



Unit F2MS 04 (530)

Raise Food Safety Awareness in Manufacture

Unit Summary

This Unit is about raising awareness of food safety in the workplace. It involves reporting any threats to food safety and contributing to improvements to food safety procedures.

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 Intermediate 2

- ◆ Produce well structured written communication.

Working with Others Intermediate 2

- ◆ Work with others in a group to analyse, plan and complete an activity.

Problem Solving Intermediate 2

- ◆ Analyse a situation or issue.
- ◆ Plan, organise and complete a task.
- ◆ Review and evaluate a 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	Evidence/ Activity Ref No.
1 Raise awareness of food safety This means you: (a) Follow and make others aware of food safety standards relating to personal hygiene, product contamination, cross-contamination, spoilage, spillage or infestation.	Evidence of raising awareness of food safety in accordance with workplace procedures.	
2 Recognise and take action on risks to food safety This means you: (a) Identify, take appropriate action on and report to the appropriate person any signs of health conditions which may affect the safety of food. (b) Identify, take appropriate action on and report to the appropriate person any signs of product contamination, cross-contamination, spoilage, spillage or infestation. (c) Identify, take appropriate action on and report to the appropriate person any indication of damage to equipment or work environment (walls, floors, ceilings, work surfaces).	Evidence of recognising and taking action on risks to food safety in accordance with workplace procedures.	

		Evidence Requirements (cont)	
3	<p>Contribute to improving food safety</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Make suggestions to improve food safety by introducing new procedures or review existing procedures. (b) Keep necessary records up-to-date. (c) Actively co-operate with and contribute to relevant control and audit activities. 	<p>Evidence of contributing to improving food safety 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		
3		

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 requirements for personal hygiene and how to maintain workplace food safety.	
K2	Your own role and responsibility and level of authority in respect of food handling practices.	
K3	The type of health conditions and symptoms and range of behaviours which may result in product contamination, cross-contamination, damage or threat to food safety.	
K4	The food safety procedures in the workplace.	
K5	How to identify and report unsafe situations.	
K6	The reporting procedures — how, and to whom to report problems or make suggestions for improvement.	
K7	The food safety risk assessment procedures and why they are important.	
K8	The duties and responsibilities of yourself and others under current regulations.	
K9	Why it is important to make all employees/workers aware of food safety regulations and how they affect working practices and procedures.	
K10	Where and how to obtain advice, support and assistance to ensure food safety is maintained and promoted.	

Notes/Comments

Assessor signature: _____

Date: _____