



Unit F2L7 04 (732)

Develop Specifications for Safe Sources and Supply of Raw Materials and Ingredients in Food Manufacture

Unit Summary

This Unit is about ensuring that sources and supplies of food and drink products are safe. It involves developing specifications for raw materials and ingredients.

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.

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</p> <p>Develop relevant and conforming specifications</p> <p>This means you:</p> <p>(a) Develop specifications that:</p> <ul style="list-style-type: none"> ◆ conform with relevant sector national and international policies and legislation ◆ conform with existing approved supplier quality assurance guidelines and policies ◆ include all types of raw materials and ingredients relevant to each product 	<p>Evidence of developing relevant and conforming specifications in accordance with workplace procedures.</p>	
<p>2</p> <p>Design specifications for acceptance and checks</p> <p>This means you:</p> <p>(a) Develop agreed specifications that:</p> <ul style="list-style-type: none"> ◆ include the criteria and methods for acceptance and non-acceptance of raw materials and ingredients from suppliers ◆ include relevant references to conditions for transport of goods from supplier, in addition to the acceptance criteria ◆ include type and frequency of checks for safe packaging design and materials for adequate ventilation and prevention of damage, spoilage or contamination 	<p>Evidence of design specifications for acceptance and checks 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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 policies, guidelines and legislation relating to sources and supply of raw materials, relevant to your workplace and products.	
K2	Your organisation's supplier assurance guidelines, policies, audit requirements, and how they are applied.	
K3	The types and sources of relevant raw materials and ingredients.	
K4	The agreed criteria for acceptance and non-acceptance of supplies required for products.	
K5	The critical control points for transport, receipt and acceptance of supplies.	
K6	The control and sampling methods appropriate to type and source of supply and how they are applied.	
K7	The potential methods, sources and types of product contamination, how to identify them and relevant corrective action.	
K8	The range of relevant checks to ensure food safety assurance of supplies.	
K9	The record systems and requirements for audit of supply.	
K10	The relevant requirements for certificates of conformity.	
K11	The relevant requirements for traceability purposes.	
K12	The corrective actions you can take if you receive a supply of non-conforming products or raw materials.	

Notes/Comments

Assessor signature: _____ **Date:** _____