



QQI Consultation on Outcomes of a Review of QQI's Food Safety Oriented Awards

The existing level 4 awards would be retired and would not be replaced by a framework award.

The existing food safety awards at levels 5 and 6 would be retired and would be replaced by two new awards:

**Level 5 Specific Purpose Certificate
Implementing Food Safety Management Systems**

**Level 6 Specific Purpose Certificate
Designing Food Safety Management Systems**

Introduction

QQI received two proposals for development of standards in the area of HACCP. One from BIM relating to HACCP for Seafood sector and the second for a qualification to meet food regulation requirements in the manufacturing industry.

QQI asked the Food Safety Authority of Ireland (FSAI) as the relevant competent body to consider the QQI award standards currently available in this area and advise QQI. This exercise led to the realisation that there is a need to review and rationalise the current suite of QQI HACCP and Food Safety standards. To this end a review group was established to review the current suite of HACCP and Food Safety standards and make recommendations to QQI.

The following awards specifications are currently available:

Code	Title	Level	Class	Field of Learning
4N1119	Handling Food Hygienically	4	Minor	1.1.2 Horticulture
4S2087	Hygienic Food Handling	4	Special Purpose	9.2.4 Food Safety and Hygiene
5N5266	Food Safety and HACCP	5	Minor	9.2.4 Food Safety and Hygiene
5N2749	Food Hygiene	5	Minor	9.2.4 Food Safety and Hygiene
5N5288	Seafood Hygiene Management	5	Minor	1.1.6 Aquaculture
5N5368	Seafood Handling Systems	5	Minor	1.1.8 Fisheries
6N0199	HACCP in Food Production	6	Minor	9.2.4 Food Safety and Hygiene
6S0212	Food Production HACCP Management	6	Special Purpose	9.2.4 Food Safety and Hygiene
6N2153	Managing Food Hygiene	6	Minor	9.2.4 Food Safety and Hygiene
6S2157	Food Hygiene Management	6	Special Purpose	9.2.4 Food Safety and Hygiene
6N0641	Culinary Food Safety Management	6	Minor	9.2.4 Food Safety and Hygiene
6S2178	Food Standards Auditing	6	Special Purpose	9.2.4 Food Safety and Hygiene
6N2161	Conducting Food Standards Audits	6	Minor	9.2.4 Food Safety and Hygiene

The Group

QQI established a standard development group (the Group) with current knowledge of this domain and pedagogical expertise to review the learning needs of the target learners with a view to establishing an award(s) specification(s) to meet the current and expected future (next five years) needs of learners and employers.

The Group comprised (not all attended all meetings):

- Greg Burke, Lecturer in Food Quality and Safety, College of Science and Health, Dublin Institute of Technology (DIT)
- Tracey McDermott, Head of Trading Law and Technical, Tesco Ireland
- Charlene Thornton, HSEQ Manager, Compass Group Ireland
- Elaine Hynes, Early Childhood Ireland
- Karina Cassidy, Irish Business and Employers' Confederation (IBEC)
- Sinead Howard, Bord Iascaigh Mhara (BIM)
- Eileen Soraghan, Bord Iascaigh Mhara (BIM)
- Ita White, Senior Research Officer-Trainer/Consultant-Food Safety, Quality & Compliance, Teagasc
- Dr Gerard Barry Food Industry Development Department, Teagasc Food Research Directorate
- Dr. Lisa O'Connor, Chief Specialist Food Science and Standards, Food Safety Authority of Ireland (FSAI)
- Sharon Williams, Training Compliance Executive, Food Safety Authority of Ireland (FSAI)
- Cliona O'Reilly, Food Safety Authority of Ireland (FSAI)
- Carol Heavey Food Safety Authority of Ireland (FSAI)
- Clare McMahon, Education and Training Boards Ireland (ETBI)
- Brian Auld (The Royal Environmental Health Institute of Scotland)
- Peter Cullen, QQI (Chair)

Proposal

The expert group reviewed the current suite of HACCP and Food Safety standards and recommended that the awards at NFQ Level 4 should be retired. Training in food safety prerequisites does not require certification by a framework award.

The group also developed two new awards standards to replace all the existing QQI food safety awards at NFQ Levels 5 and 6, with the exception of the auditing awards.

Further consideration will be given by the group to the Food Standards Auditing award. It is expected that a consultation draft of the Food Standards Auditing award will be agreed for public consultation in May 2015.

The expert group finalised and agreed the draft awards specifications entitled:

- Implementing Food Safety Management Systems (NFQ Level 5)
- Designing Food Safety Management Systems (NFQ Level 6)

Your feedback on the draft awards specifications would be welcome.

