

## **RSPH Level 2 Award in Food Safety for Food Manufacturing**

**April 2022**

**Guided Learning                      7 hours**  
**Total Qualification Time   7 hours**

**Ofqual Qualification Number    603/0716/X**

### **Description**

The objective of the *RSPH Level 2 Award in Food Safety for Food Manufacturing* is to cover the principles of food hygiene and safety for food handlers working in a manufacturing environment. It is valuable as a free-standing qualification or as an addition for people following other training programmes.

The purpose of this qualification is for learners to obtain a knowledge and understanding of; the importance of food hygiene and food safety, associated food hazards, good hygiene practice and controls based upon an awareness of food safety management systems.

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

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## **Unit: Food Safety for Manufacturing**

Guided Learning: 7 hours

Total unit time: 7 hours

Unit Level: 2

Unit reference number: D/615/3174

### **Summary of Outcomes:**

**To achieve this qualification, a candidate must:**

- 1. Understand food safety hazards, with reference to:**
  - 1.1 Contamination and cross-contamination hazards to food safety
  - 1.2 How contamination of food can cause illness or injury
  - 1.3 The importance of personal hygiene and behaviour to food safety
  - 1.4 The legal responsibilities of food operatives and food business operators
- 2. Understand how to control food safety hazards, with reference to:**
  - 2.1 Safe food handling practices and procedures for:
    - 2.1.1 Preventing or minimising the risk of cross contamination
    - 2.1.2 The separation of raw and processed food
    - 2.1.3 Temperature control
    - 2.1.4 Dealing with raw materials and finished product
    - 2.1.5 Keeping the work area and equipment clean and tidy
    - 2.1.6 Dealing with hazards and potential hazards
    - 2.1.7 Dealing with food spoilage and waste
    - 2.1.8 Controlling pests

Candidates successfully achieving this qualification will have knowledge and understanding of facts, procedures and ideas in Food Safety, specifically for the manufacturing industry, to complete well-defined tasks and address straight-forward problems. They will be able to interpret relevant information and ideas and will be aware of a range of information that is relevant to Food Safety within this food environment.

## Content:

### 1. Understand food safety hazards

- 1.1 *Contamination and cross-contamination hazards to food safety:* Contamination and cross-contamination of food by microbiological, chemical, physical and allergenic hazards; examples of each type; how contamination of food and food contact surfaces may occur; vehicles of contamination such as hands, cloths, utensils and equipment, hand contact surfaces, food contact surfaces; contamination routes such as from raw to processed food, food handlers to food and food contact surfaces to food.
- 1.2 *How contamination of food can cause illness or injury:* Definition of food poisoning; causes of food poisoning; incidence of food poisoning; common symptoms; at-risk groups; role of microorganisms in food poisoning; growth requirements of microorganisms; high risk foods; importance of toxins and spores; sources of food poisoning bacteria; potential impact on consumer health if hazards are not spotted and dealt with promptly to include physical, chemical and allergenic hazards.
- 1.3 *Personal hygiene and behaviour:* How it affects the safety of food, including the food operative's role in spotting and dealing with hazards, and reducing the risk of contamination. Need for food operatives to have clean hair, skin, nails and clothing; importance of following specified personal hygiene procedures such as hand-washing. Risk to food safety of food operatives suffering from diseases and infections that can be transmitted through or by food; the need to report such illnesses to supervisors and/or managers before entering the production area. Risk to food safety from cuts and wounds; need to report cuts, wounds, skin infections and grazes to supervisors and/or managers; importance of treating and covering cuts, boils, skin infections and grazes, and how to do so. Types of protective clothing and headgear that should be worn, importance of keeping protective clothing clean and in good condition. Need for the direct handling of food to be kept to a minimum. Risk to food safety from jewellery and accessories. Need for incidents to be recorded.
- 1.4 *Legal responsibilities of food operatives and food business operators:* Effect of poor food safety to food businesses. Legal responsibilities of food businesses and food operatives; 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 Regulations (Northern Ireland) 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.

