

Intro to Unit 4 Food Standards

UNIT DESCRIPTION

This unit will provide you with an understanding and knowledge of the legal requirements in relation to Food Standards including formal sampling, their application to food. You will also learn how food affects health and well-being.

WHAT TO EXPECT

Courses are offered each year for this and all Units. You will be taught in line with the unit learning outcomes. It is also expected that you will undertake your own learning, by ensuring you are familiar with all areas shown in the unit syllabi.

CPCF courses will use different learning delivery methods. You will have two classroom-based days with the trainer. Access to an on-line portal that provides you with on-going detailed course notes, inter block assessments plus remote sessions, with the trainer and other trainees.

In addition to this, the trainer may choose to provide, via the on-line portal, videos or other learning materials, as they deem necessary; these additional learning materials will be provided throughout the duration of the course.

You are expected to complete all assessments/assignments, as notified to you, by your trainer. You will upload them for marking, by the designated deadline.

Written exam: You will register for Stage 2 and complete the associated 1.5 hour written exam and demonstrate the knowledge requirements for this subject.

Oral exam: This exam supports the written exam. You will answer specific questions asked by the examiner. Answers will be marked against set criteria.

Portfolio: You will complete the associated portfolio and demonstrate the skills requirement for this subject. You may not take the oral examination if the portfolio is not submitted.

UNIT INFO

Assessment types & Deadlines:

Written exam (1.5 hours)
Oral exam (20 mins)
Portfolio (final submission deadline April)

[Resources information:](#)

Portfolio guidance

Portfolio Matrixes area

Previous examination papers

Unit designated learning hours:

200 hours (delivered by both training and self-learning hours)

Qualifications Team info:

Available Mondays to Fridays.
9am to 4pm

Team members

Alex Jones - Admin Assistant
Jackie Fisher - Team Executive
Marianne Rickwood - Coordinator
Rebecca Taylor - Coordinator

Telephone: 01268 582242

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Intro to Unit 4 Food Standards

CLASSIFICATION OF MARKS

All examinations are marked out of 100% and with a pass mark of 40%.

On passing an examination/coursework you will be graded with the following classifications: Distinction, Merit and Pass.

All effort should be made to gain the highest mark possible throughout the examining process.

Classification	Marks
Distinction	70-100%
Merit	60-69%
Pass	40-59%
Fails	0-39%

CPCF REGULATIONS AND POLICIES

All forms of assessment fall within strict regulations and you must ensure you understand and adhere to all regulation requirements.

The regulations that cover all aspects of the CPCF qualifications can be found on our website:

<https://www.tradingstandards.uk/practitioners/training-development/qualifications-resources#stage2info>

Please ensure you are familiar with all aspects within the regulations, taking particular notice of any area relating to examinations, coursework and deadlines.

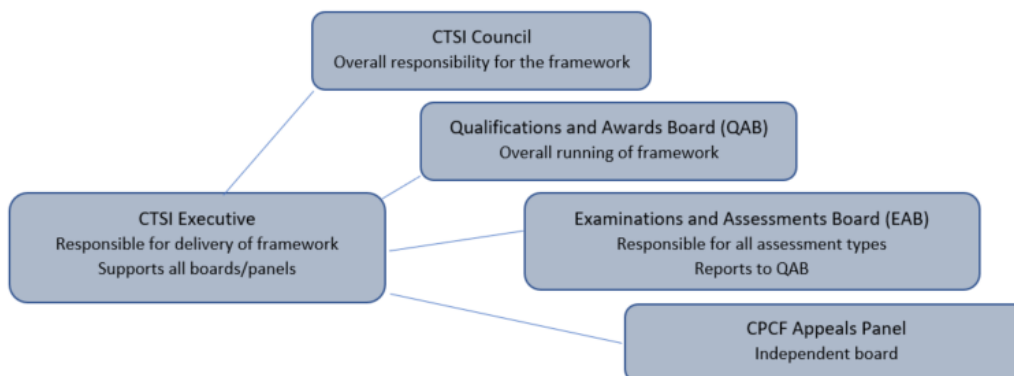
CTSI will publish announcements surrounding the CPCF qualification from time to time. These are found here:

<https://www.tradingstandards.uk/practitioners/training-development/qualifications-resources#announcementsupdates>

It is important that you are aware of any notifications provided by CTSI throughout the year to ensure you are meeting any/all requirements that the Executive or the Qualifications and Awards Board have put out.

GOVERNANCE

For more detailed information on the governance of the CPCF, you will find this within the regulations. Below outlines the governance structure approved by CTSI Council.



Intro to Unit 4 Food Standards

UNIT SYLLABI

NOTE: The legislation outlined in this syllabus is not an exhaustive list. Candidates will be required to answer questions in accordance with this syllabus.

The examiners may expect candidates to show knowledge of legislation which is in existence but not in force, (i.e. Acts which have not finally been enacted, or Regulations which have not reached their commencement date) if it is directly and significantly relevant to the subject-matter of the examination.

