



## Unit F2LY 04 (718)

## Implement Controls to Manage Safe Food Sources and Products in Manufacture

### Unit Summary

This Unit is about implementing proactive food safety management procedures. It involves establishing controls to ensure that food sources and products are safe and well managed.

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 Higher

- ◆ Produce and respond to oral communication on a complex topic.

*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><b>You must be able to</b></p>	<p><b>Evidence Requirements</b></p> <p><b>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.</b></p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	<p><b>Evidence/Activity Ref No.</b></p>
<p>1</p> <p>Establish and implement relevant work practices</p> <p>This means you:</p> <p>Establish and develop work practices that:</p> <ul style="list-style-type: none"> <li>◆ maintain personal hygiene at a level appropriate to risks</li> <li>◆ protect food sources, products and raw materials from all potential forms and sources of contamination and cross-contamination</li> <li>◆ minimise the risk of bacterial growth or formation of toxins or spores</li> <li>◆ keep materials and products which are unfit for human consumption separately</li> <li>◆ dispose of food waste and rejected materials, in accordance with relevant health and hygiene codes of practice</li> <li>◆ minimise the risk of deterioration and spoilage of food sources and products</li> </ul>	<p>Evidence of establishing and implementing relevant work practices in accordance with workplace procedures.</p>	
<p>2</p> <p>Control the conditions in the work environment</p> <p>This means you:</p> <p>(a) Control plant and environment conditions.</p> <p>(b) Specify necessary cleaning and maintenance, and checks that it is undertaken correctly and at the prescribed intervals.</p>	<p>Evidence of controlling the conditions in the work environment 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

**Unit F2LY 04 (718)**

**Implement Controls to Manage Safe Food Sources and Products in Manufacture**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

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<b>You need to know and understand</b>		<b>Evidence</b>
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 key requirements, including critical control points and critical limits of your food safety management procedures.	
K2	The expected roles, responsibilities and levels of authority of members of a food safety management team.	
K3	The capabilities and limitations of team members; the training and assessment required to ensure that each team member is competent; and relevant training and development for food safety management team and staff.	
K4	Personal hygiene requirements and their implementation.	
K5	Required cleaning and maintenance of equipment and environment.	
K6	Key plant and environmental conditions which may pose a threat to food safety.	
K7	Correct methods for segregation, storage and disposal of waste and of damaged or contaminated products.	
K8	Preventive action in respect of controlling spread or increase in product contamination and cross-contamination.	
K9	Sources and types of product contamination and cross-contamination, deterioration and spoilage and how to recognise them.	
K10	Methods for monitoring and checking conformance to critical limits and how to implement them.	
K11	Corrective action in the event of non-conformance to critical limits.	
K12	How to assess additional support, information and advice requirements.	

Notes/Comments
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**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_