

RSPH Level 3 Award in Food Safety for Food Manufacturing

April 2022

Guided Learning	26 hours
Total Qualification Time	32 hours

Ofqual Qualification Number **603/0680/4**

Description

The objective of the RSPH *Level 3 Award in Food Safety for Food Manufacturing* is to covers those aspects of the supervision of food hygiene and safety that enables candidates to identify problem areas and to recommend solutions. It is valuable as a free-standing qualification or as an addition for people following other training programmes.

The purpose of this qualification is to provide a broad knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice.

These topics are regarded by the Food Standards Agency as being important to understanding and maintaining good practice in the manufacturing of safe food

It is ideal for individuals wishing to progress from the RSPH Level 2 Award in Food Safety for Food Manufacturing qualification.

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Unit: Food Safety for Manufacturing

Guided Learning: 26 hours

Total Unit time: 32 hours

Unit Level: 3

Unit reference number: Y/615/3173

Summary of Outcomes:

To achieve this qualification, a candidate must:

1. Understand food safety hazards, *with reference to:*

- 1.1 The risk to food safety from biological, chemical, physical and allergenic hazards including contamination and cross-contamination
- 1.2 The consequences for food safety from biological, chemical, physical and allergenic hazards

2. Understand food safety management procedures, *with reference to:*

- 2.1 How food business operators can ensure compliance with food safety legislation
- 2.2 Procedures for the application and supervision of good hygiene practice
- 2.3 Methods and procedures for food safety management

3. Understand the role of the supervisor, *with reference to:*

- 3.1 The responsibility and level of authority of all relevant staff with respect to food handling practices
- 3.2 The requirements for induction and on-going training of staff
- 3.3 The importance of promoting a food safety culture

Candidates successfully achieving this unit will have factual, procedural and theoretical knowledge and understanding of Food Safety, specifically for those working in manufacturing, to complete tasks that while well-defined, may be complex and non-routine. Candidates can interpret and evaluate relevant information and ideas, they are aware of the nature of Food Safety and the different perspectives or approaches within this area.

Content:

1. Understanding food safety hazards

- 1.1 *Risk to food safety from pathogenic microorganisms, contamination and cross-contamination:* Contamination hazards; examples of biological, chemical, physical and allergenic contaminants; sources of food poisoning and food spoilage microorganisms; growth requirements of bacteria, to include temperature range (the temperature danger zone), pH and availability of water vehicles and routes of contamination; probable cause of contamination and cross contamination associated with food poisoning bacteria and viruses; sources of chemical and physical contamination; sources of common allergens; health conditions and symptoms and range of behaviours which may result in product contamination, poor hygiene as a cause of cross contamination. Risks to food safety from pests associated with the food industry; separation of raw materials and processed food during storage and production.
- 1.2 *Consequences for food safety from biological, chemical, physical and allergenic hazards:* Cause of food poisoning by presence and/or growth/survival of pathogenic microorganisms in food; significance of toxin and spore formation/germination in bacteria and production of mycotoxins by growth of fungi; effect of chemical, physical and allergenic hazards to consumers and food businesses; effect of food borne illness on consumers, employers, employees and food businesses; individuals and groups most at risk from food borne illness; outline of common food poisoning symptoms; importance of traceability to food safety; need to be able to identify suppliers/customers in the event of unsafe food being received or produced.

2. Understand food safety management procedures

- 2.1 *Compliance with food safety legislation:* Consequence of poor food safety management to food businesses. Legal responsibilities of food business operators and food **handlers**; importance of legislation (EC Regulation 852/2004 'Hygiene of foodstuffs'); The Food Safety and Hygiene (England) Regulations 2013, The Food Hygiene (Scotland) Regulations 2006, The Food Hygiene (Wales) Regulations 2006, The Food Hygiene (Northern Ireland) Regulations 2006, or any superseding legislation; requirements for food safety management systems and food hygiene training; requirements for fitness to work; outline of legal sanctions and role of Authorised Officers; outline of actions and responsibilities of Authorised Officers in their role of enforcement of legislation; examination and seizure of food, improvement and closure of unsatisfactory premises and the power of entry of Authorised Officers; relevance of Codes of Practice produced by the food trade and government and Industry Guides to Good Hygiene Practice produced by the government and recognised by the Food Standards Agency (FSA) and Food Standards Scotland; the defence of "due diligence".

