

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY****REGISTERED UNIT STANDARD:****Apply basic food safety practices**

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>			
116166	Apply basic food safety practices			
<b>ORIGINATOR</b>		<b>ORIGINATING PROVIDER</b>		
SGB Primary Agriculture				
<b>QUALITY ASSURING BODY</b>				
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<b>FIELD</b>			<b>SUBFIELD</b>	
Field 01 - Agriculture and Nature Conservation			Primary Agriculture	
<b>ABET BAND</b>	<b>UNIT STANDARD TYPE</b>	<b>PRE-2009 NQF LEVEL</b>	<b>NQF LEVEL</b>	<b>CREDITS</b>
Undefined	Regular	Level 1	NQF Level 01	1
<b>REGISTRATION STATUS</b>		<b>REGISTRATION START DATE</b>	<b>REGISTRATION END DATE</b>	<b>SAQA DECISION NUMBER</b>
Reregistered		2012-07-01	2015-06-30	SAQA 0695/12
<b>LAST DATE FOR ENROLMENT</b>		<b>LAST DATE FOR ACHIEVEMENT</b>		
2016-06-30		2019-06-30		

*In all of the tables in this document, both the pre-2009 NQF Level and the NQF Level is shown. In the text (purpose statements, qualification rules, etc), any references to NQF Levels are to the pre-2009 levels unless specifically stated otherwise.*

This unit standard does not replace any other unit standard and is not replaced by any other unit standard.

**PURPOSE OF THE UNIT STANDARD**

A learner achieving this unit standard will be able to apply sound food safety principles by identifying risk factors in food contamination and applying preventative measures to ensure product safety.

Learners will gain an understanding of sustainable agricultural practices as applied in the animal-, plant and mixed farming sub fields. This unit standard focuses on the application of food safety principles in primary agriculture.

They will be able to participate in, undertake and plan farming practices with knowledge of their environment. This unit standard will instil a culture of maintenance and care for both the environment as well as towards farming infrastructure and operations.

**LEARNING ASSUMED TO BE IN PLACE AND RECOGNITION OF PRIOR LEARNING**

No learning is assumed to be in place.

**UNIT STANDARD RANGE**

Whilst range statements have been defined generically to include as wide a set of alternatives as possible, all range statements should be interpreted within the specific context of application.

Range statements are neither comprehensive nor necessarily appropriate to all contexts. Alternatives must however be comparable in scope and complexity. These are only as a general guide to scope and complexity of what is required.

**Specific Outcomes and Assessment Criteria:**

**SPECIFIC OUTCOME 1**

Apply good personal hygiene practices.

**ASSESSMENT CRITERIA****ASSESSMENT CRITERION 1**

Effective personal hygiene practices are demonstrated.

**ASSESSMENT CRITERION RANGE**

Personal hygiene practices include but are not limited to correct way of washing hands; when to wash hands; sanitary requirements; drinking water suitable for human consumption.

**ASSESSMENT CRITERION 2**

Current health status is judged and a decision whether to report is made.

**ASSESSMENT CRITERION RANGE**

Health status may include but is not limited to open wounds, communicable diseases, diseases that need to be declared according to legislation.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of risk factors in food contamination.

**ASSESSMENT CRITERIA****ASSESSMENT CRITERION 1**

Risk factors pertaining to food contamination are identified.

**ASSESSMENT CRITERION RANGE**

Risk factors include examples of physical, chemical and microbiological factors.

**ASSESSMENT CRITERION 2**

The importance of food safety practices with regards to export and marketing is explained.

**SPECIFIC OUTCOME 3**

Apply preventative measures against food contamination.

**ASSESSMENT CRITERIA****ASSESSMENT CRITERION 1**

Preventative measures are identified and explained.

**ASSESSMENT CRITERION RANGE**

Preventative measures include but are not limited to empty chemical containers; waste disposal; clean working area; open wounds; hand washing.

**ASSESSMENT CRITERION 2**

The implications of non-application of preventative measures are explained.

**SPECIFIC OUTCOME 4**

Understand and adhere to warning signs regarding product safety (where applicable).

## **ASSESSMENT CRITERIA**

### **ASSESSMENT CRITERION 1**

Warning signs are interpreted correctly and respected.

### **ASSESSMENT CRITERION RANGE**

Warning signs include but are not limited to toxins; danger signs; harvest intervals; with holding periods.

