

Title	Coordinate health and safety practices and procedures in a primary products food processing operation		
Level	5	Credits	5

Purpose	People credited with this unit standard are able to: coordinate health and safety practices and procedures; and contribute to continuous improvement of health and safety practices and procedures, in a primary products food processing operation.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but are not limited to:
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015.
- 2 All evidence presented in this unit standard must be in accordance with organisational requirements.
- 3 Definitions

Non-compliance – any event which occurs as part of the work process where a law, regulation, specification or work standard is not met.

Organisational requirements – instructions to staff on policies and procedures which are documented in memo or manual format and are available in the workplace. These requirements include but are not limited to – manufacturer specifications, company quality management requirements, site procedures, and legislative requirements.

Primary products food processing operation – covers a meat, dairy, seafood, fruit, vegetable and honey processing, food and beverage manufacturing, or other related industries.
- 4 Evidence for the practical components of this unit standard must be supplied from the workplace.

Outcomes and performance criteria

Outcome 1

Coordinate health and safety practices and procedures in a primary products food processing operation.

Performance criteria

- 1.1 Coordinate health and safety practices and procedures relating to individual job and work area to ensure compliance with legal requirements.
- 1.2 Identify and report instances of health and safety non-compliance.
- 1.3 Take corrective actions in response to health and safety incidents.

Outcome 2

Contribute to continuous improvement of health and safety practices and procedures in a primary products food processing operation.

Performance criteria

- 2.1 Review health and safety practices and procedures relating to individual job and work area to identify areas for improvement.
- 2.2 Follow procedures for implementing health and safety improvements.

Planned review date	31 December 2026
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2015	31 December 2024
Revision	2	16 February 2017	31 December 2024
Review	3	28 April 2022	N/A

Consent and Moderation Requirements (CMR) reference	0022
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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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.