
Overview

This standard covers the skills and knowledge needed to ensure that your organisation's operational procedures in the areas of health, safety and environment meet the standards required under current regulations. It covers the development and setting up of new, or revising existing, health, safety and environmental management systems.

This standard is recommended for you if you are a manager, technologist or consultant who has responsibility for the development of food and drink operations related health, safety or environmental management systems. It is expected that you will work as part of a team to develop and implement the systems.

Performance criteria

You must be able to:

1. contribute to the development and management of health and safety and environmental monitoring systems in line with current legal requirements and organisational policy
2. use valid internal and external information in developing recommendations
3. analyse range and type of hazards and risks associated with organisational food manufacturing process operations
4. construct action plans outlining proposed methods of measurements, control and elimination of hazards
5. present your recommendations concisely and convincingly and in an appropriate form to meet the needs of the user in accordance with organisational requirements
6. report conflict between organisational and statutory requirements to the relevant people for action in accordance with organisational requirements
7. contribute to the construction of health, safety and environmental procedures

Knowledge and understanding

You need to know and understand:

1. principles of current legislation for health, safety and environmental management
2. relevant statutory body requirements
3. the enforcement structure of regulatory bodies
4. how to communicate with the relevant people
5. how to give due recognition to ideas and views
6. how to make presentations
7. how to develop and maintain procedures
8. how to analyse, review and validate internal and external information
9. the importance of compliance with systems and legislation and possible consequences of non-compliance
10. system requirements to monitor and maintain a healthy and safe environment
11. tangible and intangible benefits of healthy and safe working arrangements to the organisation and its external environment
12. principles of organisational policies and systems
13. organisational procedures for health, safety and environmental systems of work, emergencies, environmental issues and health screening
14. organisational procedures for prevention, investigation and reporting of incidents and accidents/near misses
15. how to report and record to best effect
16. the importance of compliance with systems and legislation and possible consequences of non-compliance
17. system requirements to monitor and maintain a healthy and safe environment
18. the implications of current health, safety and environmental legislation on the business and work undertaken by the individual
19. how to ensure compliance with current statutory requirements
20. how to carry out risk assessments

IMPHS301

Develop policy and practice to manage health, safety and environmental systems in food and drink operations



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