



**Highfield**

*awarding body for compliance*

## Qualification Specification

### Level 2 Award in Food Safety for Manufacturing

Qualification Number: 500/6352/2

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## HABC Level 2 Award in Food Safety for Manufacturing (QCF)

### Introduction

This Qualification Specification document is designed to outline all you need to know in order to offer this qualification in your Centre. If you have any further questions, please contact your account manager.

### Qualification Details

The HABC Level 2 Award in Food Safety for Manufacturing has been accredited by the regulators\* of England, Wales and Northern Ireland and is part of the Qualifications and Credit Framework (QCF).

\*The regulators are Ofqual in England, DCELLS in Wales and CCEA in Northern Ireland

It is supported by Improve, the Sector Skills Council for the food and drink manufacturing industry.

### Key facts

• <b>QAN</b>	500/6352/2
• <b>Learning Aim Reference</b>	50063522
• <b>Guided learning hours (GLH)</b>	9
• <b>Credit Value</b>	1
• <b>Assessment Method</b>	Multiple-choice examination

### Qualification Overview

The Level 2 Award in Food Safety in Catering is a qualification aimed at food handlers working in a manufacturing environment. The qualification is intended for learners already working in manufacturing and those who are preparing to work in the industry.

Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, processing, packing and handling of food. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

### Entry Guidance

There are no prerequisites for this qualification.

It is advised that learners have a minimum of Level 1 in literacy or numeracy or equivalent.

This qualification is approved for delivery to the age ranges 16-18 and 19+.

### Geographical Coverage

The qualification is suitable for learners in England, Wales or Northern Ireland.

### Special Needs

HABC have measures in place for learners with special needs. Please see the Reasonable Adjustments Policy, Annex 17 of the HABC Core Manual.

### Qualification Structure

This qualification is made up of one mandatory unit, the details of which are included at the end of this document.

Learners must successfully complete the assessment for the unit to achieve the qualification.

The qualification can be taken as a free standing qualification or as part of a wider programme of training.

### How the qualification is assessed

This qualification is assessed through a 30-question multiple-choice question examination. The duration of the examination is 1 hour.

Successful learners must achieve a score of at least 20 out of 30.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

### Progression

Progression and further learning routes include:

- Level 3 Award in Supervising Food Safety for Manufacturing
- Level 3 food and drink qualifications
- Food Manufacturing competency based qualifications (NVQs/Apprenticeships)

### Nominated Tutor Requirements

HABC require that Nominated Tutors have teaching experience and hold a qualification in the relevant subject area.

It is recommended that nominated tutors should have a minimum of a Level 3 Food Safety for Manufacturing qualification from a recognised awarding body together with a training qualification.

#### ***Suitable Subject Area Qualifications may include:***

- Degree of Dip.HE in a related subject such as:
  - Food Science
  - Environmental Health
  - Home Economics
  - Microbiology
  - or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 3 qualification in Food Safety or equivalent;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology;
- Or, any other HABC approved qualification

#### ***Suitable Teaching Qualifications include:***

- Level 3 or 4 PTLLS or above
- Diploma or Certificate in Education

- Bachelors or Masters Degree in Education
- City and Guilds Teachers Certificate or equivalent
- Level 3 or 4 NVQ in Training and/or Development
- Professional Trainers Certificate
- Proof of at least 30 hours of training in any subject

Nominated Tutors should also be able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

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### Key Skills

This qualification provides the opportunity for learners to develop competence in key skills and produce evidence towards attaining key skills. The qualification does not ensure key skills are met as this would depend upon learners producing a portfolio of evidence and the mode of study adopted.

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### Useful

<http://www.food.gov.uk/>

### Websites

<http://www.improveltd.co.uk/>

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### Recommended Training Materials

Sprenger, R.A (2008) *The Food Safety Handbook (Level 2)* Highfield.co.uk Ltd

Sprenger, R.A (2008) *Hygiene Sense* Highfield.co.uk Ltd

**Unit 1: The principles of food safety for manufacturing**

Unit no: K/502/0181  
 Level: 2  
 Credit: 1  
 GLH: 9

Learning Outcome	Assessment Criteria
<i>The learner will:</i>	<i>The learner can:</i>
<b>1. Understand how individuals can take personal responsibility for food safety</b>	<ol style="list-style-type: none"> <li>1. Outline the importance of food safety procedures, risk assessment, safe food handling, avoiding unsafe behaviour.</li> <li>2. Describe how to report food safety hazards, infestations and food spoilage</li> <li>3. Outline the legal responsibilities of food operatives and food business operators.</li> </ol>
<b>2. Understand the importance of keeping him/herself clean and hygienic</b>	<ol style="list-style-type: none"> <li>1. Explain the importance of personal hygiene in food safety including their role in reducing the risk of contamination.</li> <li>2. Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds.</li> </ol>
<b>3. Understand how the working areas are kept clean and hygienic</b>	<ol style="list-style-type: none"> <li>1. Explain how to keep the work area and equipment clean and tidy to include cleaning methods, safe use of chemicals, storage of cleaning materials.</li> <li>2. State the importance of safe waste disposal.</li> <li>3. Outline the importance of pest control.</li> </ol>
<b>4. Understand the importance of keeping products safe</b>	<ol style="list-style-type: none"> <li>1. State the risk to food safety from contamination and cross-contamination to include microbial, chemical, physical and allergenic hazards, vehicles of contamination.</li> <li>2. State how contamination of food can cause illness or injury.</li> <li>3. Describe safe food handling practices and procedures.</li> <li>4. Explain the importance of temperature controls.</li> <li>5. Describe stock control procedures including deliveries, storage, date marking and stock rotation.</li> <li>6. Explain how to deal with food spoilage to include recognition, reporting and disposal.</li> </ol>