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Qualification Specification

Highfield Level 2 Award in Food Safety at Sea (RQF)

Qualification Number: 603/0967/2

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Contents

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Introduction

This qualification specification is designed to outline all you need to know to offer this qualification at your centre. If you have any further questions, please contact your account manager

Qualification regulation and support

The Highfield Level 2 Award in Food Safety at Sea (RQF) has been accredited by the regulators of England and is part of the Regulated Qualifications Framework (RQF).

Key facts

Qualification number:	603/0967/2
Learning aim reference:	60309672
Credit value:	1
Assessment method:	Multiple-choice examination
Guided learning hours (GLH):	6
Total qualification time (TQT):	6

Qualification overview and objective

The Highfield Level 2 Award in Food Safety at Sea (RQF) is a qualification aimed at food handlers working on-board ships. The qualification is intended for learners either already working in on-board catering, or are preparing to work in the industry.

Learners gaining this qualification will know the food handler's role at all stages of food production while at sea. They will understand their role in food preparation and will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food on board a ship.

Entry requirements

There are no prerequisites for this qualification.

It is advised that learners have a minimum of level 1 in English, or equivalent.

Geographical coverage

Due to the nature of this qualification, the Highfield Level 2 Award in Food Safety at Sea (RQF) is regulated by Ofqual but is available to learners worldwide.

Guidance on delivery

The total qualification time for this qualification is 6 and of this 6 hours 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.

Guidance on assessment

This qualification is assessed by Multiple-choice question (MCQ) examination.

This is an end-of-course exam and should follow the Highfield Qualifications Security and Invigilation Guidelines. This assessment model requires learners to choose 1 of the prescribed options to answer a set examination question. The examination for this qualification contains 30 questions that must be completed within 1 hour.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Tutor requirements

Nominated tutors

HABC recommends that nominated tutors hold a qualification in the relevant subject area and have a teaching qualification or teaching experience.

It is recommended that nominated tutors hold, as a minimum, a level 3 food safety qualification (or equivalent) from a recognised awarding body, together with a training qualification or training experience that is approved by HABC.

It is also recommended that nominated tutors can demonstrate relevant experience and knowledge in a maritime context.

Reasonable adjustments and special considerations

Highfield Qualifications has measures in place for learners who require additional support. Please refer to Highfield Qualifications' Reasonable Adjustments Policy for further information/guidance.

ID requirements

It is the responsibility of the centre to have systems in place to ensure that the person taking an assessment is indeed the person they are claiming to be. All centres are therefore required to ensure that each learner's identification is checked before they undertake the assessment. Highfield Qualifications recommends the following as proof of a learner's identity:

- a valid passport (any nationality)
- a signed UK photocard driving licence
- a valid warrant card issued by HM forces or the police
- another photographic ID card, e.g. employee ID card, student ID card, travel card etc.

If a learner is unable to produce any of the forms of photographic identification listed above, a centre may accept another form of identification containing a signature, for example, a credit card. Identification by a third-party representative, such as a line manager, human resources manager or invigilator, will also be accepted.

For more information on learner ID requirements, please refer to Highfield Qualifications' Core Manual.

Progression opportunities

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

- Highfield Level 3 Award in Supervising Food Safety at Sea (RQF)

- HABC Level 3 Award in Supervising Food Safety in Catering (QCF)/Highfield Level 3 Award in Food Safety in Catering (RQF)

- Highfield's hospitality competency-based qualifications (NVQs/apprenticeships)

Useful websites

http://www.food.gov.uk/

https://highfieldabc.com/FoodSafetyForum

https://highfield.co.uk/products

http://www.highfieldabc.ae/qualifications

Recommended training materials

The Food Safety Handbook (Level 2), Sprenger, R.A. Highfield International

Hygiene Sense at Sea, Sprenger, R.A. Highfield International

Appendix 1: Qualification structure

To complete the **Highfield Level 2 Award in Food Safety at Sea (RQF)**, learners must complete the following:

- **all units** contained within the mandatory group

Mandatory group

Unit reference	Unit title	Level	GLH	Credit
F/615/4415	Food Safety at Sea	2	6	1

Appendix 2: Qualification content

Unit 1: Food Safety at Sea
Unit number: F/615/4415
Credit: 1
GLH: 6
Level: 2

Learning Outcomes	Assessment Criteria
The learner will	*The learner can*
1. **Understand the responsibilities of food-handling personnel when at sea**	1.1 Identify the importance of **food safety procedures and behaviour**, **hazard identification** and **safe food-handling practices** when on board 1.2 Identify how to report **food safety hazards** 1.3 Identify the **responsibilities** of food handlers working at sea

2. **Understand the importance of on-board food handlers keeping themselves clean and hygienic**	2.1 Explain the **importance of personal hygiene** in food safety
	
	2.2 Identify **effective personal hygiene practices** relating to:
	   o **hand washing**
	   o **personal illnesses and injuries**
	   o **handling food**
	   o **protective clothing**

3. **Understand the importance of keeping a ship's work areas clean and hygienic**	3.1 Explain how to keep the ship's work **area and equipment clean and tidy**, by following maritime-specific procedures relating to:
	   o **cleaning methods**
	   o **safe use of chemicals**
	   o **storage of cleaning chemicals**
	3.2 Explain how to **safely dispose of waste** both on-board and at port
	
