

Registered Food Safety Manager (RFoodSM)

As a RFoodSM typical roles are Food Safety related such as Technical Manager, HACCP Team Leader, Food Examiner, Head of a QA Department, Food Premises Inspector, 3rd party/external auditor, an EHO specialising in food enforcement, food safety consultant, or an academic with relevant practical experience.

Applicants at this level would be accountable for the implementation of policy and delivery of food safety performance for a given area of operation.

Example pathways below provide guidance to qualifications and experience:

- **10 years' experience** in a senior food safety related management position and a Level 3 (Intermediate) HACCP qualification
- **7 years' experience** post-graduation level in a senior food safety related management position and **science and technology degrees (non-food)** plus a Level 3 (Intermediate) HACCP qualification
- **6 years' experience** post-graduation level in a senior food safety related management position and **BSc in food science and technology** and closely related subjects plus a Level 3 (Intermediate) HACCP qualification
- **4 years' experience** in a senior food safety role post Masters of which 2 years should be at post-graduation level in a senior food safety related management and **Masters degree in food science and technology** or closely related subjects plus a Level 3 (Intermediate) HACCP qualification
- **2 years' experience** post-doc at a senior level involved in the practical application of food safety requirements pertinent to a food safety role at a senior position and **PhD in food science and technology** or closely related subjects plus a Level 3 (Intermediate) HACCP qualification

Relevant work experience may include:

- ensuring the company/business unit operates in compliance with legal requirements and relevant industry COP
- implementation and operation of company policy, systems and guidance
- providing technical advice on adherence to company policy and industry standards
- providing advice and guidance on the development / improvement of existing systems & policy
- conducting 3rd party audits/inspections
- responsibility for making business critical decisions in the event of a food safety crisis, initiating the recall/withdrawal process and crisis management procedure.

Application Process

If you are currently a member of IFST (Association, Member or Fellow), please contact mem@ifst.org to submit your application.

If you are new to IFST, you will be able to complete the application for RFoodSM directly online.

The application process consists of submitting a competency report in which you draw upon your career and experience in food safety. To be awarded this registration, you need to meet the following 6 standards:

1. Application of knowledge and understanding
2. Professional Practice
3. Commitment to Professional Standards
4. Personal Responsibility
5. Interpersonal Skills
6. Code of Professional Conduct: All registrants, as IFST members, are bound by a Code of Professional Conduct.

To submit your application, the following is required:

- **Completed Competency Report:** answers will be assessed against the competency framework in place for this tier of the register. Refer to Appendix 1
- **HACCP Level 3** certificate copies
- **Up-to-date CV** including details of roles and responsibilities held
- Details of **2 x referees** to support your application

Appendix 1: RFoodSM Competency requirements

Standard 1: Application of knowledge and understanding

Demonstrate knowledge of:

K1 The ecology of microbiological pathogens in foods with specific reference to sources, growth and survival characteristics, with reference to product intrinsic (e.g. pH, aw) and extrinsic (e.g. temperature) factors, and cross-contamination potential for common food pathogens.

K2 Food allergy and intolerance management, including labelling requirements and management systems for control of allergens in manufacturing. This will include knowledge of the important controls to prevent allergen cross contamination in the design and operation of a new factory, storage facility or retail environment.

K3 Microbiological and chemical testing procedures relevant to food safety, including sampling and interpretation of results.

K4 Supply chain management practices and systems to assure the safety, quality and legality (including fraud prevention) of all raw materials, ingredients, goods and services in the work setting, eg FSMS, specifications, traceability systems, recent developments and techniques to scientifically prove certain fraudulent customer allegations etc

K5 Physical hazards and their control in foods, including practical use of monitoring and management systems.

K6 And understanding of the safety characteristics of packaging systems with respect to control of food safety hazards, e.g. understanding of UHT/aseptic/canning/modified atmosphere systems (as appropriate to job role).

K7 Detailed factors governing food safety in all relevant food industry sectors as appropriate to role.

Standard 2: Professional Practice

Will be expected to demonstrate experience of:

P1 Food safety decision-making with respect to management of microbiological issues, e.g. CCP failure management, results of environmental listeria screening, pathogen detection in ingredients, recall decision-making, etc.

P2 Supply chain management practices, with respect to understanding and investigating the quality, safety and legality standards of ingredients and products sourced, used and traded by companies

P3 Developing, implementing, validating, verifying and reviewing HACCP systems in practice. The ability to lead HACCP teams and formulate systems when there has been a change in processes and raw materials, or in the development of new products

P4 3rd party auditing

P5 Staff or resource management

Standard 3: Commitment to Professional Standards

- Demonstrate understanding and compliance with relevant codes of conduct.
- Demonstrate a commitment to professional development through continuing advancement of own knowledge, understanding and competence.

In addition to the above technical competencies, all registrants are expected to demonstrate a high degree of personal responsibility in the workplace and the following interpersonal skills:

Standard 4: Personal Responsibility

- Organise and lead work teams, coordinating project activities
- Operate and act responsibly, taking account of statutory requirements, environmental and socio-economic factors
- Develop and promote the application of quality standards

Standard 5: Interpersonal Skills

- Demonstrate effective and appropriate communications skills
- Create, maintain and enhance productive working relationships
- Gather and evaluate feedback, acting where appropriate
- Identify, agree and work towards collective goals, and be aware of the needs and concerns of others

Standard 6: Code of Professional Conduct

All registrants, as IFST members, are bound by a Code of Professional Conduct. As food science and technology professionals, every member gives an undertaking to:

1. uphold the integrity of the food science and technology profession, and refrain from conduct which detracts from its reputation
2. comply with current regulatory and legal requirements with care, and follow best practice to ensure the safety of food
3. develop and maintain my professional knowledge and skills, and work within the limits of my knowledge, competence and skill
4. act in a fair, honest, trustworthy and diligent manner
5. take reasonable steps to ensure my professional judgement is not compromised nor perceived as being compromised because of bias, conflict of interest, or the undue influence of others
6. consider the risks and implications of my action (or inaction) and advice, and hold myself accountable for them and for the impact these may have
7. treat information with appropriate confidentiality and sensitivity
8. raise any concern I have about the conduct of an individual or organisation likely to put the safety or health of the public at risk

Any allegation of a breach of the Code will be investigated and may lead to disciplinary action being taken against a member.

The Disciplinary Procedure governs how the investigation and disciplinary hearing will be conducted and a range of possible outcomes, including expulsion from membership in the most serious cases.