How to respond to this consultation document

QQI invites interested persons or organisations to make written observations on the drafts.

Prompts for feedback:

1. Clarity: Overall does the document make the expected knowledge, skill and competence sufficiently clear?
2. Alignment: Do you think that the expected learning outcomes align well, in terms of knowledge, skill and competence, with the NFQ's Level 5 and 6 award-type descriptor?
3. Amendment: Would you like to suggest amendments?
4. Comparability: How does the standard compare with the expectations of other relevant qualifications with which you are familiar?
5. Is there anything else that should be considered?
6. Is the credit value proportionate to the learning outcomes?

Submissions should be made by email to consultation@qqi.ie not later than **Friday 22nd May 2015**



QQI

Quality and Qualifications Ireland
Dearbhú Cáilíochta agus Cáilíochtaí Éireann

CERTIFICATE DETAILS

Title: Implementing Food Safety Management Systems

Award Class: Special Purpose

Level 5

Credit Value: 5 FET Credits

Title: Implementing Food Safety Management Systems

Certificate Details

Title: Implementing Food Safety Management Systems

Award Class: Special Purpose

Level: 5

Credit Value: 5 FET Credits

Code:

Purpose: The purpose of this award is to recognise a person's ability to implement and review a food safety management system based on HACCP principles and recognised guides to good practice.

The learner should be able to:		NFQ level Indicators
1	<p>Knowledge and understanding of:</p> <ul style="list-style-type: none"> • Legal requirements for food business operators (FBOs) • Relevant guidelines applicable to their sector and this NFQ level <p>Prerequisite requirements</p>	<p>Knowledge -Breadth Broad range of knowledge</p> <p>Knowledge - Kind Some theoretical concepts and abstract thinking, with significant depth in some areas</p>
2	<p>Knowledge with significant depth of Biological, Chemical, Physical and Allergen hazards and their causes, effects and implications with some theoretical concepts e.g. in the context of biological hazards: growth requirements, benefits and dangers of micro-organisms in the food operation</p> <p>In depth knowledge of hazard prevention, elimination and control measures with some theoretical concepts</p> <p>Understanding of HACCP principles</p>	
3	<p>Demonstrate the skills described in the FSAI's "<i>Guide to Food Safety Training LEVEL 3 - Food Safety Skills for Management Food Service, Retail and Manufacturing Sectors</i>" required to implement and review Food Safety Management Systems</p>	<p>Know-how and skill - Range Demonstrate a broad range of specialised skills and tools</p> <p>Know-how and skill Selectivity Evaluate and use information to plan and develop investigative strategies and to determine solutions to varied unfamiliar problems</p>
4	<p>Routine complexity and/or low-to-moderate scale environments</p>	<p>Competence- Context Act in a range of varied and specific contexts, taking responsibility for the nature</p>

Title: Implementing Food Safety Management Systems

		and quality of outputs; identify and apply skill and knowledge to a wide variety of contexts
5	Implement and review Food Safety Management Systems and may work in a supervisory capacity in the food industry	Competence- Role Exercise some initiative and independence in carrying out defined activities; join and function within multiple, complex and heterogeneous groups
6	Take responsibility for keeping up to date with legislation and standards	Competence- Learning to learn Learn to take responsibility for own learning within a managed environment
		Competence- Insight Assume full responsibility for consistency of self-understanding and behaviour

Assessment Requirements

Details of QQI's assessment requirements are set out in [QQI's current Assessment Guidelines](#). Assessment is criterion referenced. Successful achievement of the award is based on learners attaining the required standards of knowledge, skill or competence.

The techniques set out below are considered the optimum approach to assessment for this component. In exceptional circumstances providers may identify alternative assessment techniques through the provider's application for programme validation which are **reliable** and **valid** but which are more appropriate to their context.

Assessment of a number of components may be integrated across programmes for delivery, provided that the learning outcomes of each minor award are assessed.

Group or team work may form part of the assessment, provided each learner's achievement is separately assessed.

All providers are required to submit an assessment plan as part of their application for programme validation. Assessment Plans will include information relating to scheduling and integration of assessment. See [QQI's current policy on programme validation](#).

Title: Implementing Food Safety Management Systems

Assessment Techniques

In order to demonstrate that they have reached the standards of knowledge, skill and competence identified in all the learning outcomes, learners are required to complete the assessment(s) below.

The assessor is responsible for devising assessment instruments (e.g. project and assignment briefs, examination papers), assessment criteria and mark sheets, consistent with the techniques identified below and QQI's assessment requirements.

Programme validation will require providers to map each learning outcome to its associated assessment technique. See [QQI's current policy on programme validation](#).

