

### Unit F2MB 04 (207) Maintain the Workplace and Health and Safety in Food Manufacture

### **Unit Summary**

This Unit is about working safely in a food and drink manufacturing environment.

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:

### Problem Solving Access 3

- ♦ Analyse a simple situation or issue.
- Plan, organise and complete a simple task.

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:							

# Maintain the Workplace and Health and Safety in Food Manufacture

		<b>Evidence Requirements</b>	
You must be able to		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.
	Work within defined safety limits	Evidence of working within defined safety	
	This means you:	limits in accordance with workplace procedures.	
1	<ul> <li>(a) Behave responsibly and work without causing risks to yourself and others.</li> <li>(b) Carry out instructions on safety notices and hazard signs.</li> <li>(c) Follow operational requirements.</li> <li>(d) Report hazards, defects and faults promptly.</li> <li>(e) Keep workplace and surfaces clean and clear of hazards.</li> <li>(f) Follow your organisation's procedures in the case of infectious disease.</li> </ul>		
	Follow emergency procedures  This means you:	Evidence of following emergency procedures in accordance with workplace procedures.	
2	<ul> <li>(a) Follow the correct procedures on discovery, or being alerted to, an emergency.</li> <li>(b) Keep emergency escape routes clear of obstruction.</li> <li>(c) Use safety systems and alarms correctly.</li> </ul>		
	Use personal protective equipment correctly This means you:	Evidence of using personal protective equipment correctly in accordance with workplace procedures.	
3	<ul><li>(a) Wear appropriate personal protective equipment as stated in organisational procedures.</li><li>(b) Dispose of personal protective equipment correctly after use.</li></ul>	This must include two pieces of personal protective equipment.	

### Maintain the Workplace and Health and Safety in Food Manufacture

#### **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

# Maintain the Workplace and Health and Safety in Food Manufacture

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

# Maintain the Workplace and Health and Safety in Food Manufacture

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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.		Evidence
K1	How to define health and safety hazards and risks and identify them in the workplace.	
K2	The main health risks in the workplace and steps that can be taken to control them.	
К3	The most common causes of accidents in the workplace and steps that help to prevent them.	
K4	The safety precautions required in the workplace.	
K5	The reasons for taking safety precautions and the consequences of not doing so.	
K6	The safe working practices and why it is important to follow them.	
K7	How to contact and obtain help from colleagues with first aid qualifications.	
K8	The procedures that should be followed in different emergencies and why they should be followed.	
K9	Why it is important to plan the task and take the necessary precautions and what might happen if this is not done.	
K10	How to report accidents and incidents and why reporting them is important.	
K11	The need for safety notices and hazard warning signs.	
K12	The hazards, defects and faults which could arise in the workplace and how they can be avoided or minimised.	
K13	The rules and hazards associated with particular equipment.	
K14	The reasons for using correct tools and equipment and how they should be used.	
K15	Why tools and equipment should be maintained and stored correctly.	
K16	How to isolate faulty and defective equipment.	
K17	The range and care of personal protective equipment.	
K18	Why it is important to adjust workplace equipment to suit the individual.	
K19	The hazardous substances that are in the workplace and steps that should be taken to protect you and others from them.	
K20	The range and care of personal protective equipment.	
K21	The storage methods for materials and chemicals.	

K19	The hazardous substances that are in the workplace and steps that should be taken to protect you and others from them.	
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K21	The storage methods for materials and chemicals.	
Notes/	Comments	
Asses	ssor signature: Date:	