Level 3 Award in Implementing Food Safety Management Procedures
Syllabus

A Introduction

Candidates should understand the need for food businesses to adopt a food safety management system based on Codex principles and be able to:

i   State the benefits of a food management system in a food business.

ii Explain the responsibilities of management in respect of the legal requirement to maintain a food safety management system.

iii Explain the consequences of failing to comply with legislation.

iv Define the terms 'hazard', 'risk' and 'control'.

B Policies, controls and standards

Candidates should understand the various controls that need to be put into place to protect the safety of food and be able to:

i   Explain the importance of supervision and instruction and/or training for all food handlers.

ii Explain the importance of a good personal hygiene policy.

iii Explain the requirement of a maintenance programme for the premises and the equipment therein.

iv Describe the difference between general cleaning and specific high-priority cleaning.

v   Explain why suppliers should be quality assured and how this can be accomplished.

vi Describe correct storage conditions and stock control procedures.

vii Explain how a pest control policy can assist in the prevention of food contamination.

C Codex principles of HACCP

Candidates should understand the seven basic principles of the HACCP system and how these can be equated to a food safety management system for a catering enterprise and be able to:

i   Conduct a hazard analysis.

ii Determine critical control points.

iii Establish critical limit(s).

iv Establish a system to monitor control of the critical control points.

v   Establish the corrective action to be taken when monitoring indicates that a particular critical control point is not under control.

vi Establish procedures for verification to confirm that the HACCP system is working effectively.

vii Establish documentation concerning all procedures and records appropriate to these principles and their application.

D Food safety management tools (England SFBB)

Candidates should understand how a tool, such as Safer Food, Better Business, can assist in implementing the HACCP requirements of a food safety management system and be able to:

i   Explain safe methods of cooking, chilling and cleaning.

ii Adapt and develop safe methods to suit specific business needs.

iii Explain how safe methods can be verified.

iv Describe the concept of 'management by exception'.

v   Explain the opening and closing checks that staff should carry out in maintaining a safe environment for food preparation.

vi Identify methods of documenting and reviewing a food safety management system.

vii Explain how to communicate the information recorded in the food safety management system to fellow food handlers.