

Qualification title: OAL Level 2 Award in Food

Allergen Awareness and Control

Qualification number (QN): 603/1039/X

Qualification Specification

Qualification purpose

This qualification is designed to develop and assess knowledge and understanding of food allergens and their control. Allergens can pose a major health risk to a significant proportion of the population so the ability to advise colleagues and consumers, and to understand how to control allergens in food production, preparation, serving and sales is essential to public food safety.

On achievement of the qualification learners will have developed the essential knowledge and understanding to make a positive contribution to ensuring that allergens are properly understood and controlled safely 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.

Qualification coverage

The qualification covers mandatory knowledge and understanding in the following areas: allergens, intolerance, responsibilities for allergen control, how to control food allergy risks and intolerances, the provision of food allergen information. This coverage is contained within one unit of assessment to achieve the qualification.

Qualification Objective

Qualification objective: supporting a role in the workplace.

Who is this qualification for?

This qualification is designed primarily for learners at work who are involved in a range of food handling tasks where food allergen awareness and control is important to ensuring safe food for sale and for consumers. It is ideal for individuals working with food in both operative and 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.

Entry Requirements

There are no formal entry requirements for learners selecting this qualification. However, organisations providing training and assessment 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.

Progression

This qualification will support progression of learners to:

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

Regulatory information

Regulated by:	Ofqual
Countries offered in:	England
Subject/sector area:	4.2 Manufacturing technologies
Qualification operational start date:	1st February 2017
Applicable age ranges (years):	16-18; 19+

Assessment methods

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 to registered centres. 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 and assessment criteria within the relevant single unit of assessment, and all assessment criteria must be assessed and achieved.

Knowledge outcomes must be assessed using methods that meet the needs of learners; this may include responses to oral or written questioning or the use of assignments or tests.

All assessments are subject to internal quality assurance within approved centres providing this qualification. External quality assurance of assessment within approved centres is provided by OAL.

Grading

This qualification is not graded, successful learners will achieve a pass.

Qualification structure

Qualification title: OAL Level 2 Award in Food Allergen Awareness and Control					
Qualification number (QN): 603/1039/X			Total Qualification Time (TQT) 6 hours		
Total qualification credits 1			Guided Learning Hours (GLH) 5		
This qualification consists of one mandatory unit.					
Unit number	Title	Level	GLH	TQT	Credit
L/615/4725	Principles of food allergens and allergen control	2	5	6	1

Key to unit type

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

Qualification support and endorsement

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

- Food Training Network

Further information

Further information is available from our website: <http://www.oawards.co.uk>
or from customer services: customerservice@oawards.co.uk.

Registered centres: The qualification handbook, which contains additional information about this qualification, and assessment documentation is available from our online portal.

Website: <http://www.oawards.co.uk>

You can also contact OAL directly at:

Occupational Awards Ltd, Innovation Centre, Innovation Way, York YO10 5DG

Tel: 01904 236 483

Email: customerservice@oawards.co.uk

Qualification achievement

To achieve this qualification learners must achieve a total of one unit of assessment.

All units are allocated a credit value which provides an indication of the size of the units in terms of total qualification time (TQT), 1 credit = 10 TQT.

All units have been assigned total qualification time (TQT) and guided learning hours (GLH):

- GLH is the average estimated time that a learner will spend under the direct supervision of the tutor /trainer and includes invigilated and practical assessments
- TQT is the average time a learner will spend carrying out unsupervised learning activities such as assignments, course work etc. **PLUS** the GLH

The unit sets out what learners need to know and understand or be able to do and 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 required single 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 title, the credits achieved, and the grade awarded.

Centres must ensure they understand all qualification requirements prior to the registration of learners and to carrying out assessment. Assessment of learners must not take place before the registration of the learner with OAL.

Centres must retain copies of learner assessment records for at least three years after certification. Registration and certification fees may be subject to change and centres should be fully aware of registration and certification end dates to ensure learners are not disadvantaged.

1.11 National Occupational Standards

The unit of assessment in this qualification is related to the following National Occupational Standards:

- IMPFS104K Understand how to maintain workplace food safety 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