2.2 *Application and supervision of good hygiene practice:*

- 2.2.1 *Standards of personal hygiene in the workplace:* Prevention of cross contamination by good personal hygiene and food handling practices, main points of “Food Handlers; Fitness to Work”, importance of, and reasons for, illness reporting and health screening; use of protective clothing; requirements for protective clothing including cleaning and replacement; effective hand washing techniques and monitoring of appropriate facilities; ensuring / enforcing rules with respect to jewellery and personal hygiene and that food operatives have clean hair, skin, nails and clothing.
- 2.2.2 *Temperature control:* Importance of temperature and time for the growth, survival and multiplication of microorganisms; the temperature danger zone; correct thermal processing, cooling, chilling, defrosting and freezing of food; use of chilled stores, frozen cold stores, blast chillers / freezers and temperature controlled environments; correct temperatures for the delivery, storage, preparation, thermal processing and cooling of food; maintaining and controlling correct food temperatures; critical control points and critical limits for ensuring correct food temperatures are maintained/achieved; methods for checking/monitoring food temperatures; need for temperature control during storage and transport of food.
- 2.2.3 *Pest control:* Signs of activity; environmental conditions inside and outside the workplace that may attract pests; environmental controls to deny access, harbourage, food and water measures for control and elimination of pests
- 2.2.4 *Waste control:* Types of waste, e.g. food waste, packaging, oil, processed water; effect of waste on food safety; importance of waste disposal; identification of deteriorating and spoiled food; segregation, storage and disposal of waste and suspect products.
- 2.2.5 *Cleaning and disinfection:* How poor practices of cleaning and disinfection may cause food safety hazards; definitions of cleaning, disinfection, sterilisation, detergent, disinfectant and sanitiser; possible effects of cleaning chemicals on the consumer and food; safe use and storage of chemicals; advantages and disadvantages of mechanical and manual washing systems, in-house and contract cleaning systems; “cleaning-in-place”, “cleaning-out-of-place”, “scheduled cleaning” and “clean as you go”; cleaning schedules and their importance in “due diligence” defence; cleaning to prevent cross contamination and cross contact; supervision of cleaning operations to ensure food safety hazards do not arise.
- 2.2.6 *Food and site security:* Terminology and elements of food defence systems to include threat assessments and vulnerability assessments (eg TACCP and VACCP); reasons for food defence systems; benefits of food defence systems; Importance of site security to food safety; reasons for screening and supervising visitors/contractors to food manufacturing sites.
- 2.2.7 *Monitoring and reporting:* Importance of monitoring to food safety; monitoring of critical control points, control points and critical limits; supervision of cleaning, staff; hygiene and food handling practices; receipt of goods including ‘use by’

and 'best before dates of food stock'; need to maintain and update records such as temperature charts, staff training, cleaning, maintenance, pest control, stock control; recording corrective actions; records required for "due diligence" defence; requirement for effective communication with regard to monitoring and reporting procedures; need for effective communication for the supervision and training of staff and the maintenance and improvement of standards; hazard reporting; staff-supervisor and supervisor-manager reporting procedures.

- 2.3 *Food safety management procedures:* Terminology, principles and procedures of HACCP based food safety management systems (to include control measures, critical control points, and critical limits); good hygiene practice and good manufacturing practice (prerequisite programmes); risk assessment; specific controls for biological, physical, chemical and allergenic hazards; controls for the receipt and storage of food; importance of, and methods for, stock control; date marking of food; importance of correct labelling, traceability and product recall procedures to food safety; responsibilities within food safety management systems; reasons why control measures may fail or break down; effect on food safety if variance occurs at critical control points and control points and if critical limits not met; corrective actions in the event of critical limits not being met or failure of control measures; responsibility of individuals for monitoring and / or corrective actions; responsibility of individuals to report failure of control measures; continuous improvement to food safety management by reviewing procedures and evaluating food safety controls; methods and procedures for evaluation.

