

# Examiner's report

## **CTSI Professional Competency Framework**

### Stage 2: Unit 4 Feed Written Examiner's Report November 2019

### General

This was the first examination for feed delivered as part of the CTSI professional Competency Framework as such the numbers of candidates sitting the examination was low, with only one entrant.

Number of candidates	mark	% candidates achieving
0	90-100	0
0	80-89	0
1	70-79	100%
0	60-69	0
0	50-59	0
0	40-49	0
0	30-39	0
0	20-29	0

The exam was very well answered, and it was evident that there had been a significant amount of revision for the subject area and the candidate understood feed law enforcement.

The examination paper was split into two sections, with Section A comprising of 4 questions out of 6 that required answering and allowing up to 40% of the total marks awarded. Overall this section was answered extremely well with the candidate showing a breadth of knowledge on the subject area and few marks were lost.

Section B in the written examination required 1 question to be chosen out of a choice of 3 and accounted for 60% of the total overall marks. Again, this section was answered exceptionally well with few marks lost and showing a good standard of revision and understanding of the subject area.

The time allowed for the written examination was 1.5 hours, this has reduced from previous years to reflect the changes to the CPCF. Exam technique and time management did not appear to be an issue, with the paper marked was completed to a high standard. As a reminder to candidates preparing for future written examinations, ALL sections must be attempted, and the front of the exam paper provides guidance for candidates on the suggested time allocation per section.

Candidates need to be concise in their answer and need to ensure they answer the question asked. Spelling and grammar were, overall, fine.

### **Section A**

Q1 This question was not attempted.

This question related to the sampling procedures for a compound feed in accordance with Regulation (EC) 152/2009.



Q2 This question gave an average mark of 8 out of a possible of 10 marks.

The guestion required knowledge of the feed safety requirements of Article 15 of Regulation (EC) 178/2002 and the implications of placing feed that is not safe on the market. The question was well answered.

Q3 This question gave an average mark of 8 out of a possible of 10 marks.

This guestion related to the requirements for HACCP as detailed in Annex II of regulation (EC) 183/2005 and required explanation of the seven steps of HACCP in a feed environment. This question was well answered.

Q4 This question was not attempted

The guestion related to the requirements of Regulation (EC) 852/2004 and the likely contamination hazards a food business operator at the level of primary production needed to be mindful of.

Q5 This guestion gave an average mark of 8 out of a possible of 10 marks.

The guestion required the candidate to demonstrate that they understood the difference between the types of activities registered for R07 and R12 in a feed business environment. This question was well answered.

Q6 This question gave an average mark of 8 out of a possible of 10 marks.

This question required the candidate to demonstrate that they understood the difference between a label and labelling as defined by Regulation (EC) 767/2009. This question was well answered.

#### Section B

Q7 This question achieved an average mark of 39

This question required the candidate to produce a report and to give a rationale to the present feed controls in the UK along with the LA responsibilities. Overall, this question was well answered, and few marks were lost.

Q8 This question was not attempted

The question required critical evaluation of pre-requisite requirements compared to the controls for HACCP when considered in accordance with the provisions of regulation (EC) 183/2005 and a feed hygiene environment.

Q9 This question was not attempted

This question required discussion regarding the controls for primary production on farm and the impact that the controls have on the wider protection of the consumer from farm to fork.

