

Qualification title: OAL Level 3 Award in Health and Safety in the Food Supply Chain Business

Qualification number (QN): 603/3028/4

1. Qualification Specification

1.1 Qualification purpose

This qualification is designed to develop and assess health and safety knowledge and understanding for those involved in food supply chain business technical or junior management operations. It is therefore ideal for those with advanced craft or technical responsibilities, team leaders or supervisors. A sound foundation of understanding in health and safety is essential to support effective practice in a wide range of food supply chain operations including those in food preparation, processing, manufacturing, warehousing, distribution, wholesaling and retailing.

On achievement of the qualification learners will have developed the health and safety knowledge and understanding which will enable them to apply compliant practice in their work role, and make a positive contribution to employment.

This qualification will support progression of learners to:

- increased responsibility or promotion opportunities in work
- level 4 vocational qualifications in health and safety/food and drink operations
- higher level apprenticeships for the food and drink industry
- advanced food processing operations, technical or management related job roles in food and drink

1.2 Who is this qualification for?

This qualification is designed for learners who are starting or who are considering starting employment in operative roles in a food supply chain business. Food supply chain businesses include those in food and drink preparation, processing, manufacturing, warehousing, distribution, wholesaling and retailing. Learners who have experience of food and drink operations and wish to continue their professional development will also benefit from the health and safety knowledge and understanding that this qualification provides.

1.3 Entry requirements

There are no formal entry requirements for learners selecting this qualification. Centres 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

Regulated by:	Ofqual
Countries offered in:	England
Ofqual subject/sector areas:	4.2 Manufacturing technologies (process/manufacture) 7.1 Retail and wholesaling 7.2 Warehousing and distribution 7.4 Hospitality and catering (preparation/service)
Qualification operational start date:	7th March 2018
Qualification review date:	28 th February 2023
Qualification type:	Occupational Qualification
Applicable age ranges (years):	16-18; 19+

1.5 Qualification coverage

On achievement of this qualification, learners will have a knowledge and understanding of the business requirements for health, safety and welfare. It covers the arrangements for carrying out hazard control, risk assessment and elimination/minimisation of risks. It also covers the understanding of management procedures, controls and investigation of incidents.

Learners will have developed valuable knowledge and understanding which can be applied specifically in the context of a particular workplace.

1.6 Qualification support

This qualification is supported by a number of Further Education Colleges and Independent Providers of post-16yrs training and education as facilitating the development of health and safety knowledge and understanding for application in food supply chain business operations, including in support of relevant skills, knowledge and behavioural requirements for:

- the Advanced Baker and Butcher Apprenticeship Standard
- post-16 years full/part time learning programmes including Study Programmes

This qualification is also supported by employers as facilitating the development of health and safety knowledge and understanding for application in food supply chain business operations, including in support of relevant skills, knowledge and behavioural requirements for:

- the Advanced Baker and Butcher Apprenticeship Standard
- in company health and safety training

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 432 032

Email: info@oawards.co.uk

1.8 Qualification achievement

This qualification is an Award of 3 credits, and comprising one mandatory unit.

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. The unit sets out the things learners need to know in order to perform effectively in their role at work. These are described in Learning Outcomes in units of assessment. The Learning Outcomes are defined by Assessment Criteria and these criteria must be assessed successfully for a learner to achieve each unit.

Achievement of the minimum number of credits 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 title and the credits achieved.

Centres must ensure they understand all qualification requirements prior to the registration of learners and prior to carrying out assessment of learners. Assessment of learners must not take place prior to the registration date of the learner with OAL. Centres must retain copies of learner's assessment records for at least three years after certification. Registration and certification fees may be subject to change. Centres should be fully aware of registration and certification end dates to ensure learners are not disadvantaged.

1.9 Qualification structure

Qualification title: OAL Level 3 Award in Health and Safety in the Food Supply Chain Business					
Qualification number (QN): 603/3028/4			Total Qualification Time (TQT) 30 hours		
Total qualification credits 3			Guided Learning Hours (GLH) 24		
To achieve this qualification, learners must achieve the unit listed below					
Number	Title	Type	Level	Credit	GLH
J/616/9160	Principles of health and safety in food supply chain operations	U	3	3	24

Key to unit type

- 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 must be assessed using one of the following assessment methods:

- Multiple Choice Examination
- Assignment or Portfolio of evidence or e-assessment

Learners are required to achieve all learning outcomes within the unit of assessment. Assessment of knowledge and understanding will involve either multiple choice examination or assignment/portfolio building.

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, outcomes are fail or pass only.

Assessment of unit			
Number	Title	Assessment method	Assessment available at:
J/616/9160	Principles of health and safety in food supply chain operations	Multiple Choice Examination or assignment or portfolio or e-assessment	Exam OAL portal, other centre devised

1.11 Map of qualification to Baker and Butcher Apprenticeship

Standard

Qualification title: OAL Level 2 Award in Health and Safety in the Food Supply Chain Business	
Unit number and title	Unit contains knowledge and understanding that contribute to the following statements required by the Baker standard:
J/616/9160 Principles of health and safety in food supply chain operations	<p>Core knowledge:</p> <ul style="list-style-type: none"> Understanding of health and safety at Level 3 and how to use quality management systems in bakery effectively (K23) <p>Core skills:</p> <ul style="list-style-type: none"> Demonstration of compliance with relevant food safety and health & safety legislation (S6) Conduct and/or contribute to a risk assessment in accordance with your bakery practises (S7) <p>Behaviours:</p> <ul style="list-style-type: none"> Safe working: ensures safety of self and others, food safe, challenges safety issues (B1)
Unit number and title	Unit contains knowledge and understanding that contribute to the following statements required by the Butcher standard:
J/616/9160 Principles of health and safety in food supply chain operations	<p>Core knowledge:</p> <ul style="list-style-type: none"> The implementation of health and safety policy and application within the business or function (K2) <p>Core skills:</p> <ul style="list-style-type: none"> Demonstrate full awareness and take responsibility for health and safety practices within their respective butchery functions and/or retailing environments (S1) <p>Behaviours:</p> <ul style="list-style-type: none"> Take personal operational responsibility for health and safety, apply safe working practices when using knives, hazardous tools and/or related equipment (B1)