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Qualification Specification

Highfield Level 3 Award in Food Safety for Catering (RQF)

Qualification Number: 603/4942/6

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Highfield Level 3 Award in Food Safety for Catering (RQF)

Introduction

This qualification specification is designed to outline all you need to know to offer this qualification at your centre. If you have any further questions, please contact your account manager

Qualification regulation and support

The Highfield Level 3 Award in Food Safety for Catering has been developed and is awarded by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF). The RQF includes those qualifications regulated by Ofqual. It is also suitable for delivery in Wales and is regulated by Qualifications Wales.

Key facts

Qualification number:	603/4942/6
Learning aim reference:	60349426
Credit value:	3
Assessment method:	Multiple-choice examination
Guided learning hours (GLH):	20
Total qualification time (TQT):	25

Qualification overview and objective

The objective of this qualification is to support a role in the workplace and give learners personal growth and engagement in learning. The qualification is designed for learners who wish to progress to higher or supervisory level within a food catering business.

Topics include ensuring compliance with food safety legislation, the application and monitoring of good hygiene practice, how to implement food safety management procedures and the application and monitoring of good practice regarding contamination, microbiology and temperature control.

Entry requirements

To register on to this qualification, learners are required to be 14 years of age or above.

It is also advised that learners have a minimum of Level 1 in English and Maths or equivalent.

Guidance on delivery

The total qualification time for this qualification is 25 hours, of this 20 hours are recommended as guided learning hours.

TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming guided learning hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.

Guidance on assessment

This qualification is assessed by multiple-choice examination, externally set and marked by Highfield

Qualifications.

Learners must complete 45 questions within 90 minutes. Successful learners will have to demonstrate knowledge and understanding across the qualification syllabus and achieve a pass mark of 66% (30/45). Learners will receive a Distinction if they achieve a pass mark of 80% (36/45).

This qualification is graded pass/distinction/fail.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Guidance on quality assurance

Highfield Qualifications require centres to have a robust mechanism for internal quality assurance in place. Internal quality assurance must be completed by an appropriately qualified person and who must not have been involved in any aspect of the delivery or assessment of the course they are quality assuring.

For more information on internal quality assurance processes, please refer to the tutor, assessor and IQA support pack available to download from the Highfield website.

Recognition of prior learning (RPL)

Centres may apply to use recognition of prior learning or prior achievement to reduce the amount of time spent in preparing a learner for assessment. For further information on how centres can apply to use RPL as described above, please refer to the Recognition of Prior Learning (RPL) Policy in the members' area of the Highfield Qualifications website. This policy should be read in conjunction with this specification and all other relevant Highfield documentation.

Tutor requirements

Highfield recommends that Nominated Tutors have teaching experience and hold a qualification in the relevant subject area.

Therefore, it is recommended that Tutors have a Level 4 Food Safety qualification from a recognised Awarding Body, together with relevant work experience and a training qualification or training experience.

Suitable Subject Area Qualifications may include:

- Degree or DipHE in a related subject such as:
 - Food Science
 - Environmental Health
 - Home Economics
 - Microbiology
 - or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 4 qualification in Food Safety;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology; or
- any other Highfield approved qualification.

Suitable Teaching Qualifications include:

- Highfield Level 3 Award in Delivering Training (RQF);
- Highfield Level 3 International Award in Delivering Training (IADT);
- Level 3 or 4 PTLLS or above;
- Diploma or Certificate in Education;
- Bachelors or Masters Degree in Education;
- City and Guilds Teachers Certificate or equivalent;
- Level 3 or 4 NVQ in Training and/or Development; or
- Proof of at least 30 hours of training in any subject.

It is also recommended that Nominated Tutors are able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

Reasonable adjustments and special considerations

Highfield Qualifications has measures in place for learners who require additional support. Please refer to Highfield’s Reasonable Adjustments Policy for further information/guidance.

ID requirements

It is the responsibility of the centre to have systems in place to ensure that the person taking an assessment is indeed the person they are claiming to be. All centres are therefore required to ensure that each learner’s identification is checked before they undertake the assessment. Highfield Qualifications recommends the following as proof of a learner’s identity:

- a valid passport (any nationality)
- a signed UK photocard driving licence
- a valid warrant card issued by HM forces or the police
- another photographic ID card, e.g. employee ID card, student ID card, travel card etc.

If a learner is unable to produce any of the forms of photographic identification listed above, a centre may accept another form of identification containing a signature, for example, a credit card. Identification by a third-party representative, such as a line manager, human resources manager or invigilator, will also be accepted.

For more information on learner ID requirements, please refer to Highfield Qualifications’ Core Manual.

Progression opportunities

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following qualifications:

- Level 4 Award in Food Safety in Catering
- Hospitality competency-based qualifications

Useful websites

- www.highfieldqualifications.com
- www.highfieldproducts.com
- www.food.gov.uk

Recommended training materials

Supervising Food Safety (Level 3), Sprenger, R.A. Highfield.co.uk Ltd

Hygiene Sense, Sprenger, R.A. Highfield International

Appendix 1: Qualification structure

To complete the Highfield Level 3 Award in Food Safety for Catering (RQF), learners must complete **all units** contained within the mandatory group.

