

CTSI Professional Competency Framework (CPCF) written examination

Unit 4: Feed

November 2019

Guidance for this examination

Please ensure that you indicate, by writing on the front of your examination booklet, the law viewpoint from which you will be answering: English, Scottish or Welsh.

The examiners may expect candidates to show knowledge of legislation which is in place but not in force (i.e. has been enacted) and regulations which have been made but are not yet in force, if they are directly relevant to the subject-matter of the examination.

Examination structure

There are two sections to the examination paper:

Section A Consists of six questions.
Candidates should attempt to answer four questions.
Total allocation of marks is 40 marks.
Suggested time allocation is 30 minutes.

Section B Consists of three questions.
Candidates should attempt to answer one questions.
Total allocation of marks is 60 marks.
Suggested time allocation is 60 minutes.

Total time allowed – two hours (plus ten minutes' reading time).

Note:

The Feed paper is a **closed book**; no materials are permitted to be taken into the examination room.

*The examination paper has **four** pages, including this front sheet.*

Section A

Candidates should attempt to answer four questions.

Each question carries 10 marks.

Total: 40 marks.

1. The sampling responsibilities for feed are detailed in Regulation (EC) 152/2009. Explain the sampling procedures for a compound feed, in accordance with these regulations. (10 marks)

2. Article 15 of Regulation (EC) 178/2002 sets down the principles for feed safety requirements and placing feed on the market.

Explain these feed safety principles and the implications of placing on the market feed that is not safe.

(10 marks)

3. Feed Business Operators, other than those for primary production, must comply with the requirements of Annex II of Regulation (EC) 1831/2003. The general implementation of procedures for Annex II are based on the principles of hazard analysis and critical control points (HACCP).

Explain the seven steps of HACCP in a feed environment.

(10 marks)

4. Regulation (EC) 853/2004 Annex 1 applies to the primary production of food and makes it a requirement that, as far as possible, Food Business Operators (FBOs) are to ensure that primary products are protected against contamination.

Describe the likely contamination hazards that FBOs need to be mindful of for primary production and associated operations.

(10 marks)

5. The use of former food stuffs and co-products from the food industry are becoming more prevalent in the manufacture of feed.

Explain the differences between the activities for those feed businesses registered with R07 to those which undertake R12 activities, giving examples of the types of feed businesses that are likely to use these registration codes.

(10 marks)

Section A continues over the page.

6. The principles of Regulation (EC) 767/2009 are that feed placed on the market is labelled with useful information about the product and facilitates the correct use of the product.

Explain the differences between a label and labelling within the Regulation.

(10 marks)

Section A total of 40 marks.

End of Section A.

Section B

Candidates should attempt to answer one question.

Each question carries 60 marks.

Total 60 marks.

7. As part of the business planning and threat assessment for Blankshire Council, you have been requested to provide a report to senior management on the feed controls carried out within the local authority.

Produce a report giving a rationale to the present official feed controls within the UK and outlining the local authority responsibilities.

(60 marks)

8. The principle objective of Regulation (EC) 1831/2003 is to ensure a high level of consumer protection regarding food and feed safety. Primary responsibility for feed safety rests with the feed business operator (FBO).

Critically evaluate the advantages of pre-requisite requirements compared to the controls relating to HACCP when applied in a feed business environment.

(60 marks)

9. Primary Production on farm governs both food and feed. Discuss the efficacy of the controls for food and feed hygiene at this level and the impact these controls have on the wider protection of the food chain, from farm to fork.

(60 marks)

Section B total of 60 marks.

End of examination paper