

<b>Title</b>	<b>Demonstrate knowledge of food processing industry workplace hygiene and food safety requirements</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe personal hygiene and hygienic practices; and identify causes of product contamination and steps to prevent product contamination, in the food production processing industry.
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<b>Classification</b>	Food and Related Products Processing > Food and Related Product Production
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
  - Health and Safety at Work Act 2015.
  - Food Act 2014.
  - Food Regulations 2015.
  - Resource Management Act 1991.
- 2 Definitions
  - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
  - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 3 Assessment information
  - All activities and evidence must be in accordance with organisational procedures.

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### Outcomes and performance criteria

#### Outcome 1

Describe personal hygiene and hygienic work practices in the food production processing industry.

**Performance criteria**

- 1.1 The reasons for personal hygiene and hygienic work practices are described.
- Range reasons must include but are not limited to – food safety, customer requirements, legislative requirements.
- 1.2 Four personal hygiene and hygienic work practices in a food production processing operation are described.
- 1.3 The procedures for dealing with cuts, sores, and illness are described.
- 1.4 Procedures for handling contaminated products, surfaces, machinery, equipment and material are described.

**Outcome 2**

Identify causes of product contamination and steps to prevent product contamination in the food production processing industry.

**Performance criteria**

- 2.1 Three causes of product contamination are identified.
- Range may include but is not limited to – poor personal hygiene; incorrect cleaning procedures; incorrect food handling; poor housekeeping; inadequate pest control.
- 2.2 Steps to prevent causes of contamination identified in performance criterion 2.1 are identified.

<b>Planned review date</b>	31 December 2025
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	23 April 2008	31 December 2022
Review	2	25 February 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.