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Qualification Specification

Level 2 Award in Food Safety for Manufacturing (Refresher)

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Contents

Introduction	Page 3
Qualification Details	
Key Facts	
Qualification Overview	
Entry Guidance	
Geographical Coverage	
Special Needs	
Qualification Structure	

How the qualification is assessed	Page 4
Progression	
Nominated Tutor Requirements	

Key Skills	Page 5
Useful Websites	
Recommended Training Materials	

Summary of Learning Outcomes	Page 6
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HABC Level 2 Award in Food Safety for Manufacturing (Refresher)

Introduction

This Qualification Specification document is designed to outline all you need to know in order to offer this qualification in your Centre. If you have any further questions, please contact your account manager.

Qualification Details

The HABC Level 2 Award in Food Safety for Manufacturing (Refresher) is a National Award written and accredited by HABC.

This qualification is outside of the QCF, however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

Key facts

- | | |
|--------------------------------------|--|
| • QAN | This is a non-accredited qualification |
| • Guided learning hours (GLH) | 3 |
| • Assessment Method | Multiple-choice examination |

Qualification Overview

The Level 2 Award in Food Safety for Manufacturing (Refresher) is a qualification aimed at food handlers working in a manufacturing environment. The qualification is intended for learners already working in food manufacturing who would benefit from refresher training.

This qualification reinforces the responsibilities of the food handler regarding food safety and will ensure their knowledge is up to date.

Entry Guidance

Learners must provide evidence of previously achieving a Level 2 Food Safety in Manufacturing qualification from an approved Awarding Organisation. This must be proven by the learner producing their certificate.

It is advised that learners have a minimum of Level 1 in literacy or numeracy or equivalent.

This qualification is approved for delivery to those aged 16 and over.

Geographical Coverage

The qualification is suitable for learners in England, Wales or Northern Ireland.

Special Needs

HABC have measures in place for learners with special needs. Please see the Reasonable Adjustments Policy, Annex 17 of the HABC Core Manual.

Qualification Structure

This qualification is made up of one mandatory unit, the details of which are included at the end of this document.

Learners must successfully complete the assessment for the unit to achieve the qualification.

How the qualification is assessed

This qualification is assessed through a 30-question multiple-choice question examination. The duration of the examination is 1 hour.

Successful learners must achieve a score of at least 20 out of 30.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

Progression

Progression and further learning routes include:

- Level 3 Award in Supervising Food Safety for Manufacturing
- Level 3 food and drink qualifications
- Food Manufacturing competency based qualifications (NVQs/Apprenticeships)

Nominated Tutor Requirements

HABC require that Nominated Tutors have teaching experience and hold a qualification in the relevant subject area.

It is recommended that nominated tutors should have a minimum of a Level 3 Food Safety for Manufacturing qualification from a recognised awarding body together with a training qualification.

Suitable Subject Area Qualifications may include:

- Degree of Dip.HE in a related subject such as:
 - Food Science
 - Environmental Health
 - Home Economics
 - Microbiology
 - or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 3 qualification in Food Safety or equivalent;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology;
- Or, any other HABC approved qualification

Suitable Teaching Qualifications include:

- Level 3 or 4 PTLLS or above
- Diploma or Certificate in Education
- Bachelors or Masters Degree in Education
- City and Guilds Teachers Certificate or equivalent
- Level 3 or 4 NVQ in Training and/or Development
- Professional Trainers Certificate
- Proof of at least 30 hours of training in any subject

Nominated Tutors should also be able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

Key Skills

This qualification provides the opportunity for learners to develop competence in key skills and produce evidence towards attaining key skills. The qualification does not ensure key skills are met as this would depend upon learners producing a portfolio of evidence and the mode of study adopted.

