Registered Food Safety Principle (RFoodSP)

As a RFoodSP typical roles are Senior Food Safety roles such as Technical Manager / Director in a larger company, including senior consultants on long term or high-level strategic contracts undertaking these roles, or a scientific advisor to government, Chief Environmental Health Officer or a senior academic with relevant practical experience.

The applicant would be accountable for policy, strategy, systems, education and management and direction of food safety performance, typically reporting directly to the Board.

Example pathways below provide guidance to qualifications and experience:

- **16 years’ experience** working in food safety of which 2 years’ experience should be working in food safety at a management level and a Level 4 (Advanced) HACCP qualification
- **13 years’ experience** working in food safety of which 2 years’ experience should be post-qualification and working in food safety at a management level and Science and technology degrees (non-food) plus a Level 4 (Advanced) HACCP qualification
- **12 years’ experience** working in food safety of which 1 years’ experience should be post-qualification and working in food safety at a management level and BSc in food science and technology or closely related subjects plus a Level 4 (Advanced) HACCP qualification
- **10 years’ experience** working in food safety of which 1 years’ experience should be post-qualification and working in food safety at a management level and master’s degree in food science and technology or closely related subjects plus a Level 4 (Advanced) HACCP qualification
- **8 years’ experience** working in food safety of which 1 years’ experience should be post-qualification working in food safety at a management level and PhD in food science and technology or closely related subjects plus a Level 4 (Advanced) HACCP qualification

Relevant work experience may include:

- overseeing and advising on company compliance with legal requirements and relevant industry COP
- defining company structure and resource requirements for effective food safety management
- collating all relevant technical data to develop company policy and standards relevant to food safety
- being responsible for making business critical decisions in the event of a food safety crisis, initiating the recall/withdrawal process and crisis management procedure.
- contributing to appropriate industry/ stakeholder groups relevant to food safety performance
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 RFoodSP 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 4** certificate copies
- **Up-to-date CV** including details of roles and responsibilities held
- **Details of 2 x referees** to support your application
Appendix 1: RFoodSP Competency requirements

Standard 1: Application of knowledge and understanding

Demonstrate the knowledge required for Food Safety Manager, plus knowledge of:

K1 New and emerging food safety hazards with reference to commercial processes and products. The prediction and elimination of likely problems arising when implementing a new process / product development.

K2 Planning and design principles with respect to allergic consumer protection, including leadership of systems to prevent allergen cross contamination through the design and operation of factories, storage facilities and/or retail environments. This will include decision-making about where specific allergen containing products should be made and how other sensitive products will be protected, e.g. consideration of the need for specific allergen free sites, etc.

K3 Knowledge that would allow you to act as an expert witness or prosecuting officer, as required.

K4 The way others manage their quality and safety systems; use methods to minimise fraud; to maintain traceability especially during splitting of raw materials into smaller portions.

K5 The applications of research relating to novel food, packaging and design.

K6 Assessment and training methods in order to ensure that all staff are trained fully and appropriately.

Standard 2: Professional Practice

Will be expected to demonstrate experience required for Food Safety Manager plus:

P1 Making decisions and constructing and communicating company policies related to food safety, non-conformances discovered and reported in technical and processing operations.

P2 Pursuing a line of enquiry to demonstrate, using supply chain records and analytical techniques, that the quality, safety and legality of raw materials / products procured and traded have not been compromised.

P3 Leading company HACCP strategy with respect to system structure decisions, for example, food safety management system certification (BRC, GFSI, ISO etc.), use of prerequisite programmes, operational prerequisite programmes, etc.

P4 Leading a team or a response to a team of 2nd or 3rd party auditors (ie Lead Auditor status) and/or instructing and guiding Tier 3 staff into verification and validation of HACCP plans.

P5 Assessing effectively whether staff members are experts, knowledgeable or ignorant about individual topics relating to food safety and to assign resources accordingly.
P6 Identifying and actively providing CPD opportunities for staff, to cover staff deficiencies and future developments.

P7 Assessing the effectiveness of the CPD activities by ensuring staff have met the CPD objectives and their PDP.

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.