

Qualification title: OAL Level 2 Award in HACCP-Based Food Safety Management Systems

Qualification number (QN): 603/1116/2

1. Qualification Specification

1.1 Qualification purpose

This qualification is designed to develop and assess knowledge and understanding of HACCP-based food safety systems. It is critical that those involved in the handling of food in manufacturing, catering, retail or warehousing and logistics environments have the necessary understanding of HACCP systems to ensure that consumers have confidence in the safety of food for public sale and consumption.

Learners will develop the essential knowledge and understanding to make a positive contribution to ensuring that food safety systems are properly understood and applied in the workplace to protect consumers. It is imperative that learners have the knowledge and understanding to ensure our food products, which millions of people consume every day, are safe. The qualification assesses and recognises learned knowledge and understanding.

This qualification will support progression of learners to:

- entry into operative level roles in the food and drink industry
- level 3 vocational qualifications in food safety and HACCP
- level 2 vocational qualifications in food and drink operations, catering, retail, warehousing
- apprenticeships for food and drink, catering, retail and distribution occupations
- increased responsibility in operative or first line management roles

1.2 Who is this qualification for?

This qualification is designed primarily for learners at work who are involved in a range of safe food handling tasks. It is ideal for individuals working with food in operative or first line management roles. It is also ideal for those planning to work with food at home or considering a role in food and drink manufacturing, catering, retail or food distribution.

1.3 Entry Requirements

There are no formal entry requirements for learners selecting this qualification. However, organisations approved to provide this qualification must ensure that learners have the potential and opportunity to achieve the qualification successfully. This qualification is not approved for use by learners under the age of 16 years and OAL cannot accept any registrations for learners in this age group.

1.4 Regulatory information

Countries offered in:	England
Ofqual purpose:	B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area
Ofqual sub purpose:	B2. Develop knowledge and/or skills in a subject area
Subject/sector areas	4.2 Manufacturing technologies 7.1 Retailing and wholesaling, 7.2 Warehousing and distribution 7.4 Hospitality and catering
Qualification operational start date	12th February 2017
Qualification review date:	31st January 2022
Applicable age ranges (years):	16-18; 19+

1.5 Qualification coverage

The qualification covers mandatory knowledge and understanding about HACCP-based food safety management systems: purpose, requirements, operational features, terminology, and how the system is developed and used.

1.6 Qualification support

This qualification has been designed and developed in consultation and with the support of the following organisations:

- Food Training Network
- National Skills Academy for Food & Drink

1.7 Further information

Further information about this qualification can be obtained from:

<http://www.oawards.co.uk/quals/food-drink/>

You can also contact OAL directly at:

Occupational Awards Ltd, The Catalyst, Baird Lane, Heslington, York, YO10 5GA

Tel: 01235 432032

Email: info@oawards.co.uk

1.8 Qualification achievement

This qualification is an Award requiring achievement of a minimum of 1 credit, and is made up of a single mandatory unit. The unit is allocated a credit value which provides an indication of the size of the unit in terms of learning hours, 1 credit = 10 learning hours. The unit also has assigned Guided Learning Hours (GLH), which indicate the average number of hours a learner may require guidance and support from teaching, learning and assessment professionals to achieve the unit.

The unit of assessment sets out Learning Outcomes which describe what learners need to understand. The Learning Outcomes are defined by Assessment Criteria which are used to assess the required learned knowledge and understanding to achieve the unit. Achievement of the mandatory unit will mean the qualification has been completed, and will be subject to approval of a claim for certification. OAL will issue a certificate complete with the learner's name, the qualification and the credit achieved.

1.9 Qualification structure

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Qualification number (QN): 603/1116/2

Total Qualification Time (TQT) 10 hours

Total qualification credits 1

Guided Learning Hours (GLH) 8

This qualification consists of 4 pathways, learners must select one pathway to achieve the qualification

unit number	Title	Type	Level	Credit	GLH
T/615/5030	Principles of HACCP-based food safety management systems	U	2	1	8

Key to unit type

1. Underpinning knowledge (U) units are designed to assess the learner's knowledge and understanding of detailed subject principles/ scientific/technological knowledge.

1.10 Assessment

The qualification can be assessed using a number of assessment methods, to meet the needs of learners, including:

- coursework/assignment
- e-assessment
- multiple-choice examination
- portfolio of evidence.

Multiple-choice examinations are provided by OAL and made available in paper format or online. All centre devised assessment materials, other than OAL multiple-choice examinations, must be agreed with OAL and signed off before implementation. Learners are required to achieve all learning outcomes within a unit of assessment. All assessment is subject to internal quality assurance within approved centres providing this qualification.

Externally quality assurance of assessment and internal quality assurance within approved centres is provided by OAL. This qualification is not graded; achievement certificates for this Award are issued on the basis of awarding a pass only.

1.11 National Occupational Standards

The units of assessment in this qualification are related to the following National Occupational Standards:

- IMPFS104K Understand how to maintain workplace food safety in manufacture
- IMPFS110K Understand food safety management procedures in manufacture
- PPL2GEN309 Maintain food safety when storing, preparing and cooking food
- SSRB235 Maintain food safety while working with food in a retail environment
- SFLFSLE153 Maintain safe storage of food during warehousing
- SFLFSLE157 Maintain food safety storage during loading and unloading
- SFLFSLE154 Maintain food safety during transport
- SFLFSLE159 Maintain food safety during delivery.