

MANAGE QUALITY OF FOOD PRODUCTS

UNIT CODE: FOP/OS/FT/CR/01/6/A

UNIT DESCRIPTION

This unit specifies the competencies required to manage quality of food products. It involves establishing food safety and quality systems, managing quality operations, preparing for raw material and product analyses and carrying out raw material and product analyses.

It applies to the Food Technology sector.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function .	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the range.</i>
1. Establish food safety and quality systems	1.1 Food safety and quality systems are designed and established as per legal and regulatory requirements and 1.2 Food safety and quality systems are implemented and maintained as per legal and regulatory requirements and workplace quality manual 1.3 Food safety and quality records are developed and maintained according to legal and regulatory requirements
2. Manage quality operations	2.1 Quality operations are planned and executed as per overall workplace plan 2.2 Quality operations resources are allocated and controlled as per workplace policy 2.3 Quality operations are organized as per workplace policy 2.4 Quality operations are coordinated as per workplace policy 2.5 Audit of quality operations is carried out based on workplace policy 2.6 Leadership is provided based on workplace policy
3. Prepare for raw material and product analyses	3.1 <i>Laboratory standards</i> are established as per Codex/AOAC and workplace quality manual 3.2 Laboratory standards are implemented based on Codex/AOAC (international laboratory standards) and workplace quality manual 3.3 Laboratory status is confirmed according to laboratory code of practice 3.4 Regulatory <i>and statutory requirements</i> for food

	laboratory practices are adhered to
4. Carry out raw material, packaging materials and finished products analyses	<p>4.1 Sampling procedures are adhered to as per workplace quality manual</p> <p>4.2 Samples are prepared and analyzed based on specific test procedure</p> <p>4.3 Testing reagents are prepared and equipment calibrated according to specifications</p> <p>4.4 Analyses results are interpreted, reported and appropriate decisions made based on test outcomes and workplace standards</p>

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Laboratory standards may include but are not limited to:	<ul style="list-style-type: none"> • AOAC/CODEX • National laboratory standards • Workplace laboratory standards
2. Regulatory and statutory requirements may include but are not limited to:	<ul style="list-style-type: none"> • Cap 242 (Public Health Act) • Cap 254 (Food, Drugs and Chemical Substances Act) • NEMA regulations • OSH Act 2007
3. Sampling procedures may include but are not limited to:	<ul style="list-style-type: none"> • General-Random, Stratified • Workplace • KEBS standards
4. Tests may include but are not limited to:	<ul style="list-style-type: none"> • Microbiological • Physical • Chemical • Organic • Organoleptic
5. Food safety and quality systems may include but are not limited to:	<ul style="list-style-type: none"> • International standards e.g., FSSC, ISO, GFSI, PRC, HACCP • National standards e.g., KEBS • Workplace standards

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Communication
- Interpersonal
- Leadership
- Planning
- Problem solving
- Root-cause analysis
- Negotiation
- Interpretation
- Trouble shooting
- Apparatus handling
- Analytical
- Sampling
- Training/facilitation
- Computer

Required Knowledge

The individual needs to demonstrate knowledge of:

- Food chemistry Food analysis
- Food microbiology
- Quality/Safety management systems Quality management
- Pest and rodent control Emerging issues
- Principles of food engineering Environmental safety
- Laboratory techniques

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate: Demonstrates;</p> <p>1.1 Demonstrated knowledge of laboratory standards</p> <p>1.2 Demonstrated knowledge of relevant legal, statutory and regulatory requirements</p> <p>1.3 Adhered to lab code of practice</p> <p>1.4 Demonstrated knowledge of various sampling techniques</p> <p>1.5 Demonstrated ability to carry out food lab test/analyses</p>
------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

	<p>1.6 Reported and interpreted test results correctly and objectively</p> <p>1.7 Demonstrated knowledge of various quality and food safety systems</p>
2. Resource Implications	<p>The following resources must be provided:</p> <p>2.1 Workplace or assessment location with a functional food laboratory</p>
3. Methods of Assessment	<p>Competency may be accessed through:</p> <p>3.1 Observation</p> <p>3.2 Oral questioning</p> <p>3.3 Projects</p> <p>3.4 Written tests</p> <p>3.5 Third party reports</p> <p>3.6 Portfolio</p>
4. Context of Assessment	<p>Competency may be assessed:</p> <p>4.1 On the job</p> <p>4.2 Off the job</p> <p>4.3 In work placement (attachment)</p> <p>Off the job assessment must be undertaken in a closely simulated workplace environment</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry subsector, workplace and job roles is recommended.</p>