



Unit F2HB 04 (721)

Analyse Food Safety Hazards and Risks in Manufacture

Unit Summary

This Unit is about internal audit of the food safety management procedures. It involves reporting on food safety management procedures to ensure that they comply with your organisation's operational requirements.

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 Higher

- ◆ Produce well-structured written communication on complex topics.

Problem Solving Higher

- ◆ Plan, organise and complete a complex task.
- ◆ Review and evaluate a complex 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: _____

	You must be able to	Evidence Requirements 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. Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
1	Identify and analyse food hazards This means you: (a) Identify and analyse the likely occurrence of hazards in respect of each product, or group of products, at each process step, its method of production and its use. (b) Identify the conditions which influence the presence, severity and extent of hazards. (c) Analyse the presence, production or persistence of toxins, chemicals, foreign bodies, bacteria and spores in foods for human consumption. (d) Identify and label the presence of allergens.	Evidence of identifying and analysing food hazards in accordance with workplace procedures.	
2	Investigate the impact of hazards This means you: (a) Analyse the degree, extent and severity of risks resulting from presence of hazards. (b) Identify the potential impact of hazards on the safety of food and drink products.	Evidence of investigating the impact of hazards in accordance with workplace procedures.	

		Evidence Requirements (cont)	
3	<p>Highlight methods to control hazards and risks</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Identify and assess the points at which hazards may occur and at which they must be controlled or eliminated. (b) Specify acceptable and unacceptable levels of hazards and risks. (c) Specify corrective actions to be taken when control has been lost at critical control points. 	Evidence of highlighting methods to control hazards and risks in accordance with workplace procedures.	
4	<p>Provide a report of analysis results</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Provide an analysis of data and seek appropriate advice from multi-disciplinary personnel to support analysis results. 	Evidence of providing a report of analysis results in accordance with workplace procedures.	

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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Manufacture**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		

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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	The importance of effective food safety management and the implications of non-compliance.	
K2	Relevant and current food safety legislation in respect of both product type and working environment.	
K3	HACCP principles and practice and their application.	
K4	The nature and type of hazards which may occur in the food chain for each specific product or type of product.	
K5	The nature, type, severity and implications of food safety hazards arising from each step.	
K6	Risk assessment and management techniques relevant to the workplace.	
K7	The impact of raw materials, ingredients, food manufacturing practices and processes on food safety.	
K8	Purpose and likely end-use of products.	
K9	Methods, types and effectiveness of hazard control.	
K10	How to identify critical control points and determine critical limits.	
K11	The multidisciplinary nature of hazard analysis.	
K12	Where and how to access advice and support for effective hazard analysis.	
K13	Relevant safety information relating to product including composition, physical/chemical structure, microcidal/static treatments, packaging durability, storage conditions, method of distribution and intended use by consumer.	
K14	The stages and steps involved in producing and preparing each product for consumption.	
K15	How to identify critical control points.	
K16	The likely occurrence of hazards at each process step and the severity of potential adverse health effects.	
K17	Conditions which influence the presence, severity, extent, frequency or introduction of hazards to food safety.	
K18	Control measures, their effectiveness in respect to each hazard and how to specify these.	
K19	Methods for identifying and specifying critical control points and their critical limits.	
K20	Acceptable tolerances for the definition of measurable critical limits such as temperature, time, moisture level, pH.	
K21	Monitoring methods and procedures to guarantee control.	
K22	Types of corrective actions and how to specify these for each control point including the disposition of affected products.	
K23	Relevant methods of verification and audit of food safety.	
K24	The range and type of records required to ensure complete and auditable documentation of food safety management procedures.	

Notes/Comments

Assessor signature: _____ **Date:** _____