## 2. Understand how to control food safety hazards

- 2.1 *Safe food handling practices and procedures*: Role and importance of food safety management systems in reducing the risk of food poisoning by identifying and controlling food safety hazards; outline of food safety systems such as *Good Manufacturing Practice* / prerequisite programmes and HACCP; role of industry guides and supervisors in providing advice, support and assistance for maintaining and promoting food safety.

Controlling food safety hazards by:

- 2.1.1 *Preventing or minimising the risk of cross contamination*: Using appropriate food handling practices and procedures for reducing the risk of contamination and cross-contamination; ensuring food is handled as little as possible.
- 2.1.2 *Separation of raw and processed food*: Separation of finished products from other materials; separation of raw and processed foods.
- 2.1.3 *Temperature control*: Range of 'The Temperature Danger Zone' and its importance to bacterial growth; correct temperatures for the processing and storage of different foods; appropriate temperatures for chilled storage and frozen cold storage; monitoring and recording of food temperatures during processing and storage.
- 2.1.4 *Dealing with raw materials and finished product*: Procedures to follow when dealing with raw materials and finished product including receipt of deliveries, storage, date marking, correct labelling of finished product; and stock rotation. Importance of traceability; procedures for quarantining potentially contaminated foods and raw materials and implementing corrective action.
- 2.1.5 *Keeping the work area and equipment clean and tidy*: Risk to food safety from all categories of hazards if work area and equipment are not kept clean and tidy; definitions and examples of "clean-as-you-go", "scheduled cleaning", "cleaning in place" and "cleaning out of place"; cleaning frequency; uses of cleaning and disinfection chemicals; steam cleaning; cleaning procedures for premises, equipment and utensils; importance of using appropriate cleaning materials; storage of tools, utensils and equipment
- 2.1.6 *Dealing with hazards and potential hazards*: Importance of identifying food hazards and prompt reporting to supervisors and managers (to include faulty equipment, food at incorrect temperature, out-of-date stock, presence of pests, spoiled food, spillages and possible contamination problems).
- 2.1.7 *Dealing with food spoilage and waste*: Causes of food spoilage, how to recognise it and what to do if food spoilage is discovered; types of food waste in the workplace and procedures for its safe handling; importance of waste disposal.

- 2.1.8 *Controlling pests*: Control of pests such as rats, mice, cockroaches, flies, birds, stored product insects; conditions favourable to attracting pests; signs of pest activity; contamination of food and surfaces by pests; preventing access to pests; reporting arrangements.

## **Assessment**

The knowledge and understanding of the candidates will be assessed by a multiple-choice examination. The multiple-choice examination is provided by RSPH. The examination consists of 30 questions. A candidate who is able to satisfy the learning outcomes will achieve a score of at least 20 out of 30 in the examination. Strong performance in some areas of the qualification content may compensate for poorer performance in other areas.

The duration of the examination is 40 minutes.

## **Centre Guidance**

### **Recommended Reading:**

Donaldson, R.J. 2010. Essential Food Hygiene (4<sup>th</sup> Edition)  
Royal Society for Public Health Level 2 Food Safety Tutor Pack

### **Special Assessment Needs:**

Centres that have candidates with special assessment needs should consult The Society's Reasonable Adjustment and Special Consideration Policy; this is available from The Society and The Society's web site ([www.rsph.org.uk](http://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:**

The Society would expect that tutors have teaching/training 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.

Suitable qualifications for the RSPH Level 2 Award in Food Safety for Manufacturing include:

- a) Degree or Dip. HE in:
- Food Science
  - Environmental Health
  - Environmental Science
  - Home Economics
  - Microbiology

or one that contains elements of these subjects.

- b) HNC/D in one of the above.  
c) Level 3 qualification in Food Safety  
d) Level 4 qualification in Food Safety  
e) Graduate Diploma in Food Science and Technology of The Institute of Food Science and Technology.

### **Progression Opportunities:**

On completion of this qualification learners will be able to gain employment within the food manufacturing sector in operations requiring the safe handling and processing of food.

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

- RSPH Level 3 Award in Supervising Food Safety and Hygiene
- RSPH Level 3 Award in Food Safety for Food Manufacturing
- RSPH Level 2 Award in Understanding HACCP

### **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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