Mandatory group

Unit reference	Unit title	Level	GLH	Credit
M/617/7267	Food Safety for Catering	3	20	3

Appendix 2: Qualification content

Unit 1: Food Safety for Catering

Unit number: M/617/7267

Credit: 3

GLH: 20

Level: 3

Learning Outcomes	Assessment Criteria
<i>The learner will</i>	<i>The learner can</i>
<p>1. Understand the requirements for ensuring compliance with food safety legislation and management procedures</p>	<p>1.1 Recognise the importance of implementing food safety management procedures</p> <p>1.2 Recognise the responsibilities of those working in a catering environment in respect of food safety legislation and procedures for compliance</p> <p>1.3 Identify the process for applying a food safety management system into a food business</p> <p>1.4 Identify methods for, and the importance of, verifying food safety controls and procedures</p> <p>1.5 Recognise the responsibilities of those working in a catering environment when identifying and selecting suitable controls and monitoring, to prevent food safety hazards from purchase to service</p>
<p>2. Understand the application and monitoring of good practice regarding contamination, temperature control, personal hygiene and cleaning</p>	<p>2.1 Identify the process of implementing and maintaining high standards of personal hygiene within a catering operation</p> <p>2.2 Recognise the requirements for induction and ongoing training of staff to ensure competency</p> <p>2.3 Identify the process of implementing procedures for cleaning, disinfection and waste disposal</p> <p>2.4 Identify the actions that need to be taken with regards to pest control</p> <p>2.5 Recognise the responsibilities of those working in a catering environment when identifying hazards posed by, and procedures</p>

	<p>to control, microbiological, chemical, physical and allergenic contamination</p> <p>2.6 Recognise the importance of, and methods for temperature control within a food catering process</p>
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Indicative content

LO1 Understand the requirements for ensuring compliance with food safety legislation and management procedures

1.1 Recognise the importance of implementing food safety management procedures

- The terms:
 - Food hygiene/safety
 - Food poisoning
 - Food safety hazard
 - Food safety management system
- The main characteristics of food related illness, including the terms:
 - Contamination
 - Cross-contamination
 - Causative agent
 - Food vehicle
 - Incubation/onset time
 - Pathogen
 - Common symptoms

1.2 Recognise the responsibilities of those working in a catering environment in respect of food safety legislation and procedures for compliance

- An awareness of the current food safety legislation requirements affecting food handlers' and supervisors' responsibilities, including:
 - Awareness of requirements for HACCP based procedures
 - Temperature control
 - Contamination
 - Handling practices
 - Personal hygiene
 - Cleaning and disinfection
- The role of those working in a catering environment in internal and external food safety inspections/audits
- The role of those working in a catering environment in dealing with food complaints, food poisoning allegations and investigations
- The role of those working in a catering environment during a food safety inspection
 - Importance of accompanying enforcement officers
 - The importance of accurate written records

- The potential consequences of non-compliance or the prosecution of a catering business and awareness of the penalties that can be applied to both food handlers and food business operators for non-compliance with food safety legislation
- Due diligence defence

1.3 Identify the process for applying a food safety management system into a food business

- Food safety management systems
- The importance of identifying hazards, control measures, monitoring actions, corrective actions, verification and documentation at steps in the catering process which are critical to food safety
- Responsibilities and daily activities of food handlers and supervisors to implement and monitor food safety practice and procedures, including opening and closing checks
- Role of those working in a catering environment in ensuring appropriate corrective actions for deviations from control points in food production, including supervisory actions to take when performance does not achieve standards and targets
- The importance of providing feedback to those responsible for the food safety procedures and the types of issues you need to address
- The importance of up-to-date, accurate documentation and records, and examples of the type of records that may be used in a catering business

1.4 Identify methods for, and the importance of, verifying food safety controls and procedures

- Responsibilities of those working in a catering environment with regards to verification
- Role of an audit/inspection in verification

1.5 Recognise the responsibilities of those working in a catering environment when identifying and selecting suitable controls and monitoring, to prevent food safety hazards from purchase to service

- Implementing and monitoring controls to minimise hazards from delivery and unloading
- The importance of clear labelling of food
- Ensuring and monitoring food storage conditions are suitable and specify the temperatures required for different food
- Why stock rotation procedures are important
- Distinguish between 'Use By' and 'Best Before' date codes and explain why food past its code must be disposed of
- Role of those working in a catering environment in implementing and controls at the stages of thawing, preparation, cooking, cooling, reheating, holding and serving of food

LO2 Understand the application and monitoring of good practice regarding contamination, temperature control, personal hygiene and cleaning

