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| **Title** | **Principles of managing safety in bivalve purification operations** |
| **Level** | **3** |
| **Credit value** | **4** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Understand how to manage food safety in purification and despatch centres  | 1. Describe the importance of food safety and HACCP to the operations of a purification and despatch centre
2. List food safety hazards for
* pre-purification handling and storage
* purification processing
* post-purification handling and storage
1. Outline the controls and pre-requisites for food safety in purification and despatch centres
2. Describe how to conduct a food safety audit
3. Explain how to evaluate the effectiveness of food safety and HACCP policies and practices
4. Summarise appropriate recording and documentation systems required for food safety and HACCP compliance
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| 2. Understand how to manage health and safety in purification and despatch centres |  1. Describe the importance of health and safety to the operations of a purification and despatch centre
2. List health and safety hazards for
* pre-purification handling and storage
* purification processing
* post-purification handling and storage
1. Outline the controls and pre-requisites for health and safety in purification and despatch centres.
2. Describe how to conduct a health and safety audit
3. Explain how to evaluate the effectiveness of health and safety policies and practices
4. Summarise recording and documentation systems required for health and safety compliance
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| 3. Understand how to manage resources and information in purification and despatch centres | 1. Summarise the roles and responsibilities of employers and employees for complying with legislation
* food safety
* health and safety
* environmental
1. Outline how to monitor compliance with legislation
2. Describe how compliance may be improved by staff training, supervision and instruction.
3. Describe the main sources of food safety advice and guidance available on bivalve purification in the UK.
4. Describe the main sources of health and safety advice and guidance available in the UK
5. Describe sources of operations-critical information available in the UK
6. Identify issues that need to be managed with contingency plans, to include
* emergencies
* adverse environmental conditions
* product recalls
* equipment or systems failures
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| Additional information about the unit |
| Unit purpose and aim(s) | This unit supports vocational development for those who need to demonstrate skills and knowledge in managing bivalve purification safety in a learning environment.The unit is designed for use primarily by those who plan to enter the food and drink industry, in a fish and shellfish processing role. It is designed to assess skills and knowledge demonstrated in a learning environment and it does not confirm competence in the workplace.  |
| Unit expiry date |  |
| Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate) | This unit of assessment relates directly to Improve Sector Performance Standards (approved as National Occupational Standard) units FP.142S Control shellfish depuration operations and FP.143 Understand how to control shellfish depuration operations |
| Assessment requirements or guidance specified by a sector or regulatory body (if appropriate) | This unit is designed to assess the skills and understanding of learners when demonstrating skills in managing bivalve purification safety. It can be assessed off the job in the learning environment.The learner must demonstrate their skills, knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.The Improve Assessment Strategy sets out the overarching assessment requirements. |
| Support for the unit from a SSC or appropriate other body (if required) | The National Skills Academy for Food and Drink |
| Location of the unit within the subject/sector classification system | 04 Engineering and Manufacturing Technologies |
| Name of the organisation submitting the unit | Improve |
| Availability for use | Shared |
| Unit available from |  |
| Unit guided learning hours | 32 |
| Unit Category | Underpinning knowledge (UK) |
| SPS Reference | FP.142S |
| WBA Reference | F/503/3101 |

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