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## Syllabus

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### A INTRODUCTION

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

- i Define the terms food hygiene, food poisoning and food-borne illness, contamination, hazard analysis, food safety management systems and HACCP.
- ii Define the role of a supervisor in controlling food safety and understand the methods by which the controls are communicated to others in the workplace.
- iii Describe the trends in reported outbreaks of food poisoning, the groups of people most likely to be affected and the implications that an outbreak might have on a business.

### B LEGISLATION

Candidates should be aware of UK and European legislation that applies to food safety in a food business and be able to:

- i State the current food safety legislation which relates to all food premises and be aware of where guidance on the law may be sought.
- ii State the responsibilities that employers and employees have with regard to keeping food safe.
- iii State the importance of keeping documented evidence of the food safety management system and training.
- iv State the role of the supervisor in the investigation of an outbreak of food-borne illness.

### C FOOD CONTAMINATION

Candidates should understand the concept of food hazards and the risks associated with them and be able to:

- i Define and give examples of physical, chemical, including metals, and micro-biological contaminants.
- ii Describe the procedures used to prevent food from being contaminated on receipt, during storage, preparation/manufacture, service/packaging and display.
- iii Describe the supervisor's role in preventing and monitoring contamination from food handlers who are carriers of infection and include those hazards associated with unclean hands and nails, wounds and skin infections, smoking, eating, jewellery, and unsatisfactory protective clothing.
- iv State the procedures available for the detection of contaminants and any corrective actions that may be taken.
- v State the risks caused by allergens in foods and the control measures needed in food handling to prevent harm.

### D TEMPERATURE CONTROL

Candidates should understand the role temperature plays in the control of food safety and be able to:

- i State the temperatures required to control bacterial and enzyme activity in food.
- ii Describe the requirements needed for cooking food safely, holding food hot, chilling food quickly and the storage of chilled and frozen goods.
- iii Describe safe methods of checking, verifying and recording food temperatures.

## E CLEANING

Candidates should understand the importance of supervising high standards of cleanliness in food premises and be able to:

- i State the need for, and benefits of systematic cleaning and how it can be implemented and supervised.
- ii Describe suitable methods of the storage and removal of waste and state how the process can be adequately supervised.
- iii Describe the role of supervisory management in relation to controlling common food pests.

## F SUPERVISORY MANAGEMENT

Candidates should understand the techniques involved in controlling and monitoring food safety and be able to:

- i Describe the supervisor's role in developing, implementing, verifying, communicating and monitoring food safety systems in a food business.
- ii Understand the importance of staff induction and on-going training and the contribution that a supervisor can make towards it.
- iii State the corrective action procedures that are available in a food safety management system and the supervisor's role in applying them.
- iv Develop and implement recording and labelling systems for the receipt and storage of food.
- v Explain the supervisor's contribution towards both internal and external inspections and food safety audits.

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