3. **Understand the role of the supervisor**

- 3.1 *Responsibility and level of authority of relevant staff in respect to food handling practices:* Responsibilities of food business managers, supervisors and food operatives with regard to food safety; food safety policies; roles, responsibilities and levels of authority of members of a food safety management team; importance and methods of making all staff, visitors and contractors aware of food safety requirements. Role of supervisor in verification activities
- 3.2 *Requirements for induction and on-going training of staff:* Purpose of training; benefits; legal requirements; identification of training needs, training methods; induction; HACCP; training for new systems/procedures; refresher/remedial training; content of training programmes; training resources; sources of advice and guidance. Need for specific training appropriate to the role or task, eg for monitoring.
- 3.3 *Food safety culture:* Meaning of food safety culture; role of supervisor in promoting an effective food safety culture and methods for doing so; how to obtain advice, support and assistance.

Assessment and Grading

The knowledge and understanding of the candidates will be assessed by a 90-minute multiple-choice examination consisting of 45 questions. The multiple-choice examination is provided by RSPH.

The qualification is graded as either *Pass* or *Distinction*. Candidates who fail to reach the minimum standard for the *Pass* grade will be recorded as having not achieved the qualification and will not receive a certificate.

In order to be awarded a Pass a candidate who is able to satisfy the learning outcomes will achieve a score of at least 67% in the examination. The candidates must be able to recall relevant knowledge and facts from some parts of the specification and demonstrate a satisfactory level of understanding of the principles and concepts used in food safety such that the candidate will be able to satisfactorily work in the food manufacturing or related industries.

In order to be awarded a Distinction, a candidate who is able to satisfy the learning outcomes will achieve a score of at least 85% in the examination. Candidates must be able to recall relevant knowledge and facts from the entire specification with few significant omissions and demonstrate a high level of understanding of the principles and concepts used in food safety management.

Strong performance in some areas of the qualification content may compensate for poorer performance in other areas.

Centre Guidance

Special Assessment Needs:

Centres that have candidates with special assessment needs should consult The Society's Reasonable Adjustments and Special Consideration Policy; this is available from The Society and The Society's web site (www.rsph.org.uk).

National Occupational Standards:

This qualification is mapped to the following National Occupational Standards:

IMPFS102K. Understand how to maintain personal hygiene standards in food and drink operation.

IMPFS104K. Understand how to maintain workplace food safety in food and drink operations.

IMPFS107K. Understand how to identify and report potential food hazards in food and drink operations.

Recommended Qualifications and Experience of Tutors/Trainers:

RSPH would expect that tutors/trainers have teaching experience and a qualification in a relevant subject area, but recognises that experienced teachers/trainers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience. For the RSPH Level 3 Award in Food Safety for Food Manufacturing, RSPH recommends that a small team of tutors/trainers are used.

A suitable course team for the RSPH Level 3 Award in Food Safety for Food Manufacturing qualification might include:

- Tutors/trainers with experience of the management of food manufacturing establishments and food hygiene
- Tutors/trainers with experience of HACCP
- Tutors/trainers with experience of legislation relating to food and food premises
- Tutors/trainers with a background in Environmental Health.
- Tutors/trainers with a degree, Higher National Diploma, or Higher National Certificate in Food Science, Environmental Health, Environmental Science, Microbiology, or Level 4 Food Safety qualification

Progression Opportunities:

On completion of this qualification, learners will be able to gain employment within the food manufacturing sector, working in various production areas and companies. Candidates should be expected to be able to supervise others in these establishments where necessary/required.

Successful candidates can also progress on to further qualifications, such as:

- RSPH Level 4 Award in Managing Food Safety & Hygiene
- RSPH Level 3 Award in understanding how to develop a HACCP plan

Other Information:

All RSPH specifications are subject to review. Any changes to the assessment or learning outcomes will be notified to Centres in advance of their introduction. To check the currency of this version of the specification, please contact the Qualifications Department or consult the RSPH website.

Centres must be registered with RSPH.

Any enquiries about this qualification should be made to:

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