Useful

<http://www.food.gov.uk/>

Websites

<http://www.improveltd.co.uk/>

Recommended Training Materials

The Food Safety Handbook (Level 2), Sprenger, R.A. Highfield.co.uk Ltd

Hygiene Sense, Sprenger, R.A. Highfield.co.uk Ltd

Summary of Learning Outcomes

Introduction to Food Safety

1. Candidates must understand the importance of behaving responsibly by being able to:
 - 1.1 Explain the importance of food safety
 - 1.2 Identify what might happen if hazards are not controlled
 - 1.3 Know how to report problems or make suggestions for improvement

Microbiology (Multiplication and Survival Hazards)

2. Candidates must understand how micro-organisms pose a hazard to food safety and spoilage of food by being able to:
 - 2.1 State what micro-organisms are and outline where they may be found
 - 2.2 Identify multiplication and survival hazards posed by pathogenic bacteria and know why it is important to control them
 - 2.3 Recognise the signs of food spoilage

Contamination Hazards and Controls

3. Candidates must understand the concept of food hazards caused by contamination of food by being able to:
 - 3.1 State common causes of microbiological, physical, chemical and allergenic hazards in a food manufacturing operation and how the risk from each can be controlled

Food Poisoning and its Control

4. Candidates must know and understand the main reasons for food poisoning by being able to:
 - 4.1 Identify the main characteristics of food related illness
 - 4.2 State the main ways of preventing food poisoning in a manufacturing environment

HACCP from Delivery to Distribution

5. Candidates must understand how food safety procedures can prevent food borne illness and the contamination of food by being able to:

- 5.1 Recognise the responsibilities of food handlers and food manufacturing businesses regarding HACCP
- 5.2 Describe hazards, control measures, monitoring and corrective actions associated with the delivery, storage, preparation, thawing, hot processing, cooling, freezing, packing, final storage and transportation of manufactured food products
- 5.3 Know the importance of documentation and give examples of records that may be kept

Food Handlers and Personal Hygiene

6. Candidates must understand the importance of keeping themselves clean and hygienic by being able to:
 - 6.1 Recognise the principal legal responsibilities of food handlers regarding personal hygiene
 - 6.2 Identify the general principles of good personal hygiene and outline how to control hazards associated with poor personal hygiene
 - 6.3 Outline how food handlers can be sources and vehicles of food poisoning bacteria
 - 6.4 State when to wash hands and why it is important to wash hands correctly
 - 6.5 Outline how open wounds and skin complaints can contaminate food
 - 6.6 Identify suitable standards of dress and outline its importance for food handlers
 - 6.7 Know why it is important to report illness and infections promptly

Food Premises and Equipment

7. Candidates must be aware of their role in reducing risks of food contamination from premises and equipment including separation of processes and colour coding, by being able to:
 - 7.1 Recognise and report problems that could result in food contamination
 - 7.2 Outline measures to ensure that equipment does not result in food contamination
 - 7.3 Outline the types of waste found in food manufacturing and why it is important to clear and dispose of waste promptly

Food Pests and Control

8. Candidates must understand the need for food businesses to control pests and be able to:
 - 8.1 Recognise the principal responsibilities of food handlers and food businesses regarding pest control
 - 8.2 State the hazards that can be posed by food pests and their control and give reasons for controlling pests in a manufacturing operation
 - 8.3 Outline the main signs of a pest infestation, who to report signs of pests to and the actions that must be taken if pests are sighted in the workplace

Cleaning and Disinfection

9. Candidates must understand the importance of effective cleaning and disinfection in food manufacturing premises and be able to:
 - 9.1 Recognise the principal responsibilities of food handlers regarding cleaning and disinfection of food manufacturing premises
 - 9.2 Know why food manufacturing premises and equipment must be clean
 - 9.3 Outline the importance of 'clean and clear as you go' and cleaning schedules
 - 9.4 Understand the uses of different cleaning chemicals
 - 9.5 Identify typical areas in a manufacturing operation that will require disinfecting or sanitising

Food Safety Enforcement

10. Candidates must have a general understanding of the need for food safety enforcement and be able to:
 - 10.1 Identify a food handlers role when an enforcement officer visits a food premise
 - 10.2 State the types of penalties that can be applied if a food business or food handler contravenes food safety legislation.