



National Unit specification: general information

Unit title: Food Safety Logistics: Maintain Safety During Transport

Unit code: FA56 11

Superclass: NH

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Summary

This Unit may be delivered as part of a Group Award or as a free-standing Unit. The Unit is intended for candidates who wish to develop knowledge and understanding of food safety in the context of vehicle cleanliness and how to maintain food safety during transportation.

The Unit starts by looking at the requirements for keeping the vehicle clean in accordance with food safety management procedures. This will involve a variety of topics such as the methods of cleaning the vehicle and the correct use of equipment available for doing this, together with correct drying procedures. The Unit will also look at a range of permitted cleaning agents and their use and the possibility of controlling any pest infestation.

Following the preparation of the vehicle, the Unit will look at methods of ensuring that the vehicle is clean and hygienic in accordance with organisational procedures. There is also a need to know the types of food products to be transported to ensure that the vehicle is compatible with the appropriate food safety requirements. There is a need to be aware of any potential food safety hazards and how these can be dealt with and reported, in order to ensure food safety checks should be carried out to ensure any codes match the transport documentation.

Outcomes

- 1 Describe vehicle cleanliness requirements for food safety.
- 2 Describe how to maintain food safety during transportation.

Recommended entry

While entry is at the discretion of the centre, Communication and Numeracy at Standard Grade would be useful but not essential. No previous qualifications are required but driving experience would be an advantage.

National Unit specification: general information

Unit title: Food Safety Logistics: Maintain Safety During Transport

Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Core Skills

Opportunities to develop aspects of Core Skills are highlighted in the support notes of this Unit specification.

There is no automatic certification of Core Skills or Core Skill component in this Unit.

National Unit specification: statement of standards

Unit title: Food Safety Logistics: Maintain Safety During Transport

Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

Outcome 1

Describe vehicle cleanliness requirements for food safety.

Performance Criteria

- (a) Describe the cleaning of a vehicle in accordance with the organisation's food safety management procedures.
- (b) Demonstrate the task of cleaning the vehicle in accordance with the organisation's food safety management procedures.
- (c) Describe how to use cleaning equipment and cleaning agents safely and appropriately.
- (d) Describe the correct procedures for dealing with pest infestation.
- (e) Describe the correct drying process depending upon the type of food product.

Outcome 2

Describe how to maintain food safety during transportation.

Performance Criteria

- (a) Describe the organisation's procedures for checking that the vehicle is clean and hygienic and that the vehicle is compatible with the safety of the food.
- (b) Describe how to check the goods being delivered for any specific food safety requirements and that any coding on the food packaging matches the documentation.
- (c) Demonstrate the task of checking the goods being delivered in respect of food safety requirements and ensuring that the coding matches the documentation.
- (d) Outline what checks must be carried out to determine if there are any food safety hazards.
- (e) Explain the system of recording checks and work activities in the appropriate organisation's information systems in accordance with organisational procedures.
- (f) Describe the procedure for dealing with any potential food safety hazards.
- (g) Describe the procedures for returning containers.

National Unit specification: statement of standards (cont)

Unit title: Food Safety Logistics: Maintain Safety During Transport

Evidence Requirements for this Unit

Performance evidence and written/oral recorded evidence, which covers all the Outcomes and Performance Criteria, is required.

This assessment will take place in closed-book controlled conditions, unless otherwise stated. Where the candidate answers orally, the assessor must complete an assessor checklist. Candidates will also be required to carry out a practical assessment on a specific area of work.

Both Outcomes can be assessed as an integrated piece of work or individually.

Outcome 1 will focus on the cleanliness of the vehicle in relation to food safety, while Outcome 2 will focus on how food safety is maintained during transportation.

In addition to written and/or oral evidence the practical evidence will be:

- ◆ Outcome 1: the task of cleaning the vehicle, in accordance with the organisation's food safety management procedures.
- ◆ Outcome 2: the checking goods being delivered, in relation to food safety and also that the coding matches the documentation.

However, where it is practical, for assessment purposes, other activities may also be considered for a practical assessment, eg carrying out the task of drying the vehicle or recording checks and work activities.

National Unit specification: support notes

Unit title: Food Safety Logistics: Maintain Safety During Transport

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit is intended for candidates who wish to develop knowledge and understanding of food safety during transportation.

Outcome 1

Deals with vehicle cleanliness for food safety and candidates should have access to their own organisation's food safety management procedures, and know where they can access them. It will also look at the reasons why food and other contents must be removed from the vehicle before the interior can be cleaned, the correct method of carrying out the cleaning and the consequences of this not being done correctly.

The Outcome will cover the different types of cleaning equipment that are suitable for use on the surfaces to be cleaned and the method of using the equipment correctly to ensure safety and efficiency. It will also look at the range of cleaning agents that are suitable for the surfaces to be cleaned and again the method of using the agents correctly to ensure safety and efficiency.

The Unit then moves on to the disinfecting of the interior of the vehicle and the types of disinfectant that can be used. It will also look at the procedure for checking that no cleaning residues remain following the cleaning process and what to do if there are any residues.

Also covered in this Outcome, is looking at actions that need to be taken if there are any instances of pest infestation.

Finally, the Outcome examines the appropriate drying procedures for the interior of the vehicle depending on the type of food to be carried.

National Unit specification: support notes (cont)

Unit title: Food Safety Logistics: Maintain Safety During Transport

Outcome 2

Deals with food safety during transportation and again candidates will require access to their organisation's procedures.

