Carry out risk assessment and determine security risks to the food and drink organisation

Overview

This standard is about the skills and knowledge needed for you to carry out a security risk assessment within the food and drink organisation.

You will need the skills and knowledge to determine the security risks to the organisation and its assets by carrying out a risk assessment. You will also need the skills and knowledge to identify and evaluate the organisation's assets and operations to determine the risks.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in carrying out security risk assessments to determine potential security risks.

Performance criteria

You must be able to:

1. gather and collate relevant information from different sources to identify and evaluate organisation's assets
2. analyse information to evaluate assets
3. determine the potential impact on the organisation through the loss of identified assets
4. take account of critical requirements that could impact on security
5. prioritise the value of identified assets against agreed specifications
6. identify and evaluate threats and vulnerabilities to the organisation's assets and security arrangements, including threats to food safety and legislation
7. categorise threats and possible methods of attack on assets and food safety and security
8. determine risk matrix to the organisation's assets
9. establish levels of risk and tolerance to the organisation based on analysis and evaluation of threats and vulnerabilities
10. inform the organisation promptly of situations where there are imminent risks to assets and food safety
11. produce reports detailing risks and security options
12. complete relevant documentation accurately
13. maintain security and confidentiality of information

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Knowledge and understanding

You need to know and understand:

1. relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions and what might happen if these are not met
2. how to find information to evaluate the organisation's assets, threats and vulnerabilities
3. why it is important to have sufficient information and what to do if you identify gaps in information available
4. how to analyse and evaluate information
5. how to determine the potential impact to the organisation if an asset was lost or damaged
6. how to determine and respond to the potential impact to the organisation from a threat or vulnerability to food safety and security
7. why it is important to take account of critical requirements that may impact on the security of the organisation
8. how and why you should maintain the security and confidentiality of information used to assess the risks
9. the potential risks to an organisation's security and food safety and the measures put in place to protect it
10. the implications and consequences of sabotage and contamination
11. the importance of effective communication
12. why it is important to keep accurate records and documents

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