



CIEH Level 2 Award in Food Safety for Manufacturing Syllabus

A Introduction to food safety

Candidates should understand the terminology used in food safety and should be able to:

- i** Define the terms food safety, food poisoning, food-borne illness, food allergy, contamination, hazard and HACCP.
- ii** State the consequences of poor standards of food hygiene and the benefits of good standards.
- iii** Explain the use of a documented food safety management system.
- iv** Understand the relationship between hazard, risk and control and how this can help prioritise action.
- v** Describe the main symptoms of food poisoning.
- vi** Give examples of those people most at risk.
- vii** Understand the definition of high-risk food and give examples of types of high-risk food.

B The law

Candidates should understand the laws that apply to food manufacturing businesses and should be able to describe, in general terms, the requirements of the current regulations and:

- i** Understand the role of enforcement officers, and the powers that local authorities have to control the sale of unfit, sub-standard or injurious food.
- ii** State the possible consequences of non-compliance with food safety law and that these can apply to all food handlers.
- iii** Describe the legal requirements of training and understand the importance of training, training records and refresher training.
- iv** Identify where to find further sources of information and guidance.
- v** Describe the importance of accurate record keeping to a food business.
- vi** Explain the concept of 'due diligence'.

C Food safety hazards

Candidates should understand the concept of food hazards, how the risk of food poisoning can be contained and be able to:

- i** Explain the concept of contamination and give examples of common food contaminants.
- ii** Understand the term cross-contamination and how to prevent it.
- iii** Understand the reasons for the separation of raw and ready-to-eat foods in storage.
- iv** State common causes of physical and chemical contamination, their effect on health, and ways in which they can be controlled in a food manufacturing plant.
- v** State common foods or food ingredients that cause an allergic reaction and some of the symptoms.
- vi** State the biological and non-biological causes of food poisoning.
- vii** State what micro-organisms are and where they are to be found.
- viii** State the causes of food spoilage, how to recognise it and what to do when it is discovered.
- ix** Name some common food poisoning bacteria and their likely sources.
- x** Give examples of common food-borne illnesses and viruses.
- xi** State the factors that influence the multiplication of food poisoning bacteria.
- xii** Explain the process by which bacteria reproduce.
- xiii** State the high and low temperatures required to minimise bacterial multiplication.
- xiv** Explain with an example why bacterial spores pose special problems in food manufacture.
- xv** Define toxins and state why they are dangerous.
- xvi** Define the term carrier in relation to food-borne illness.

- xvii** Understand the risks to food safety posed by carriers and the importance of food handlers reporting all symptoms of food-borne illness.
- xviii** Understand to whom and why reporting procedures are carried out and how to make constructive suggestions for improvements.

D Temperature controls

Candidates should understand how a reduction in temperature will minimise bacterial multiplication, and that high temperature treatments are required to destroy bacteria and should be able to:

- i** State the temperatures at which ambient, chilled and frozen food must be prepared and stored.
- ii** Explain that the application of heat treatment in various food manufacturing processes must achieve certain temperatures to ensure the complete safety of the food.
- iii** Describe safe methods of chilling and freezing processed food.
- iv** Explain how and why temperature-monitoring devices should be calibrated, used, cleaned and disinfected.
- v** Describe methods of checking and recording temperatures in temperature controlled food production and storage areas.

E Heat processing of foods

Candidates should understand the importance of high temperatures in the supply of safe food and, in particular, be able to:

- i** Explain the risks associated with under-cooking foods.
- ii** Describe methods of monitoring and recording heat processes.
- iii** State the main ways in which food is preserved by food processing and how preserved foods should be stored.

F Food handlers

Candidates should understand that food handlers in food manufacturing plants could themselves pose a risk to food safety and be able to:

- i** Understand the importance of personal hygiene at work.
- ii** Understand why the direct handling of food should be kept to a minimum.
- iii** Detail the need for hand washing at appropriate times, and recommended methods of hand washing.
- iv** Explain the importance of behaving safely when working with food.
- v** Describe the importance and properties of protective clothing.

- vi** Explain how jewellery and other accessories can be a hazard to food safety.
- vii** Understand the importance of reporting cuts, grazes and wounds, illnesses and infections to a supervisor before entering the food production area.
- viii** Explain the reasons for using food grade dressings at all times in food production areas.
- ix** State the relevant statutory and non-statutory reportable diseases.

G Principles of safe food storage

Candidates should understand the importance of utilising appropriate storage conditions for different types of food and should be able to:

- i** Understand the significance and importance of labelling foods with 'use-by' and 'best-before' dates.
- ii** Understand the principles of stock rotation for both incoming and out-going food.
- iii** Understand procedures required for storing, processing and handling foods that may cause allergic reactions.
- iv** Understand the importance of traceability of raw materials, work in progress and the finished food products.

H Cleaning

Candidates should understand the importance of cleaning in food manufacturing plants and should be able to:

- i** Understand the importance of safe disposal of food waste and other waste material.
- ii** Understand the role of cleaning in preventing food contamination.
- iii** Explain the terms cleaning, disinfection, sanitization and sterilisation.
- iv** Understand the function of a detergent, a disinfectant and a sanitizer and describe how they can be used effectively and stored safely.
- v** Briefly explain the function of a cleaning schedule.
- vi** Explain why 'clean as you go' is an essential rule for all food areas.

I Food premises and equipment

Candidates should recognise the need for high standards for structure and equipment to promote good hygiene in food manufacturing plants and should be able to:

- i** Understand the importance and reasons for reporting damaged equipment and food-contact surfaces to the supervisor.
- ii** Define the term 'food pest' and describe the conditions in which pests thrive.
- iii** Name the different types of common food pests.
- iv** List the signs of a pest infestation, how they can be prevented and what actions a food handler should take in the event of an infestation being discovered.

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