

Food Safety

HABC Level 4 Award in Food Safety Management for Manufacturing (QCF)

This qualification is aimed at managers working in a food or drink manufacturing environment. The qualification is intended for learners already working in manufacturing, or those who are preparing to work in the industry, and whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team. This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; the focus is on the importance developing, implementing and monitoring food safety procedures

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 4 Award in Food Safety Management for Manufacturing is currently under review and an updated qualification specification will be available from early 2017.

How long will it take me to achieve this qualification?

This qualification is usually obtained by taking a 5 day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

How is the qualification assessed?

This qualification is assessed through a 2-part examination.

- Part one is a 30 question multiple-choice examination.
- Part two is a written examination where learners choose 4 from 6 questions, totaling to a possible 70 marks.

What next?

Individuals achieving this qualification will be able to progress to food manufacturing competency based qualifications (NVQs/Apprenticeships).

Where can this course be taken?

Through any HABC approved training centre.

Qualification Number: 500/7326/6

Credit Value: 6

Highfield Fact Sheet

Sample questions (*marks for guidance only*):

Multiple-choice

- The main reason for having a linear workflow in a food room is to prevent the:
 - multiplication of bacteria
 - microbiological contamination of food
 - chemical contamination of food
 - physical contamination of food
- The **main** responsibility of a manager regarding pest management is to:
 - train food handlers to check bait boxes
 - ensure that staff report signs of a pest infestation
 - understand how poisons work in killing insects
 - train food handlers to inspect rodent traps
- Which of these is the best method of controlling bacterial multiplication on food?
 - Minimising the time of food preparation at room temperature
 - Ensuring that the cooking temperature is above 50°C
 - Using separate equipment for raw and cooked food
 - Purchasing food from reputable suppliers

Written examination

- Describe the importance of ensuring a food business uses approved food suppliers. (5 marks)
 - Outline the checks you, as a manager, could put in place to approve food suppliers. (6 marks)
 - Identify problems that may occur at the delivery stage, and outline controls that could be implemented to prevent hazards at this step. (6.5 marks)
- Describe the factors you would need to take into account when assessing the food hygiene training needs of your staff. (4 marks)
 - Outline the content of a short training session to be delivered to staff with regards to the control of physical contamination in a food business. (9.5 marks)
 - Describe 4 ways the effectiveness of the training programme could be assessed in the workplace. (4 marks)
- Outline why creating a positive food safety culture is important in a business, your answer should include a brief description of what a positive food safety culture is. (4 marks)
 - Excluding** references to training, identify and explain ways in which a manager of a food business could improve the food safety culture of their business. (6.5 marks)
 - Identify **key** elements you would include in a 1 to 2 hour internal HACCP awareness training programme for team leaders/supervisors to enable them to effectively implement and follow the company's HACCP plan. In your answer, you should outline why the elements identified are important. (7 marks)