

3070/532 Contribute to continuous improvement of food safety in manufacture

SQA Unit Code

F2JH 04

Level 3

SCQF Level 6

SCQF Credit value 5

Unit Summary

This unit is about making a contribution to continuously improving food safety 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.

You must be able to:	You need to show:
<p>1. Highlight areas for improvement This means you: Identify and report any factors or issues that arise in your work activities which may affect the safety of food</p> <p>Identify and report any factors or issues within the environment, supplies or product which may affect the safety of food</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of highlighting areas for improvement in accordance with workplace procedures</p>
<p>2. Contribute to improving food safety This means you: Contribute to team meetings with ideas and suggestions to improve procedures or processes</p> <p>Contribute to introducing new procedures and/or review existing ones in order to improve food safety</p>	<p>Evidence of contributing to improving food safety in accordance with workplace procedures</p>
<p>3. Interpret and use food safety standards and procedures This means you: Check that you understand and can use any new standards and procedures that are introduced relating to food safety</p>	<p>Evidence of interpreting and using food safety standards and procedures in accordance with workplace procedures</p>

You need to know and understand:

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.

1. What a food safety management procedures are and why it is important to have them in place
2. What critical control points, control points, critical limits and relevant variance are
3. Why it is important to monitor critical control points and control points, and how to do so
4. Your responsibilities under your food safety management procedures, including the Critical control points relating to your work activity
5. The impact of variance at critical control points and control points on food safety, public health and your organisation
6. 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
7. How to interpret and use specifications
8. The reporting procedures when control measures fail
9. The records required for controlling food safety and how to maintain them
10. How traceability works and why it is important to food safety
11. Types and methods of corrective action to reduce, control or eliminate food safety hazards
12. Why it is important to have food safety management procedures in place
13. What continuous improvement is and why it is important to contribute to the improvement process

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. 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