

Qualification title: OAL Level 2 Award in Food Safety

Qualification number (QN): 603/1072/8

Qualification Specification

Qualification purpose

The OAL Level 2 Award in Food Safety qualification is designed to develop and assess knowledge and understanding of food safety. It is critical that those involved in the handling of food in manufacturing, catering, retail or warehousing and logistics (distribution) activities have the necessary food hygiene and safety 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 food safety standards are 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 has four pathways, learners must select one of the following pathways to achieve the qualification:

- Manufacturing.
- Catering.
- Retail.
- Distribution

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.

Qualification Objective

Qualification objectives is 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 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.

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.

Progression

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.

Regulatory information

Regulated by	Ofqual
Countries offered in:	England
Ofqual subject/sector areas:	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 approved 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 Safety						
Qualification number (QN): 603/1072/8			Total Qualification Time (TQT):10			
Total qualification credits:1			Guided Learning Hours (GLH):8			
This qualification consists of 4 pathways, learners must select one pathway and complete the relevant single unit to achieve this qualification.						
Pathway	Unit number	Unit Title	Level	GLH	Credit	TQT
Manufacturing	A/615/4686	Principles of food safety in manufacturing	2	8	1	10
Catering	F/615/4687	Principles of food safety in catering	2	8	1	10
Retail	F/615/4690	Principles of food safety in retail	2	8	1	10
Distribution	J/615/4691	Principles of food safety in distribution	2	8	1	10

Qualification support and mapping

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

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

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
- 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

Further details at www.ukstandards.org.uk

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 one unit of assessment from the selected pathway. There are 4 pathways available, and the learner must select one pathway and complete the relevant single mandatory unit for that pathway. The pathways are manufacturing, catering, retail, and distribution; and will enable learners in different industries/organisations to select the most appropriate pathway for their learning and development needs and for achievement in their role.

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 units set 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.