

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

Paper A

Paper Number: SPECIMEN

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 senior management of a meat processing plant.	5 Marks
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Answer.....

1	b HACCP team members will require training in HACCP, outline what additional training might be beneficial.	5 Marks
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Answer

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2 a Explain why it is important to maintain the HACCP team.

5 Marks

Answer

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2 b Outline what course of action the HACCP team leader needs to take when new scientific knowledge about a hazard or control measure becomes available.

5 Marks

Answer

[illegible]

Answer

UNIVERSITY OF CALIFORNIA

Answer

SPENCER

4 a Explain the term “significant hazard”.

5 Marks

Answer

[illegible]

4 b Describe FIVE benefits that a meat plant operator might gain by implementing an effective HACCP plan.

5 Marks

Answer

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END OF PAPER A

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