The Outcome will start by looking at the importance of maintaining the vehicle in a clean and hygienic state and will focus on how to check that the vehicle is clean and hygienic in accordance with organisational procedures. Candidates must understand the importance of temperature control in maintaining food safety. Candidates will be required to understand the procedures for checking transportation documentation to ensure that the information on the documentation matches the information on the food packaging, eg this could be quantities, weight, and temperature.

Candidates will be asked to carry out a practical demonstration to show how this procedure is carried out and what information needs to be recorded.

The Outcome will cover the procedures for carrying out a vehicle check to ensure that it is compatible with any food safety requirements. Again this may include temperature control, or separate areas for food and non food items or any situation that may cause contamination of the food.

Candidates will need to know what steps would need to be taken to ensure that food is dealt with in the correct manner in the event of a breakdown or any other type of emergency. This may result in the disposing of food in the correct manner or finding suitable emergency storage that would meet the food safety requirements.

Candidates should be aware of any food safety legislation that would affect the transportation of food such as the Food Safety Act 1990 plus subsequent regulations including EU regulations and the Food Safety (Temperature Control) Regulations.

Candidates will be required to understand the correct procedures for checking the condition of the load for potential food hazards which are normally categorised as biological, chemical and physical, but this may also include spillages which may have occurred during transportation.

Candidates must also have an understanding of the procedure for recording any checks that they may be required to carry out, including associated work activities and how to use the appropriate information systems for the recording set out in their organisation's procedures.

Finally candidates will gain an understanding of organisational procedures with regard to returning containers to source and ensuring the safety of any food products still on the vehicle.

National Unit specification: support notes (cont)

Unit title: Food Safety Logistics: Maintain Safety During Transport

Guidance on learning and teaching approaches for this Unit

This Unit may be delivered as part of a National Qualification Group Award or as a single free-standing Unit. Where it is being delivered as a Group Award it can be delivered at any point in the course but it is recommended that it should be done sometime after the mandatory Unit.

The delivery of the content should be based on real situations regarding food safety and where candidates are not working in a food logistics environment (or are unemployed) they should either be given the opportunity to use realistic simulations or gain work placements appropriate to this Unit. In addition, practical sessions must also be held.

A range of delivery techniques should be employed, including group discussion, and candidates should be encouraged to draw on, and share, any experience they have. They should be encouraged to think about different types of food products and how they are transported.

Candidates should also be encouraged to investigate current industry standards and procedures and carry out some research on the internet and other sources.

While there is a requirement for candidates to be assessed carrying out a practical task, the course should provide as many opportunities as possible to apply the knowledge and understanding in a 'real' situation. While it may not always be possible the candidates should be able to see firsthand the result of procedures that have not been adhered to. If it is not possible to provide this 'live', a good video, or similar, would be useful.

Opportunities for developing Core Skills

Although there is no automatic certification of Core Skills or Core Skills components, there are opportunities in this Unit to develop the following Core Skills components

Communication at SCQF level 4:

Reading and Understanding — eg candidates have to understand compliance with Food Safety regulations; relevant EU regulations; processes for checking food hazards; temperature controls; ensuring documentation matches information on food packaging; and industrial organisational procedures re food safety.

Speaking and Listening — eg candidates have to describe procedures and processes; describe transportation documentation; disposal of food; candidates have the opportunity to carry out practical demonstrations etc

National Unit specification: support notes (cont)

Unit title: Food Safety Logistics: Maintain Safety During Transport

Problem Solving at SCQF level 3

Investigating — eg candidates have opportunities to investigate how food is dealt with in the event of break downs or other emergencies; investigations of pest infestations and food safety hazards etc

Guidance on approaches to assessment for this Unit

Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

Both Outcomes may be covered by one integrated instrument of assessment. The assessment should provide the candidates with a number of scenarios for given food products for which a number of questions will be asked. The assessment could consist of a number of restricted response questions and/or the assessor may wish to use Selected Response Questions which could contain multiple choice questions, multiple response questions, or a combination of both.

Where stated in the evidence requirements a practical assessment will also be used. This may be done by observation, in which case the assessor **MUST** record their findings on a record sheet containing the evidence requirements to be assessed. The assessor may also wish to follow up the practical assessment with oral questioning for set questions. Again the candidate's responses must be recorded.

National Unit specification: support notes (cont)

Unit title: Food Safety Logistics: Maintain Safety During Transport

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

General information for candidates

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This Unit is intended for those who wish to develop knowledge and understanding of food safety in the context of vehicle cleanliness and how to maintain food safety during transportation.

The Unit starts by looking at the requirements for keeping the vehicle clean in accordance with food safety management procedures. This will involve a variety of topics such as the methods of cleaning the vehicle and the correct use of equipment available for doing this, together with correct drying procedures. The Unit will also look at a range of permitted cleaning agents and their use and the possibility of controlling any pest infestation.

Following the preparation of the vehicle, the Unit will look at methods of ensuring that the vehicle is clean and hygienic in accordance with organisational procedures. You will also need to know the types of food products to be transported to ensure that the vehicle is compatible with the appropriate food safety requirements. You need to be aware of any potential food safety hazards and how these can be dealt with and reported, in order to ensure food safety checks should be carried out to ensure any codes match the transport documentation.

There are two Outcomes in this Unit:

- ◆ Describe vehicle cleanliness requirements for food safety.
- ◆ Describe how to maintain food safety during transportation.

In order to achieve this Unit you must cover the evidence requirements for both Outcomes. Your tutor/assessor will explain the assessment for this Unit which includes closed-book assessment, practical demonstrations and/or practical assessment.

History of changes to Unit

Version	Description of change	Date

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