## **UNIT STANDARD ACCREDITATION AND MODERATION OPTIONS**

The assessment of qualifying learners against this standard should meet the requirements of established assessment principles.

It will be necessary to develop assessment activities and tools, which are appropriate to the contexts in which the qualifying learners are working. These activities and tools may include an appropriate combination of self-assessment and peer assessment, formative and summative assessment, portfolios and observations etc.

The assessment should ensure that all the specific outcomes, critical cross-field outcomes and essential embedded knowledge are assessed.

The specific outcomes must be assessed through observation of performance. Supporting evidence should be used to prove competence of specific outcomes only when they are not clearly seen in the actual performance.

Essential embedded knowledge must be assessed in its own right, through oral or written evidence and cannot be assessed only by being observed.

The specific outcomes and essential embedded knowledge must be assessed in relation to each other. If a qualifying learner is able to explain the essential embedded knowledge but is unable to perform the specific outcomes, they should not be assessed as competent. Similarly, if a qualifying learner is able to perform the specific outcomes but is unable to explain or justify their performance in terms of the essential embedded knowledge, then they should not be assessed as competent.

Evidence of the specified critical cross-field outcomes should be found both in performance and in the essential embedded knowledge.

Performance of specific outcomes must actively affirm target groups of qualifying learners, not unfairly discriminate against them. Qualifying learners should be able to justify their performance in terms of these values.

- Anyone assessing a learner against this unit standard must be registered as an assessor with the relevant ETQA.
- Any institution offering learning that will enable achievement of this unit standard or assessing this unit standard must be accredited as a provider with the relevant ETQA.
- Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedures.

## **UNIT STANDARD ESSENTIAL EMBEDDED KNOWLEDGE**

The qualifying learner is able to demonstrate a basic knowledge and understanding of:

- Effective personal hygiene practices.
- Risk factors related to food safety.
- Basic principles of food safety.
- Food borne illnesses.
- Hygiene principles.
- Impact of food safety in trade.
- The purpose for the study of Food Safety.
- Names and terms particular to food safety practices.
- Procedures in place to ensure food safety.
- All relevant legislation related to food manufacture and food safety.
- The relationship between food, food safety and food production.

## UNIT STANDARD DEVELOPMENTAL OUTCOME

N/A

## UNIT STANDARD LINKAGES

N/A

## **Critical Cross-field Outcomes (CCFO):**

### UNIT STANDARD CCFO IDENTIFYING

Problem solving relates to specific outcomes:

- Apply good personal hygiene practices.
- Apply preventative measures against food contamination.

### UNIT STANDARD CCFO WORKING

Team work: relates to specific outcomes:

- Demonstrate an understanding of risk factors in food contamination.
- Apply preventative measures against food contamination.
- Understand and adhere to warning signs regarding product safety (where applicable).

### UNIT STANDARD CCFO ORGANISING

Self-organisation and management relates to all specific outcomes.

### UNIT STANDARD CCFO COLLECTING

Information evaluation relates to specific outcomes:

- Demonstrate an understanding of risk factors in food contamination.
- Understand and adhere to warning signs regarding product safety (where applicable).

### UNIT STANDARD CCFO COMMUNICATING

Communication relates to specific outcome:

- Understand and adhere to warning signs regarding product safety (where applicable).

### UNIT STANDARD CCFO SCIENCE

Science and Technology: relates to all specific outcomes.

### UNIT STANDARD CCFO DEMONSTRATING

Inter-relatedness of systems relates to specific outcome:

- Demonstrate an understanding of risk factors in food contamination.

### UNIT STANDARD CCFO CONTRIBUTING

Self development: relates to all specific outcomes.

### QUALIFICATIONS UTILISING THIS UNIT STANDARD:

	ID	QUALIFICATION TITLE	PRE-2009 NQF LEVEL	NQF LEVEL	STATUS	END DATE	QUALITY ASSURING BODY
Core	<a href="#">48970</a>	National Certificate: Animal Production	Level 1	NQF Level 01	Reregistered	2015-06-30	AgriSETA
Core	<a href="#">48971</a>	National Certificate: Mixed Farming Systems	Level 1	NQF Level 01	Reregistered	2015-06-30	AgriSETA
Core	<a href="#">48972</a>	National Certificate: Plant Production	Level 1	NQF Level 01	Reregistered	2015-06-30	AgriSETA

