



# Food Safety

## Highfield Level 4 Award in Food Safety Management for Manufacturing (RQF)

The qualification is intended for those whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team.

This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures.

### **How long will it take me to achieve this qualification?**

The total qualification time for this qualification is 60 hours, of which 40 are recommended as guided learning hours.

TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming guided learning hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.

### **How is the qualification assessed?**

This qualification is assessed by a 2-part examination:

- part one is a 30-question multiple-choice examination
- part two is a written examination where learners choose 4 from 6 questions. The total mark available in this section is 70 marks

Successful learners must achieve a total of at least 60 marks out of 100 across the two parts of the exam. A Merit will be awarded at 70/100 and a Distinction will be awarded at 80/100. The duration of the examination is 2 ½ hours.

### **What next?**

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following:

- Level 5 Food Safety qualifications
- Hospitality competency-based qualifications

### **Where can this course be taken?**

Through any Highfield approved training centre.

# Highfield Fact Sheet

## Sample questions (marks for guidance only):

### Multiple-choice

- The **main** reason for having a linear workflow in a food room is to prevent the:
  - multiplication of bacteria
  - microbiological contamination of food
  - chemical contamination of food
  - physical contamination of food
- The **main** responsibility of a manager regarding pest management is to:
  - train food handlers to check bait boxes
  - ensure that staff report signs of a pest infestation
  - understand how poisons work in killing insects
  - train food handlers to inspect rodent traps
- Which of these is the **best** method of controlling bacterial multiplication on food?
  - Minimising the time of food preparation at room temperature
  - Ensuring that the cooking temperature is above 50°C
  - Using separate equipment for raw and cooked food
  - Purchasing food from reputable suppliers

### Written examination

- Describe the importance of ensuring a food business uses approved food suppliers. (5 marks)
  - Outline the checks you, as a manager, could put in place to approve food suppliers. (6 marks)
  - Identify problems that may occur at the delivery stage, and outline controls that could be implemented to prevent hazards at this step. (6.5 marks)
- Describe the factors you would need to take into account when assessing the food hygiene training needs of your staff (4 marks)
  - Outline the content of a short training session to be delivered to staff with regards to the control of physical contamination in a food business. (9.5 marks)
  - Describe 4 ways the effectiveness of the training programme could be assessed in the workplace. (4 marks)
- Outline why creating a positive food safety culture is important in a business, your answer should include a brief description of what a positive food safety culture is. (4 marks)
  - Excluding** references to training, identify and explain ways in which a manager of a food business could improve the food safety culture of their business. (6.5 marks)
  - Identify **key** elements you would include in a 1 to 2-hour internal HACCP awareness training programme for team leaders/supervisors to enable them to effectively implement and follow the company's HACCP plan. In your answer, you should outline why the elements identified are important. (7 marks)