

Qualification title: OAL Level 3 Award in Food Safety Supervision

Qualification number (QN): 603/1073/X

1. Qualification specification

1.1 Qualification purpose

This qualification is designed to develop and assess knowledge and understanding of food safety supervision. It is critical that those involved in the supervision of the food safety management system in manufacturing, catering, retail or warehousing and logistics (distribution) have the necessary understanding 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 the supervision of the food safety management system is properly understood and controlled 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 supervisory or first line management level roles in the food and drink industry
- level 4 vocational qualifications in food safety and HACCP
- level 3 vocational qualifications in food and drink operations, catering, retail, warehousing
- advanced apprenticeships for food and drink, catering, retail and distribution occupations
- increased responsibility in first line management roles.

1.2 Who is this qualification for?

This qualification is designed primarily for learners at work who are involved in the supervision of food handlers and responsible for applying/monitoring food safety management procedures.

It is ideal for individuals working with food in supervisory or first line management roles. It is also ideal for those considering a supervisory or first line management 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 18 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	1st February 2017
Qualification review date:	31st January 2022
Applicable age ranges (years):	18; 19+

1.5 Qualification coverage

The qualification covers mandatory knowledge and understanding in the following areas: personal and organisational responsibility for food safety, personal hygiene, food safety risks, food safety hazards and control procedures, contamination and cross-contamination, food related illness and injury, temperature and stock control, cleanliness, spoilage, infestations, pest control and waste disposal. Learners may choose a pathway which best reflects their learning and development needs in either manufacturing, or catering or retail or distribution to achieve the qualification.

1.6 Qualification support

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

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

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 3 credits, and is made up of a number of optional pathways. The supervisory pathways in manufacturing, catering, retail and distribution enable learners in different industries/organisations to select the most appropriate pathway for their learning and development needs and for achievement in their first-line management role. Each pathway contains one mandatory unit of assessment. Each 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. Units also have 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 units.

Each 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 within a pathway 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 pathway title and the credit(s) achieved.

1.9 Qualification structure

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Total Qualification Time (TQT) 30 hours

Total qualification credits 3

Guided Learning Hours (GLH) 25

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

Manufacturing pathway: OAL Level 3 Award in Food Safety Supervision (Manufacturing)

Unit number	Title	Type	Level	Credit	GLH
H/615/4729	Principles of food safety supervision in manufacturing	U	3	3	25

Catering pathway: OAL Level 3 Award in Food Safety Supervision (Catering)

Unit number	Title	Type	Level	Credit	GLH
Y/615/4730	Principles of food safety supervision in catering	U	3	3	25

Retail pathway: OAL Level 3 Award in Food Safety Supervision (Retail)

Unit number	Title	Type	Level	Credit	GLH
D/615/4731	Principles of food safety supervision in retail	U	3	3	25

Warehousing and logistics pathway: OAL Level 3 Award in Food Safety Supervision (Distribution)

Unit number	Title	Type	Level	Credit	GLH
H/615/4732	Principles of food safety supervision in distribution	U	3	3	25

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 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:

- IMPFS112K Understand how to manage food safety procedures in food and drink operations
- PPL3GEN1 Apply and monitor food safety management procedures in catering and hospitality
- PPLHSL30 Ensure food safety practices are followed in the preparation and serving of food
- SSRB308 Monitor and help improve food safety in a retail environment
- SFLFSLE155 Apply and monitor food safety management procedures.

Further details at www.ukstandards.org.uk