Overview

This standard is about the skills and knowledge needed for you to manage risk to control improvement, to support your organisation's drive to improve food and drink operations. This is important in increasing productivity and success of manufacture, processing and supply within the food and drink supply chain. The identification, evaluation and prioritising of potential risks is important to enabling the development of a responsible and proactive risk aware culture within your organisation. Managing risk to control improvement is essential to supporting the implementation of an improvement strategy.

You will need to show and understand how you can develop and establish a risk management policy to support improvement. You will need to collect and review risk information, support the development of a risk aware culture and communicate this across the whole workforce.

This standard applies to you if you are a director or manager who has responsibility for managing risk to control improvement, in food and drink operations including manufacturing, processing, packing or supply chain activities.

Manage risk to control improvement in food and drink operations

Performance criteria

You must be able to:

Develop a risk management policy

1. develop a risk management policy to control improvement
2. communicate the risk management policy to the organisation
3. establish and review risk criteria for your organisation
4. identify potential risks, their nature, probability of occurrence and consequences in your organisation
5. produce a risk profile for your organisation, prioritising identified risks and control of improvement

Establish and maintain the risk management policy

6. communicate identified risks across the organisation and where necessary enable action to be taken
7. collect and evaluate information on how identified risks have been dealt with and what action points have been put into place
8. develop and support a culture where the organisation's workforce are risk aware but are happy to learn from mistakes and implement corrective actions
9. confirm there is management commitment to managing risk to control improvement
10. support effective risk management by allocation of sufficient resources
11. identify potential improvements to the risk management process by monitoring and review

Obtain and provide feedback on the risk management policy

12. evaluate the success of the implementation of your objectives, identifying what lessons can be learned and recognising the contributions of any managers and relevant personnel
13. seek feedback on the value of your contribution to the risk management policy as required by the improvement strategy
14. check current status of the impact of the risk management policy
15. provide feedback on your contribution to the risk management policy to the relevant personnel

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Knowledge and understanding

You need to know and understand:

1. your organisation's vision, strategy and objectives for improvement
2. the types of risk and the factors influencing them
3. the key stages in the risk management process including those affecting the control of improvement
4. how to identify the views of stakeholders in relation to risk
5. why it is important for management to show a commitment to risk management in relation to the control of improvement
6. how to source relevant information and develop and write a risk management policy
7. how to communicate the risk management policy across the workforce and other relevant parties
8. how and when to revise the risk management policy
9. the importance of the views of workforce and relevant stakeholders in the development of risk criteria
10. how and where to find information about current and planned organisational activities
11. how to identify risk, its nature, probability of occurrence and consequences in relation to current and planned activities
12. the importance of communication to the workforce and stakeholders in relation to identified risks and the control of improvement in risk management
13. the types of decisions and actions taken in relation to identified risks
14. why it is important to collect and evaluate risk information, including how risks are dealt with and action plans
15. how to develop an organisational culture where the organisation's workforce are risk aware but are happy to learn from mistakes
16. the type of resources needed to implement the risk management policy effectively
17. how to establish effective systems for monitoring risk management

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