	3.3 Identify the **importance of pest control and reporting infestation**, both at sea and in port

4. **Identify the importance of keeping food products safe when on board**	4.1 Identify **contamination and cross-contamination** risks to food safety from:
	   o **microbial hazards**
	   o **chemical hazards**
	   o **physical hazards**

Learning Outcomes	Assessment Criteria
The learner will	*The learner can*
	o **allergenic hazards**
	4.2 Identify safe temperature control practices, both on-board and at port, for the **delivery** and **storage** of food products
	4.3 Identify safe **date-marking** and **stock-rotation** practices on board

	4.4 Identify **safe food handling** and **temperature control** practices, both on-board and at port, for:
	    o **preparing food**
	    o **cooking food**
	    o **cooling and reheating food**
	    o **holding and serving food**

	4.5 Explain how to **recognise and report food spoilage**

Amplification

LO1 1. Understand the responsibilities of food-handling personnel when at sea

- Identify the importance of **food safety procedures and behaviour**, add **hazard identification** and **safe food-handling practices** when on board:

  - benefits to customers, food businesses and food handlers of effective procedures
  - consequences to customers, food businesses and food handlers of poor procedures

- Identify how to report **food safety hazards**:

  - what to report, when to report, who to report to for hazards

- Identify the **responsibilities** of food handlers working at sea:

  - requirement for:
    - food safety training and supervision
    - reporting of illness in a timely manner
    - following rules and procedures implemented for food safety
  - cabin confinement, self-containment and sterilization

LO2 Understand the importance of on-board food handlers keeping themselves clean and hygienic

- Explain the **importance of personal hygiene** in food safety:

  - how good personal hygiene can reduce microbial, chemical, physical and allergenic contamination
  - how good personal hygiene can reduce cross-contamination of food

o   the risks of a norovirus outbreak on board and how this can be prevented

- Identify **effective personal hygiene practices** relating to:

    o   clean, suitable protective clothing
    o   jewellery and personal effects
    o   effective hand wash
    o   times to wash hands
    o   recognising and reporting illness which may cause food contamination
    o   covering wounds
    o   personal habits to avoid

LO3 Understand the importance of keeping a ship's work areas clean and hygienic

- Explain how to keep the ship's work **area and equipment clean and tidy**, by following maritime-specific procedures relating to cleaning methods, the safe use of chemicals and the storage of chemicals:

    o   reasons for cleaning
    o   cleaning and sanitation techniques, including order of cleaning
    o   cleaning chemicals, including purpose of detergent, sanitiser and following manufacturer's instructions and safe storage
    o   clear and clean as you go

- Explain how to **safely dispose of waste** both on board and at port:

    o   internal and external controls including regular removal of waste, clean areas, secure and lidded externally, cleaned regularly

- Identify the **importance of pest control and reporting infestation**, both at sea and in port:

    o   hazards from pests
    o   common food pests and signs of pests
    o   reporting of signs
    o   basic environmental control (which they are responsible for) such as clearing food spillages, opening and closing checks, lids on bins

LO4 Identify the importance of keeping food products safe when on board

- Identify **contamination and cross-contamination** risks to food safety from microbial, chemical, physical and allergenic hazards:

    o   meaning of terms contamination, cross-contamination, raw food to be cooked, high-risk food, low-risk food and ready-to-eat raw food
    o   types of microbiological contaminants (bacteria, viruses, mould)
    o   common sources, routes and vehicles of microbiological contamination
    o   recognition of main characteristics of food poisoning bacteria, factors influencing microbiological multiplication and survival (including spores and toxins) and consequences these may have for food safety and basic controls

- examples of basic controls to prevent microbiological contamination, including keeping raw and ready-to-eat separate, use of correct equipment to prevent contamination (including colour coding), reporting damaged equipment, including work surfaces
- ship design and materials used to reduce contamination e.g. stainless steel
- examples of common physical hazards within food preparation areas and basic controls
- examples of common chemical hazards within food preparation areas and basic controls
- identification of common allergenic foods and risks associated with allergenic hazards
- awareness of ways to prevent allergenic contamination during food production

- Identify safe temperature control practices, both on board and at port, for the **delivery** and **storage** of food products:

  - basic contamination and temperature controls and checks to be made at delivery
  - importance of temperature control during storage, including correct temperatures and basic ways to achieve them

- Identify safe **date-marking** and **stock-rotation** practices on board:

  - importance of labelling
  - importance of stock rotation and date coding

- Identify **safe food handling** and **temperature control** practices, both on board and at port, for:

  - preparing: dedicated equipment, not preparing too far in advance, minimising time out of temperature control
  - cooking: following recipes, cooking thoroughly and safe temperatures
  - cooling: the need to cool quickly and keep cool
  - reheating: meeting required temperature when reheating, only reheating once
  - holding: no topping up, safe temperature for hot and cold holding and time allowable out of these temperatures
  - serving & transporting food: suitable transportation and containers, importance of temperature control

- Explain how to **recognise and report food spoilage**:

  - common signs of food spoilage
  - need to report spoiled food
  - separation of spoiled/unfit food