

Level 4 Award in Managing the HACCP System

Marking Guide, Paper A Specimen

<p>1a)</p>	<p>Describe five key elements of a HACCP training course for senior Management.</p>	<p>It would be expected that the answer would cover relevant key elements such as the legal requirement for HACCP based systems, benefits of introducing HACCP, senior management's responsibilities for food safety, resource requirement, basic outline of HACCP and importance of a team approach. Answer to be focused on a HACCP training course. All of the five selected elements to be suitably described, no more than five should be given in the answer.</p>	<p>5 marks</p>
<p>1b)</p>	<p>HACCP team members will require training in HACCP, outline what additional training might be beneficial.</p>	<p>The answer must focus on the additional training and not on a HACCP training course. There is plenty of opportunity for candidates to suggest potential training requirements; these might include auditing, food safety especially microbiology, communication skills, process knowledge. Each requirement must be outlined, a list is not sufficient.</p>	<p>5 marks</p>
<p>2a)</p>	<p>Explain why it is important to maintain the HACCP team.</p>	<p>The answer must focus on "why". It would be expected that the answer would cover the need for scheduled review probably annually and for ad hoc reviews when there are changes; the need to keep sufficient knowledge within the HACCP team and the food operation; and to continue to harness the benefits of team working. The points made must be explained.</p>	<p>5 marks</p>
<p>b)</p>	<p>Outline what course of action the HACCP team leader needs to take when new scientific knowledge about a hazard or control measure becomes available.</p>	<p>It would be expected that the answer would include the need for the team leader to initiate a HACCP review by calling a HACCP team meeting. There may be a need to gather further information and the team leader may decide if an external specialist would be helpful to discuss the impact of the new knowledge. The HACCP plan would need to be updated as necessary and all changes recorded. The points would need to be outlined, again a list is not sufficient.</p>	<p>5 marks</p>
<p>3a)</p>	<p>Explain why we use prerequisite programmes as a preliminary to HACCP.</p>	<p>The answer must focus on "why". Possible answers could include providing a firm foundation on which to build HACCP, to enable the HACCP plan to focus on the significant hazards, reduce the amount of repetition in the HACCP plan so easier/quicker to develop and review, to give the generic</p>	<p>5 marks</p>

<p>b)</p>	<p>Explain why the prerequisite programme of product recall is needed to support a HACCP plan.</p>	<p>controls focus so their importance to food safety management is not forgotten, to enable the HACCP plan to function when implemented. All points to be suitably explained.</p> <p>The answer should explain situations where a HACCP product recall (removing product from the market-place) might be required. For example, if the HACCP system breaks down, possibly due to staff failing to perform their monitoring activities correctly, or that the results of verification show that the control measures have not been as effective as expected. This might suggest issues with the validation. The answer could state that many product recalls are due to failure of a prerequisite programme as these are not normally subject to the same frequency of checking as that applied to CCPs. The answer could also state that product recall is not normally part of a CCP corrective action – if an appropriate frequency for monitoring has been determined</p>	<p>5 marks</p>
<p>4a)</p>	<p>Explain the term “significant hazard”.</p>	<p>The answer should explain these are hazards that are of such a nature that their elimination or reduction to acceptable levels is essential for safe food production. It may state that they are determined in hazard analysis and are likely to occur and cause harm to the consumer.</p>	<p>5 marks</p>
<p>b)</p>	<p>Describe five benefits that a food business operator might gain by implementing an effective HACCP plan.</p>	<p>The candidate has the opportunity to describe five benefits of their choice. It must be noted that only five are required and they must be relevant to a food business operator. It is suggested that the benefits should be distinct from each other, not the same one explained five different ways. Each benefit must be described, a list is not appropriate</p>	<p>5 marks</p>