

## Level 4 Award in Managing the HACCP System for the Meat Industry

| Paper A | Paper Number: SPECIME |
|---------|-----------------------|
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## **IMPORTANT READ THE FOLLOWING INSTRUCTIONS CAREFULLY**

- 1. Candidates should complete the candidate details section below
- 2. This paper must be left on your desk at the end of the examination
- 3. You should write all your answers in the space provided on this exam paper
- 4. You are allowed 120 minutes to complete the examination
- 5. This exam paper consists of ten questions. (It should be noted in this specimen paper there are Four questions, in the live paper there will be Ten questions)
- 6. You should answer all of the questions
- 7. The Pass mark for this paper is 50%

| Candidate's details: |                |
|----------------------|----------------|
| First name:          | Surname:       |
| Exam date :          | Cohort number: |

| 1 a                    | Describe FIVE key elements of a HACCP training course for  | 5 Marks |
|------------------------|--|---------|
| 9                      | senior management of a meat processing plant.  |         |
|                        |  |         |
| Answer                 |  |         |
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| 1 b HA                 | ACCP team members will require training in HACCP, outline  | 5 Marks |
| wł                     | ACCP team members will require training in HACCP, outline hat additional training might be beneficial. | 5 Marks |
| 1 b HA<br>wh<br>Answer | ACCP team members will require training in HACCP, outline hat additional training might be beneficial. | 5 Marks |
| wł                     | ACCP team members will require training in HACCP, outline hat additional training might be beneficial. | 5 Marks |
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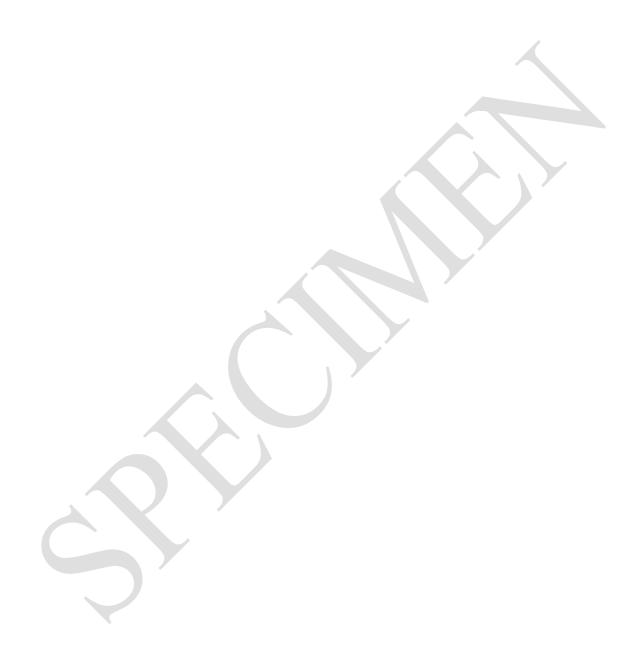
| 2    | а   | Explain why it is important to maintain the HACCP team.                                | 5 Marks |
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| Answ | er  |  |         |
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| 2    | b   | Outline what course of action the HACCP team leader needs t                            |         |
|      |     | take when new scientific knowledge about a hazard or contro measure becomes available. |         |
| Answ | er/ | measure becomes available.   |         |
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| 3    | а     | Explain why prerequisite programmes are used as a preliminary to HACCP in meat plants. | 5 marks |
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| Answ | er    | <u> </u>   |         |
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| 3    | b     | Explain why the prerequisite programme of product recall is                            | 5 Marks |
|      |       | needed to support a HACCP plan.  |         |
| Answ | er    |  |         |
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| 4 a    | Explain the term "significant hazard".                          | 5 Marks |
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| Answer |   |         |
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| 4 b    | Describe FIVE benefits that a meat plant operator might gain by | 5 Marks |
| A      | implementing an effective HACCP plan.                           |         |
| Answer |   |         |
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VISION, VOICE AND PRACTICE
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