaining this award will understand that food safety is the responsibility of everyone involved in all stages and aspects of food production. They will gain an insight into the legal basis for safe food production in the UK, and how physical, chemical and microbiological hazards threaten food safety, and how these hazards can be controlled. They will also learn the importance of good personal hygiene, and the food handler's role in a HACCP based Food Safety Management system.

The award follows the nationally recognised level 2 syllabus for food handlers (formerly known as the basic food hygiene certificate) and covers professional standards and guidelines placed on all food manufacturing/production premises by Environmental Health Officers (EHOs), the Foods Standards Agency (FSA) and Sector Skills Councils. This unit has a food manufacturing context specific examination and as such a unique award title and award reference.

Entry Requirements

There are no prerequisites for this award. It is advised that learners have a minimum of Level 1 in English and Maths or equivalent and Level 2 in Understanding HACCP Principles.

Progression Routes

QUALIFI Level 3 wider qualifications or awards.

Award Structure

This award is made up of one mandatory unit. Candidates must successfully complete the assessment for the unit via online multi-choice examination to achieve the award. The award can be gain as a free-standing unit qualification or as part of a wider programme of learning.

Assessment Guidance

This award is assessed via a 30-question multiple-choice examination, tested online and with a guide completion time of 1 hour. Successful candidates must answer a minimum of 20 questions out of 30 correctly (67%). Following assessment, the assessment result will be provided to the candidate, and certificates for those who are successful are generated and provided electronically.

Age Range

This award is provided for delivery to learners aged 16+ yrs.

Delivery Information

All learning, tutor support and examination activity is carried out online. There is no fee for additional examination entry, however unsuccessful candidates are encouraged to contact the course tutor for support and advice. Please contact delivery partner The Safer Food Group (East GB Ltd) 0800 612 6784 info@thesaferfoodgroup.com for more information.

Learning Outcomes and Assessment Criteria

Learning Outcomes	Assessment criteria
1. Understand the importance of the food handler's role in food safety, and the need to take personal responsibility in safety matters	1.1 Describe the legal responsibilities of food handlers and food manufacturing business owners to operate safely 1.2 Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour 1.3 Describe the importance in food safety terms of reporting food safety hazards
2. Understand how food poisoning occurs, how bacteria multiplies, and procedures and controls to limit the threat of food poisoning in a food manufacturing environment	2.1 State the sources of and risks to food safety from contamination and cross-contamination including chemical, physical, microbiological and allergenic hazards 2.2 Describe the process of binary fission and how bacterial threats rapidly multiply if contaminated food is left in appropriate conditions 2.3 Explain the significance of the Danger Zone, and the importance of temperature control in food preparation, production, storage and distribution 2.4 Describe safe food handling practices and procedures for storing, preparing, producing and distributing raw ingredients and food products
3. Understand the importance of, and approaches to, good standards of personal hygiene when working as a food handler operating in a food manufacturing environment	3.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination 3.2 Describe effective personal hygiene practices including handwashing techniques, reporting personal illnesses, and dealing with cuts and wounds
4. Understand the importance of, and approaches to, good standards of cleaning and waste disposal in a food manufacturing premises	4.1 Explain how to keep the work area and equipment clean including use of cleaning and disinfection, and the safe use and storage of cleaning chemicals 4.2 State how work flow and equipment can be arranged, cleaned and used to reduce contamination 4.3 Describe appropriate handling, storage and disposal of waste, and the importance of adequate pest control provision in reducing the threat of food poisoning

Programme Syllabus

A. Food safety and the Law

Candidates should understand how employer and food handler responsibilities are dictated by UK and European Union Law, and what powers Environmental Health and Trading Standards Officers have in enforcing this legislation. They should be able to:

- I. Identify legislation that controls the safe production and packaging of food in the UK
- II. Understand basic employer and food handler requirements according to UK Law
- III. State the consequences for food handlers of non-compliance with UK food Law
- IV. Understand the term Due Diligence and its legal significance to food handlers
- V. Describe legal requirements in relation to food handler training
- VI. Describe the legal requirements to prepare and produce food safely
- VII. Explain the role, responsibilities and powers of an Environmental Health Officer and Trading Standards Officer

B. Microbiological hazards

Candidates should be aware of a range of microbiological threats to food safety, including pathogenic bacteria and the conditions needed for bacterial multiplication to occur. They should be able to:

- I. Identify a range of microbiological threats including bacteria, viruses and moulds
- II. Describe a range of bacterial types including helpful, spoilage and pathogenic bacteria
- III. Explain the term 'vehicle of contamination' and offer practical examples
 - I. Explain the factors and conditions bacteria need to multiply
 - II. Explain the process by which bacteria reproduce (binary fission)
- III. Explain how bacterial spores and toxins occur and their effect on the body
- IV. Describe the characteristics of high-risk and low-risk foods and offer examples

C. Defining food poisoning

Candidates should be aware of the most common microbiological causes of food poisoning in the UK, and be able to explain the difference between food poisoning and foodborne disease. They should be able to:

- I. Describe the symptoms and effect of a range of microbiological threats on the body
- II. Explain the differences between food poisoning and foodborne disease
- III. Give examples of common food poisoning bacteria and their sources
- IV. Give examples of common foodborne diseases and their sources
- V. Identify common practical failures in food preparation that result in food poisoning
- VI. Identify groups most at risk from food poisoning

