

3069 Monitor food safety at critical control points in manufacture

SQA Unit Code

F2NY 04

Level 3

SCQF Level 6

SCQF Credit value 3

Unit Summary

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

This unit is for you if you work in food and drink operations or animal feed operations and your job requires you to enter the food manufacturing or processing area. You may have supervisory responsibilities as a line manager or team leader.

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. Identify and monitor critical control points</p> <p>This means you:</p> <p>Identify relevant food safety control measures</p> <p>Complete all specified operational controls and checks at the set time frequency</p> <p>Keep accurate and complete records of checks</p> <p>Obtain verification for completed checks, following set procedures</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of identifying and monitoring critical control points in accordance with workplace procedures</p>
<p>2. Troubleshoot</p> <p>This means you:</p> <p>Take suitable corrective action with the appropriate degree of urgency when control measures fail</p> <p>Report to the appropriate person any specifications or procedures that are out of line with set limits</p>	<p>Evidence of troubleshooting in accordance with workplace procedures</p>

Seek expert advice and support for matters outside your own level of authority or expertise	
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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