

# RSPH Level 4 Award in Managing Food Safety and Hygiene

### **Controlled Assignment – Manufacturing**

Ofqual Accreditation Number 603/2407/7

Paper Two Paper Number: Specimen

### IMPORTANT READ THE FOLLOWING INSTRUCTIONS CAREFULLY

- 1. You have 10 minutes, before the examination starts, to provide information on your current place of work or manufacturing operation known to you, this can be completed on the following two pages
- 2. Candidates should complete the candidate details section below
- 3. This paper must be left on your desk at the end of the examination
- 4. You should write all your answers in the space provided on this exam paper
- 5. You are allowed 120 minutes to complete the examination
- 6. This exam paper consists of two sections, each of five questions
- 7. You should answer all of the questions
- 8. The Pass mark for this paper is 50%

Candidate details:	
First name:	Surname:
Exam date:	Cohort number/test series:

You have 10 minutes to write a brief outline of the type of work you undertake in either a current or previous working environment.				
MUCT DE COMPLETED DEFODE EVAN	DADEDO ADE			

## MUST BE COMPLETED BEFORE EXAM PAPERS ARE TURNED OVER

# DO NOT TURN OVER UNTIL TOLD TO DO SO BY THE INVIGILATOR

### **Part 1 Operational Food Safety Management**

Using examples from a workplace or manufacturing operation you are familiar with, where applicable, answer the following questions.

1 Identify FOUR food safety hazards, one from each hazard category,

and for each hazard explain how it may enter the manufacturing process.			
Answer			

	a) Describe the control measures.	4 marks			
Ansv	Answer				
b	Explain the actions a food handler should take if monitoring shows	6 marks			
b	Explain the actions a food handler should take if monitoring shows that each hazard has not been properly controlled.	6 marks			
b <sub>.</sub>		6 marks			
D <sub>1</sub>	that each hazard has not been properly controlled.	6 marks			
b		6 marks			
, D	that each hazard has not been properly controlled.	6 marks			
b	that each hazard has not been properly controlled.	6 marks			
D	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				
	that each hazard has not been properly controlled.				

allergens in the food production area.	TO Marks
Answer	

4	a)	Identify TWO core temperature and time combinations that could be used as valid critical limits.	2 marks
Ans	wer		
	b)	For ONE critical limit STATE the relevant corrective actions if	8 marks
	Í	monitoring shows that there has been a failure to meet the critical	
		limit.	
Ans	wer		
,			

5 a	Explain the benefits of Third Party Certification Schemes.	4 marks
Answ	er	
• • • • • • • • • • • • • • • • • • • •		
• • • • • • • • • • • • • • • • • • • •		
•••••		
b)	Outline how a food business operator would prepare for an	6 marks
	inspection by a third party certification scheme.	
Answ	er	

### Part 2 The Role of the Manager

With reference to a manufacturing operation you are familiar with:

Describe TWO events that would require a manager to review the food

safety management procedures of the manufacturing operation. **Answer** ..... ..... ..... ..... ..... ..... ..... ...... ...... ..... ..... ..... ..... ..... ..... ..... ...... ..... ..... ..... ..... ..... .....

2	Describe how a manager would ensure that any changes identified as a result of a review of food safety management procedures are implemented.	10 marks
An	swer	
• • • •		
••••		
••••		
••••		
• • • •		
••••		
••••		
• • • • •		
••••		
••••		
• • • •		

nswer	

Explain how a manager would assess the effectiveness of cleaning

temperature monitoring procedures are effective.				
Answer				

4 Outline the resources that a manager should provide to ensure that

5	The prerequisite programme for Allergen Management is to be reviewed:	
	a) Identify FOUR key areas that should be included in the review.	2 marks
Ans	swer	
• • • • •		
••••		
••••		
_		
	b) For each area identified, outline how the allergen management	8 marks
	procedures could be verified.	
•••••		
•••••		
•••••	······································	
• • • • •		
••••		

### **END OF PAPER**

# THIS PAGE IS LEFT INTENTIONALLY BLANK

# THIS PAGE IS LEFT INTENTIONALLY BLANK



59 Mansell Street

www.rsph.org.uk

London E1 8AN