D. Controlling food poisoning

Candidates should understand the crucial effect temperature has on the multiplication of pathogenic food poisoning bacteria, and be able to identify a range of appropriate temperature related control methods. They should be able to:

- I. Describe the term and associated temperatures of the 'Danger Zone'
- II. Explain the importance of rapid and thorough cooking and reheating of food
- III. State appropriate activity times and temperatures for cooking
- IV. State appropriate activity times and temperatures for cooling, thawing and freezing
- V. State the consequences of poor or inappropriate temperature control on food safety
- VI. Describe methods of monitoring cooking temperatures
- VII. Explain how a probe thermometer should be used, tested, disinfected

E. Spoilage and preservation

Candidates should understand how food spoilage occurs, and state a range of methods of preserving food safely together with how to interpret food date marks including use-by and best-before. They should be able to:

- I. Explain the threat of spoiled food and how to recognise signs of spoilage
- II. State a range of effective food preservation methods including heat treatment
- III. Explain the meaning and use of a range of food labelling date marks used in the UK

F. Physical hazards, chemical hazards and allergens

Candidates should understand how to identify a range of physical and chemical hazards. They should be able to identify potential allergenic ingredient hazards, and identify simple control measures to reduce associated risks to food safety. Candidates should be able to:

- I. Identify a range of physical hazards to food and describe simple control measures
- II. Identify a range of chemical hazards to food and describe simple control measures
- III. Explain the threat posed by allergenic food ingredients (14 named food allergens)
- IV. Give examples of controls that may limit the threat from food allergens

G. Personal hygiene

Candidates should understand the role that high standards of personal hygiene play in the safe production of food in a commercial food premises, including best-practice approaches to hand hygiene. They should be able to:

- I. Give examples of appropriate clothing to safeguard food safety including PPE
- II. Describe the correct approach to hand hygiene (handwashing technique)
- III. State when appropriate handwashing should take place in a working day
- IV. Explain the importance to food safety of reporting illness to the supervisor
- V. State the risks of food being handled by people with food poisoning or foodborne disease

H. HACCP and storage

Candidates should be able to explain the importance of good systems and procedures and the central role HACCP principles should play in the safe production of food. They should also understand appropriate procedures for handling of deliveries and of storing foodstuffs. Candidates should be able to:

- I. Explain what function HACCP performs in a commercial food premises
- II. Explain the use of a documented Food Safety Management System
- III. Understand the legal and mandatory basis of HACCP in a food manufacturing premises
- IV. Give examples of a food handler's involvement within a HACCP System
- V. Explain delivery and storage procedures and conditions for ambient, chilled and frozen foodstuffs
- VI. Explain the need for separation of raw and ready to eat (high risk) foods
- VII. Explain the need for separate storage procedures for allergenic ingredients

I. Premises and equipment

Candidates should understand the minimum legal facilities required in a food premises, and importance of good work flow in limiting the threat of bacterial cross contamination in a food premises. Candidates should be able to:

- I. Understand minimum legal requirements for construction and cleanliness of food premises
- II. Identify appropriate premises construction, fit-out and equipment selection
- III. Explain the minimum facilities and features a food premises must have by Law
 - I. Identify minimum First Aid equipment requirements for a food production premises
 - II. Describe the importance of good workflow in food production and its effect on food safety

J. Food pests

Candidates should be able to identify and explain the food safety threats posed by a range of food pests, and suggest suitable pest deterrent (controls). They should be able to:

- I. Identify a range of common food production premises food pests and the conditions they thrive in
- II. Lists the signs of pest infestation and what actions should be taken on sighting
- III. State the consequences of failing to deal with food pests in terms of threats to food safety
- IV. Describe appropriate pest control deterrent methods for a range of pest threats

K. Cleaning and disinfection

Candidates should understand the key role that appropriate cleaning and disinfection plays in maintaining food safety, identify correct cleaning procedures, and explain the importance of observing correct sanitiser contact times. They should be able to:

- I. Define the terms cleaning, disinfection and sterilisation
- II. Explain cross-contamination and offer examples of vehicles of cross-contamination
- III. State the consequences of poor standards of cleaning and hygiene on food safety

- IV. Explain the role and use of detergents versus disinfectants
- V. Describe the 6 stages of cleaning as the recognised approach to thorough cleaning
- VI. Describe how clean and appropriate cloths should be used during cleaning
- VII. Understand the importance and role of an appropriate cleaning schedule
- VIII. Describe appropriate methods of storing and dealing with waste in a food manufacturing environment

Further professional development and training

Qualifi supports UK and international customers with training related to our qualifications. This support is available through a choice of training options offered through publications or through customised training at your centre.

The support we offer focuses on a range of issues including:

- planning for the delivery of a new programme
- planning for assessment and grading
- developing effective assignments
- building your team and teamwork skills
- developing student-centred learning and teaching approaches
- building in effective and efficient quality assurance systems.

You can request customised training through your registered centre in the first instance. If you need to contact Qualifi directly:

Our customer service number: +44 (0) 161 818 9904

or delivery partner

The Safer Food Group Tel **0800 612 6784** info@thesaferfoodgroup.com.