

Overview

This standard is about the skills and knowledge needed for you to monitor 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 ensure adherence to organisational contingency plans, communicate the importance of risk management to colleagues and suggest improvements to the process when necessary.

This standard is for you if you work in food and drink operations and/or supply operations and are involved in monitoring risk in a food and drink business.

Performance criteria

You must be able to:

Prepare to monitor risk

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 monitored and managed
3. source identified and prioritised risks and contingency plans in your area of responsibility

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4. review the sequence of activities in the contingency plan and who is assigned to accomplish each activity, ensuring the activities are carried out to organisational procedures and requirements
5. develop and support a culture where colleagues are risk aware but learn from mistakes
6. collect and evaluate information on how identified risks have been dealt with and what action points have been put into place
7. report findings to relevant people
8. communicate the importance of adhering to contingency plans for risk management in a food and drink business
9. check sufficient resources are available to support identifying risk, prioritising risk and adherence to contingency planning
10. review the risk management process identifying and agreeing improvements with relevant colleagues

Knowledge and understanding

You need to know and understand:

1. the importance of risk monitoring and management to the operation of a food and drink business
2. the internal, external, current and future triggers, problems, events and threats associated with risk in a food and drink business
3. how to source the organisational risk management policy and why it is important to adhere to it when monitoring and managing organisational risk in a food and drink business
4. why it is important to know your area of responsibility when monitoring and managing risk in a food and drink business
5. how to monitor the sequence of activities required in the organisational risk policy contingency plans and who is responsible in carrying out the activities and why it is important to do so
6. the importance of ensuring your actions and words support an organisational culture which is risk aware, accepting of mistakes and supportive of input into changes to risk management activities
7. how to collect and evaluate information on how identified risks have been dealt with
8. the organisational procedures and requirements for reporting risk management activities
9. why it is important to ensure sufficient resources are available to support risk management activities and how to do this
10. how to identify and agree potential improvements to the risk management process

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