FOOD PROCESSING, SAFETY AND HYGIENE

UNIT CODE: MED/CU/NUD/CC/04/6/A

Unit Description

This unit specifies the competencies required for food processing, safety and hygiene. It is to include principles in food processing, methods of food preservation, food quality and safety-HACCP and hygiene practices in food handling.

Learning Outcomes, Content and Suggested Assessment Methods

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. *Bold and italicized terms are elaborated in the Range*
1. Identify and describe terminologies in food processing, safety and hygiene	1.1 Terminologies in food processing, preservation and food safety are identified and described as per resource materials 1.2 Aims and importance of food processing, preservation and safety are identified and described as per resource materials
2. Describe principles in food processing, preservation and safety	2.1 Principles in food are identified and described as per resource materials 2.2 Methods of food processing and preservation are identified and described as per resource materials 2.3 Effects of food processing and preservation techniques on food storage sensory and nutrition properties of food are identified and described as per resource materials 2.4 Traditional and modern methods in food processing and preservation for different food categories are identified and described as per resource materials
3. Demonstrate knowledge in food quality, safety and hygiene	4.1 Quality control of food and food safety during processing are identified and described as per resource materials 4.2 HACCP is described and demonstrated as per resource materials, organizational guidelines, policies and guidelines 4.3 Food hygiene are identified and described as per resource materials

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. OSH-related Records may include but not limited to:	• Medical/Health records • Incident/accident reports • Sickness notifications/sick leave application • OSH-related trainings obtained

REQUIRED SKILLS AND KNOWLEDGE

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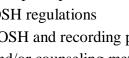
Required Skills

The individual needs to demonstrate the following skills:

- Communication
- Interpersonal
- Presentation
- Risk assessment
- Evaluation
- Critical thinking
- Problem solving
- Negotiation

Required Knowledge

The individual needs to demonstrate knowledge of:

- General OSH Principles
- Occupational hazards/risks recognition
- OSH organizations providing services on OSH evaluation and/or work environment measurements (WEM)
- National OSH regulations; company OSH policies and protocols
- Systematic gathering of OSH issues and concerns
- General OSH principles
- National OSH regulations
- Company OSH and recording protocols, procedures and policies/guidelines
- Training and/or counseling methodologies and strategies

EVIDENCE GUIDE

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

1.	Critical Aspects of Competency	Assessment requires evidence that the candidate: Demonstrated the ability to identify and describe terminologies in food processing, safety and hygiene Demonstrated the ability to describe principles in food processing, preservation and safety Demonstrated knowledge in food quality, safety and hygiene
2.	Resource Implications	The following resources should be provided: 2.1 Access to relevant workplace where assessment can take place 2.2 Appropriately simulated environment where assessment can take place
3.	Methods of Assessment	Competency in this unit may be assessed through: 3.1 Observation 3.2 Oral questioning 3.3 Written test 3.4 Portfolio of Evidence 3.5 Interview 3.6 Third party report
4.	Context of Assessment	Competency may be assessed: 4.1 On-the-job 4.2 Off-the –job 4.3 During Industrial attachment
5.	Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.