All learning outcomes **must** be assessed and achieved before the award may be made.

Assignment 60%
Practical Examination 40%

Must pass both elements

Description

Assignment

An assignment is an exercise carried out in response to a brief with specific guidelines as to what should be included. An assignment is usually of short duration and may be carried out over a specified period of time.

Must include Learner Record

Examination - Practical

An examination provides a means of assessing a learner's ability to recall and apply knowledge, skills and understanding within a set period of time and under clearly specified conditions.

A practical examination assesses specified practical skills demonstrated in a set period of time under restricted conditions.

Grading

Pass 50% - 64%
Merit 65% - 79%
Distinction 80% - 100%

Specific Validation Requirements

Must be an element of work-based learning

Examinations must be 'closed-book'.

Supporting Documentation

Guide to Food Safety Training – Level 1: Induction Skills and Level 2 : Additional Skills (The Food Safety Authority of Ireland (FSAI))

Title: Implementing Food Safety Management Systems

Guide to Food Safety Training LEVEL 3 - Food Safety Skills for Management Food Service, Retail and Manufacturing Sectors (The Food Safety Authority of Ireland (FSAI))

Access Statement

To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.

The skills required by FSAI's Guide to Food Safety Training (Levels 1 and 2) have been achieved.



QQI

Quality and Qualifications Ireland
Dearbhú Cáilíochta agus Cáilíochtaí Éireann

CERTIFICATE DETAILS

Title: Designing Food Safety Management Systems

Award Class: Special Purpose

Level 6

Credit Value: 5 FET Credits

Title: Designing Food Safety Management Systems

Certificate Details

Title: Designing Food Safety Management Systems

Irish Title:

Award Class: Special Purpose

Level: 6

Credit Value: 5 FET Credits

Code:

Purpose: The purpose of this award is to recognise a person's ability to design, implement, review and manage a food safety management system based on HACCP principles.

The learner should be able to:

NFQ level Indicators

<p>1</p>	<p>Knowledge and understanding of:</p> <ul style="list-style-type: none"> • Relevant guidelines applicable to their sector and this NFQ level • Relevant sources of information • Hazard analysis and risk assessment <p>The distinction between process hazard analysis and threat (e.g. fraud or sabotage) assessment.</p>	
<p>2</p>	<p>Detailed understanding of HACCP principles and their application</p> <p>Specialised knowledge of</p> <ul style="list-style-type: none"> • Biological, Chemical, Physical and allergen hazards and their causes, effects and implications with significant underpinning theory and its practical application e.g. Sector specific pathogens; Preservation factors and shelf-life • Methods for assessing risk • Information sources about current and emerging risks and methods <p>Specialised knowledge of hazard prevention, elimination and control measures with significant underpinning theory and its practical application.</p>	<p>Knowledge - Breadth Specialised knowledge of a broad area</p> <p>Knowledge - Kind Some theoretical concepts and abstract thinking, with significant depth in some areas</p>
<p>3</p>	<p>The learner is expected to demonstrate know-how and skills required for designing, implementing, reviewing and managing HACCP based Food Safety Management Systems in line with applicable legislation and standards, including</p> <ul style="list-style-type: none"> • Conduct research to identify potential hazards or threats to food safety or integrity and incorporate measures to minimise the risk of occurrence into the food safety management system. 	<p>Know-how and skill - Range Demonstrate comprehensive range of specialised skills and tools</p> <p>Know-how and skill - Selectivity Formulate responses to well-defined abstract problems</p>

Title: Designing Food Safety Management Systems

	<ul style="list-style-type: none"> • Conduct a hazard analysis, incorporating risk assessment to develop a food safety management system. • Validate food safety management systems and verify effective implementation. • Conduct reviews of a food safety management system and update when appropriate. 	
4	Non-routine complexity and/or large scale environments.	Competence - Context Utilise diagnostic and creative skills in a range of functions in a wide variety of contexts
5	Design, implement, review and manage Food Safety Management Systems and may work as a HACCP team leader.	Competence - Role Exercise substantial personal autonomy and often take responsibility for the work of others and/or for the allocation of resources; form, and function within, multiple, complex and heterogeneous groups
6	Take responsibility for keeping up to date with legislation, standards, technology and emerging risks.	Competence - Learning to learn Learn to take responsibility for own learning within a managed environment
		Competence - Insight Express an internalised, personal world view, reflecting engagement with others

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Title: Designing Food Safety Management Systems

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To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.

Level 5 Implementing Food Safety Management Systems award or other evidence that the skills required by FSAI's Guide to Food Safety Training (Levels 3) have been achieved.