2.1 Identify the process of implementing and maintaining high standards of personal hygiene within a catering operation

- Overview of best practice requirements for personal hygiene of food handlers regarding:
 - Handling practices
 - Protective clothing
 - Fitness to Work, including relevance of the term 'carrier'
 - Role of those working in a catering environment in securing high standards of personal

hygiene

- Open wounds and first aid dressings
- Hand washing facilities that should be provided in a catering environment, and how these facilities can be managed and monitored on a day to day basis
- Common barriers to effective hand washing, how to overcome these to ensure food handlers wash hands effectively at appropriate times and how this can be monitored
- The importance of implementing and enforcing systems regarding the reporting of illness and infections, promptly and actions to be taken if a food handler poses a threat to the safety of the food, including the terms ‘healthy’ and ‘convalescent’ carrier

2.2 Recognise the requirements for induction and ongoing training of staff to ensure competency

- The objectives and benefits of food safety training to ensure competency
- The importance of training records
- How to communicate standards and procedures to staff
- How to assess the competency of staff

2.3 Identify the process of implementing procedures for cleaning, disinfection and waste disposal

- Definitions of:
 - Cleaning
 - Bactericide
 - Detergent
 - Disinfectant
 - Disinfection
 - Sanitiser
 - Sanitisation
 - Biodegradable
 - Contact time
- The reasons for cleaning
- How cleaning processes can be effectively supervised, including the use of cleaning schedules
- The steps involved in cleaning and disinfecting or in sanitising
- The importance of using the correct equipment, utensils and chemicals when cleaning
- Safety precautions that should be considered when storing chemicals and cleaning and disinfecting work areas or equipment
- The hazards associated with poor cleaning
- The difference between ‘clean as you go’ and ‘scheduled cleaning’
- Typical areas in a catering operation that will require cleaning, disinfecting and/or sanitising
- The hazards associated with incorrect waste management
- How to clear and dispose of waste safely
- Identification, segregation and disposal of unfit and spoilt food
- The importance of keeping internal and external waste areas clean

2.4 Identify the actions that need to be taken with regards to pest control

- Common food pests
- The main signs of pest infestations

- Why food pests are a hazard to food safety
- The role of those working in a catering environment in preventing the access and harbourage for pests and in implementing suitable control measures
- The role of those working in a catering environment in pest management:
 - Action to take in the event of a pest complaint by a customer or a member of staff
 - Importance of liaison with an appropriate pest control contractor
 - Staff training and awareness
 - If they find evidence of a pest infestation

2.5 Recognise the responsibilities of those working in a catering environment when identifying hazards posed by, and procedures to control, microbiological, chemical, physical and allergenic contamination

- Microbiological hazards posed by
- Raw food
- High-risk foods
- Low-risk foods
- Raw ready-to-eat raw foods
- Sources of contamination hazards
- The different types of microbes of interest to the food industry, including pathogens, low dose pathogens, spoilage and beneficial
- The principal causes of microbiological multiplication and survival
- The principal causes of food safety contamination hazards:
 - Cross-contamination
 - Personal health
 - Handling issues
 - Labelling issues
 - Pests
 - Human factors (including lack of effective supervision)
- How good design can help avoid cross contamination through workflow and layout:
 - The hazards associated with poor design and construction of food premises
 - The meaning of the term ‘linear workflow’ and examples of how this can be achieved
 - The importance of using washing and cleaning facilities and equipment appropriately and the need for good lighting
 - The hazards associated with damaged equipment and surfaces in a food room
 - Role of those working in a catering environment regarding equipment and premises including the action to take if damaged equipment or surfaces are identified in a food room
- How microbiological contamination and cross-contamination can be controlled throughout the food production process in a catering environment
- How chemical contamination can be controlled throughout the food production process in a catering environment
- How physical contamination can be controlled throughout the food production process in a catering environment

- Knowledge of common foods which cause allergic reactions
- Possible symptoms of allergic reactions and actions to take
- How allergenic contamination can be controlled throughout the food production process in a catering environment

2.6 Recognise the importance of, and methods for temperature control within a food catering process

- Factors which influence the multiplication of food poisoning bacteria
- The terms 'bacterial spore' and toxin
- The conditions under which spores and toxins are formed and the consequences these may have for food safety
- The temperatures which support the most rapid multiplication of food poisoning bacteria
- Suitable temperatures and/or timescales for:
 - Thawing
 - Cooking
 - Cooling
 - Reheating
 - Hot and cold holding of food
- Methods of minimising and preventing bacterial multiplication including the need for good ventilation
- The methods used to destroy food poisoning bacteria in food
- Correct use, and simple methods of, validating the accuracy of thermometers

Appendix 3: Sample assessment material

Sample questions:

1. Which of the following **best** describes food hygiene?
 - a) Keeping food at the correct temperature from delivery to service
 - b) Practical measures taken to ensure food is safe to eat
 - c) Implementation of a detailed food safety management system
 - d) Ensuring the food room is kept clean to prevent contamination

2. In the event of a food poisoning outbreak, the **main** role of the environmental health practitioner/officer is to:
 - a) immediately dispose of all suspect food
 - b) prosecute the food business operator
 - c) organise the cleaning and disinfection of the premises
 - d) limit the spread of the outbreak