Learning Outcomes:

The competence for this module is the demonstration of knowledge and understanding of:

1. The rationale behind regulatory controls and the legal framework in respect of food and food products in the UK.
2. The law relating to the import, export, composition, labelling and advertising of food and food products sold for human consumption.
3. The responsibilities and liabilities of food producers, manufacturers, distributors, retailers, importers, primary producers and suppliers of food and food products.
4. The diligence requirements of food producers, manufacturers, distributors, retailers, importers, primary producers and suppliers of food and food products.
5. A knowledge of food hygiene and microbiology in order to effectively undertake inspections at food premises and take food samples without contamination.
6. The range, extent and limitations of enforcement powers under relevant legislation.
7. The roles of relevant enforcement agencies and their inter-relationships with Local Authorities.
8. The Food Law Code of Practice and Food Law Practice Guidance.
9. Practical enforcement – interventions, investigations, issuing Improvement Notices and alternative enforcement strategies.

Indicative areas of study

1. The application of legal principles relating to food and food products.
2. Analysis and application of relevant offences and sanctions available.
3. The controls on food safety, traceability, presentation, withdrawal, recall, notification and operating standards of businesses throughout the food chain from primary production to the placing of food on the market and the feeding of food-producing animal laid down in Retained EU Regulations 178/2002 and 852/2004
4. The critical analysis of food labels and their contents.
5. The range, extent and limitations of enforcement powers under relevant legislation.
6. Statutory defences and the application of relevant case law.
7. The practical application of the Food Law Code of Practice and Practice Guidance including assurance schemes and earned recognition
8. Sampling techniques and problems relating to identifying samples and determining when and how a sample can be taken.

Intro to Unit 4 Food Standards

9. The roles and powers of central and local government in ensuring that food is correctly labelled.
10. The role and duties of the public analyst and the government chemist.
11. Issues of difficulty and controversy in food labelling law and its enforcement.
12. Practical enforcement – interventions, investigations and issuing enforcement notices.
13. The Public Health Agenda and how it impacts on the work of Regulatory Services.
14. The role of Home Authorities and Primary Authorities in food law enforcement.

The following terms have been used to indicate the level of knowledge required in each element;

Detailed: To an in-depth level, and with a fine degree of distinction between concept

Working: With the ability to apply the learning to situations so as to resolve problems

Basic: Having an awareness of the organisations and concepts

Assessments will reflect the requisite level of knowledge in each given area of the syllabus.

Syllabus

Detailed knowledge of:

1. The Food Safety Act 1990
2. Controls on the import and export of food in relation to food standards and labelling
3. The Food Information Regulations 2014 and Retained EU Regulation 1169/2011 on the provision of food information to consumers; including enforcement.
4. Legislative controls on nutrition and health claims, and Retained EU Regulation 1924/2006.
5. Legislation relating to food standards, composition and labelling of food
6. Food sampling legislation.
7. The controls on food safety, traceability, presentation, withdrawal, recall, and notification in Retained EU Regulation 178/2002 and procedures in matters of food safety implemented by the General Food Regulations 2004 and The Food Safety and Hygiene Regulations 2013
8. Legislative requirements on the use and labelling of genetically modified food.
9. The UK Early Warning System for Imported Food and Feed, how it operates and its use in monitoring imported food. .
10. The requirements of Retained EU Regulation 2017/625 on official feed and food controls as it applies to the delivery by officers of official food controls.

Intro to Unit 4 Food Standards

Working knowledge of:

1. The legislative controls on contaminants in food.
2. The legislative controls on additives.
3. The Food Standards Act 1999.
4. The legislative controls on food contact materials.
5. The controls on food safety and in particular the operating standards of food businesses at the level of primary production laid down in Retained EU Regulation 852/2004 Annex I including the transport, storage and handling of primary products at the place of production and the transport of live animals, implemented by the Food Hygiene (Scotland) Regulations 2006, the Food Hygiene (Wales) Regulations 2006 and the Food Safety and Hygiene (England) Regulations 2013 and applicable enforcement powers.

Basic knowledge of:

1. Food and Environmental Protection Act 1985 – Part I.

General

Detailed knowledge of:

1. The application of appropriate control measures, including powers and enforcement sanctions when undertaking food interventions, particularly inspection and audit of food businesses.
2. The rationale behind regulatory controls and the legal framework in respect of food in the UK
3. The methods of sampling and analysis for the official control of food including: preparation, storage and transportation of samples; safe working practices; appropriate equipment; the role of the public analyst and government chemist; the nature of analytical constituents and contaminants to be tested for, their distribution within food and the different approaches to sampling required.
4. The Food Law Enforcement Code of Practice and Practice Guidance.
5. The role of Primary Authorities in so far as it relates to enforcing authorities.

Intro to Unit 4 Food Standards

Working knowledge of:

1. Requirements for the authorisation, use and labelling of additives in food, including the authorisation procedure, categories and functional groups of additives, and labelling and packaging requirements.
2. The contribution regulatory food standards work can make to the health and well-being agenda.
3. Relevant industry codes of practice and guidance.
4. The role of the Food Standards Agency, Defra and other relevant agencies in food enforcement.
5. The role of Home Authorities and Primary Authorities for non-enforcing authorities.
6. Assessment of quality assurance systems.
7. Government policy, guidance, reports, practice and papers relevant to this subject area.
8. The role of the FSA Food Crime Unit and the detection of food fraud.

Basic knowledge of:

1. The technology of food production and production techniques.
2. Nutritional aspects of the major food categories.
3. The function and effect of additives.
4. Food hygiene and microbiology in the context of carrying out inspections and sampling.
5. An understanding of the principles of HACCP (Hazard Analysis Critical Control Points) as applied to the food industry.
6. The Framework Agreement on Local Authority Food Law Enforcement.