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## Overview

This standard is about the skills and knowledge needed for you to identify and prioritise organisational risk in a food and drink business. Disruption to production, process or operation of a food and drink business can occur in a number of ways; identifying and prioritising risk is important in lessening the impact of this disruption on the aims and objectives of a food and drink business. You will need the skills and knowledge to identify and prioritise organisational risk through experience, knowledge and consultation. You will also need the skills and knowledge to record, report and communicate the results of the process adhering to organisational procedures and requirements. You will need to know and understand the importance of risk management to the operation of a food and drink business, the threats, problems and events likely to trigger a disruption to the operation of a food and drink business. You will also need to know and understand the tools and techniques used to manage risk in a food and drink business. This standard is for you if you work in food and drink operations and/or supply operations and are involved in identifying and prioritising risk in a food and drink business.

## Performance criteria

### *You must be able to:*

#### Identify risk in a food and drink business

1.  
source the organisational risk management policy including risk criteria for your food and drink business
2.  
scope the business, area within the business or project where risks will be identified and prioritised
3.  
identify internal and external sources of information relevant to the identification and prioritisation of risk including colleagues, customers, suppliers, regulatory authorities and other stakeholders
4.  
carry out consultation to identify the risks associated with the food and drink business or an area or project within the food and drink business in line with the organisation's risk management policy
5.  
agree the identified risks

#### Prioritise identified risk in a food and drink business

6.  
consult with colleagues and stakeholders, using knowledge and prior experience, to help prioritise the identified risks
7.  
take into account the probability of occurrence and consequences for your organisation to help prioritise the identified risk
8.  
record the identified and prioritised risks following organisational requirements
9.  
summarise the identified and prioritised risks and communicate to relevant colleagues
10.  
evaluate the process of identifying and prioritising risks, including

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your own contribution to the process and communicate the findings to relevant people

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## Knowledge and understanding

*You need to know and understand:*

1.  
the internal, external, current and future triggers, problems, events  
and threats associated with risk in a food and drink business
  - 1.1 the sources of information, knowledge and experience available

IMPBP307

Identify and prioritise organisational risk in a food and drink business



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