



Unit F2NY 04 (531)

Monitor Food Safety at Critical Control Points in Manufacture

Unit Summary

This Unit is about monitoring food safety at critical control points in processing operations.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Intermediate 2

- ◆ Produce well structured written communication.

Working with Others Intermediate 2

- ◆ Work with others in a group to analyse, plan and complete an activity.

Problem Solving Intermediate 2

- ◆ Analyse a situation or issue.
- ◆ Plan, organise and complete a task.
- ◆ Review and evaluate a problem solving activity.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

<p>You must be able to</p>	<p>Evidence Requirements</p> <p>In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.</p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	<p>Evidence/Activity Ref No.</p>
<p>1 Identify and monitor critical control points</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Identify relevant food safety control measures. (b) Complete all specified operational controls and checks at the set time frequency. (c) Keep accurate and complete records of checks. (d) Obtain verification for completed checks, following set procedures. 	<p>Evidence of identifying and monitoring critical control points in accordance with workplace procedures.</p>	
<p>2 Troubleshoot</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Take suitable corrective action with the appropriate degree of urgency when control measures fail. (b) Report to the appropriate person any specifications or procedures that are out of line with set limits. (c) Seek expert advice and support for matters outside your own level of authority or expertise. 	<p>Evidence of troubleshooting in accordance with workplace procedures.</p>	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg Food Safety Management System)
- ◆ reviewing the outcomes of work
- ◆ checking any records of documents completed
- ◆ checking accounts of work that the candidate or others have written

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**Monitor Food Safety at Critical Control Points in
Manufacture**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		
K1	What food safety management procedures are and why it is important to have them in place.	
K2	What critical control points, control points, critical limits and relevant variance are?	
K3	Why it is important to monitor critical control points and control points and how to do so.	
K4	Your responsibilities under your food safety management procedures, including the critical control points relating to your work activity.	
K5	The impact of variance at critical control points and control points on food safety, public health and your organisation.	
K6	The type and frequency of checks that you should perform to control food safety within your work activities, and how to obtain verification of those checks.	
K7	How to interpret and use specifications.	
K8	The reporting procedures when control measures fail.	
K9	The records required for controlling food safety and how to maintain them.	
K10	How traceability works and why it is important to food safety.	
K11	Types and methods of corrective action to reduce, control or eliminate food safety hazards.	
K12	Why it is important to have food safety management procedures in place.	
K13	What continuous improvement is and why it is important to contribute to the improvement process.	

Notes/Comments

Assessor signature: _____**Date:** _____