



Qualification Specification

A candidate's guide to the

QNUK Level 3 Award in Food Safety Supervision for Catering (RQF)

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INTRODUCTION

1 INTRODUCTION

1.1 This qualification specification outlines the key information related to the QNUK Level 3 Award in Food Safety Supervision for Catering (RQF)

2 QUALIFICATION PURPOSE

2.1 This qualification is aimed at those in a supervisory role where food is prepared, cooked and served, particularly within a catering environment.

3 QUALIFICATION OBJECTIVE

3.1 This is a qualification that indicates an individual can undertake a specific role in the workplace and that may be relied upon by employers.

4 QUALIFICATION STRUCTURE

4.1 This qualification comprises a single unit. The learning outcomes and assessment criteria can be found in section 8

4.2 Qualification title

4.2.1 QNUK Level 3 Award in Food Safety Supervision for Catering (RQF)

4.3 Qualification accreditation number

4.3.1 603/1022/4

4.4 Qualification level

4.4.1 Level 3

4.5 Credit value

4.5.1 3

4.6 Guided learning hours (GLH)

4.6.1 18

4.7 Total Qualification Time (TQT)

4.7.1 25

4.8 Unit one title

4.8.1 Principles of supervising food safety in a catering environment

4.9 Unit one reference number

4.9.1 L/615/4675

5 PRE-REQUISITES

5.1 It is recommended that candidates have a minimum of Level 2 literacy and numeracy or equivalent.

5.2 The recommended minimum age for this qualification is 16 years.

5.3 There are no other pre-requisites for this qualification.

6 GEOGRAPHICAL COVERAGE

6.1 This qualification is available to candidates in England. The Qualification can be delivered in other countries however candidates should be aware that the protocols meet current English Food Safety guidelines.

7.1 ACCEPTABLE FORMS OF I.D.

7.1.1 The list below outlines acceptable forms of identification for candidate's undertaking a regulated qualification with Qualifications Network.

7.1.2 Ideally candidates should provide at least 1 form of photo I.D. If photo I.D is not available, 2 forms of non-photographic I.D can be produced.

7.1.3 Acceptable forms of photographic I.D (1 required) are:

Signed UK Photo card driving licence

- Signed passport (any nationality)
- Valid EU Photo identity card
- SIA security licence (with photo)
- Current and valid warrant card issued by HM forces or Police
- Current and valid Prison service card (with photo)
- Proof of age card
- Employee photo identification card
- Firearms license (with photo)

7.1.4 Acceptable forms of non-photographic I.D (2 required) are:

- Current driving license – paper version
- Birth certificate
- Marriage/civil partnership certificate
- Mortgage statement (issued within past 12 months)
- Bank or building society statement (issued within last 3 months)
- Bank or building society account opening confirmation letter (issued within last 3 months)
- Credit card statement (issued within last 3 months)
- Pension or endowment financial statement (issued within last 12 months)
- P45 or P60 statement (issued within last 12 months)
- Council tax statement (issued within last 12 months)
- Valid work permit or visa issue by UK government
- Utility bill – excluding mobile phone bill (issued within last 3 months)
- Benefit statement e.g. child benefit, pension (issued within last 3 months)

8 UNITS OF ASSESSMENT

8.1 Each candidate should successfully be assessed against the assessment criterion outlined below.

8.2

	Learning outcome		Assessment Criterion
1	Understand how food business operators can ensure compliance with food safety legislation	1.1	Summarise the importance of food safety management procedures
		1.2	Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance
		1.3	Outline how the legislation is enforced
2	Understand the application and monitoring of good hygiene practice within a catering environment	2.1	Explain the importance of, and methods for, temperature control
		2.2	Explain procedures to control contamination and cross-contamination
		2.3	Justify the importance of high standards of personal hygiene
		2.4	Explain procedures for cleaning, disinfection and waste disposal
		2.5	Outline requirements relating to the design of food premises and equipment
		2.6	Describe the importance of, and methods for, pest control
3	Understand how to implement food safety management procedures within a catering environment	3.1	Describe the importance to food safety of microbial, chemical, physical and allergenic hazards.
		3.2	Describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions
		3.3	Explain the requirements for monitoring and recording food safety procedures
		3.4	Describe methods for, and the importance of, evaluating food safety controls and procedures
4	Understand the role of the supervisor in relation to food safety management procedures	4.1	Explain the requirements for induction and on-going training of staff
		4.2	Explain the importance of monitoring and reporting in food safety management.

9 ASSESSMENT METHODS

9.1 This qualification is assessed by multiple choice questions.

9.2 Multiple choice questions

9.2.1 There is a single multiple choice question paper. candidates must achieve a minimum of 70% to pass.

9.4 Example question

9.4.1 When preparing salads, which chopping board is the most appropriate to use:

- A Green
- B Blue
- C Red

10 **REASONABLE ADJUSTMENTS**

10.1 All learners will have an opportunity to access fair assessment to demonstrate evidence of skills and knowledge. Requests for reasonable adjustments can be made to the Centre delivering the qualification.