

RSPH Level 2 Award in Understanding HACCP for the Meat Industry

Date: November 2019

Guided Learning 7 Hours
Total Qualification Time 7 Hours

Ofqual Qualification Number 603/5237/1

Description

The objective of the RSPH Level 2 Award in Understanding HACCP for the Meat Industry is to cover the principles of HACCP that are relevant to all meat plant operatives and for learners to develop an understanding of these principles. The qualification was developed in response to the 2018 review of the meat cutting plants and cold storage sector by the Food Standards Agency and Food Standards Scotland. The qualification will enable all personnel to understand their roles and responsibilities in relation to HACCP in meat plants.

This qualification introduces the concept of HACCP for meat and enables the learner to develop an understanding of all pre-requisite control, monitoring and corrective action procedures for which they may be directly responsible in order to ensure effective food safety in a meat establishment.

RSPH is a Business Partner of the Craft Guild of Chefs.



<http://craftguildofchefs.org/>

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Unit: Overview of HACCP in meat establishments

Unit Level: 2

Unit reference number: A/617/5237/1

Summary of Outcomes:

To achieve this qualification, a candidate must:

1. **Understand the purpose of HACCP in meat establishments, *with reference to:***
 - 1.1 Why HACCP was developed
 - 1.2 The importance of HACCP systems within the meat industry
 - 1.3 The meaning of terms used in the HACCP system
2. **Understand prerequisites and principles of HACCP in meat establishments, *with reference to:***
 - 2.1 The prerequisite programmes that need to be in place in a meat establishment before the HACCP plan is developed
 - 2.2 The process of developing a HACCP plan for meat establishments based on CODEX HACCP Principles

Candidates successfully achieving this unit will have knowledge and understanding of facts, procedures and ideas for HACCP for Meat Plants, in order 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 meat plants.

Content:

1. Understand the purpose of HACCP in meat establishments

- 1.1 *Why HACCP was developed:* HACCP explained as a systematic approach to food safety management in meat establishments; need for and benefits of systems that control the safety of meat and meat products; origins and reasons for development of HACCP.
- 1.2 *The importance of HACCP systems within the meat industry:* Legal requirements for meat establishments concerning HACCP and the control of food safety hazards (EC Regulation 852/2004 on the hygiene of foodstuffs and Regulation 853/2004 on specific hygiene rules for food of animal origin; contribution of HACCP to a "Due Diligence" defence for meat establishments.
- 1.3 *The meaning of terms used in the HACCP system:* HACCP plan; process flow diagram; hazard and hazard analysis; risk; significant hazards; control measures; critical control point; critical limit; monitoring; corrective action; validation and verification, associated documentation and review.

2. Understand prerequisites and principles of HACCP in meat establishments

- 2.1 *The prerequisite programmes that need to be in place in a meat establishment before the HACCP plan is developed:* Prerequisite programmes within a meat establishment including training, personal hygiene, buildings and equipment, cleaning and disinfection procedures, pest management and waste management systems, labelling, traceability and recall procedures.
- 2.2 *The process of developing a HACCP plan for meat establishments based on CODEX HACCP Principles:* The HACCP team; product descriptions and intended use; process flow diagram; confirmation of flow diagram; identification of hazards; determination of the significant hazards and the control measures for each; identification of critical control points and their critical limits; monitoring systems, corrective actions, validation and verification procedures and record keeping.

Assessment:

The knowledge and understanding of the candidates is assessed by a 45-minute multiple-choice examination consisting of 20 questions. A candidate who is able to satisfy the learning outcomes will have attained a score of at least 14 marks in the examination. The assessment is graded as Pass or Fail. Strong performance in some areas of the qualification content may compensate for poorer performance in other areas.

The multiple choice examination is provided by RSPH.

Centre Guidance

Suggested Reading

Donaldson, R.J. 2010. Essential Food Hygiene (4th Edition)
Royal Society for Public Health Level 2 Food Safety Tutor Pack
Codex Alimentarius: Codex Alimentarius Commission www.codexalimentarius.net

Recommended Prior Learning:

There are no recommended prior learning requirements for this qualification. The possession of a qualification in food hygiene, such as *The RSPH Level 2 Award in Food Safety for Food Manufacturing* or *RSPH Level 2 Award in Food Safety and Hygiene* would be advantageous but is not essential.

National Occupational Standards:

This qualification is mapped to the following National Occupational Standards:

IMPFS130K	Understand how to analyse and control food safety hazards and risks in food and drink operations
IMPFS124K	Understand how to manage food safety in food and drink operations
IMPFS122Kv1	Understand analysis and control of food safety hazards and risks in manufacture

Special Assessment Needs:

Centres that have candidates with special assessment needs should consult the RSPH's Reasonable Adjustments and Special Consideration Policy, this is available from the RSPH and the RSPH's web site www.rsph.org.uk

Recommended Qualifications and Experience of Tutors/Trainers:

The RSPH would expect that tutors have teaching/training experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience. It is, however, recommended that tutors/trainers have experience of implementing and maintaining HACCP systems.

Suitable qualifications for the RSPH Level 2 Award in HACCP include:

a) Degree or Dip. HE in:

Food Science
Environmental Health
Environmental Science
Microbiology

or one that contains elements of these subjects.

b) HNC/D in one of the above.

c) Level 3 qualification in HACCP such as:

RSPH Level 3 Award in Understanding how to Develop a HACCP Plan

d) Graduate Diploma in Food Science and Technology of The Institute of Food Science and Technology.

Progression Opportunities:

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

- RSPH Level 3 Award in Supervising Food Safety and Hygiene
- RSPH Level 3 Award in Food Safety Supervision for Manufacturing
- RSPH Level 3 Award in Understanding how to Develop a HACCP Plan for the Meat Industry
- RSPH Level 3 Award in Understanding how to Develop a HACCP Plan

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.

Specimen assessment materials are available on the RSPH website.

Centres must be registered with RSPH.

Any enquiries about this qualification should be made to:

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