

Registered Food Safety Practitioner (RFoodSPrac)

Typical roles for RFoodSPrac are Member of QA function, HACCP Team member, internal auditor, Hygiene Team supervisor.

Typical education/training is QCF level 5 qualification, in food science/technology or related science/ engineering discipline, or equivalent qualifications/experience *plus* Introductory (level 2) HACCP certificate, or equivalent.

Example pathways below provide guidance to qualifications and experience:

- **7 years' experience** in a relevant food safety role and a Level 2 (Introductory) or Level 3 (Intermediate) HACCP qualification
- **4 years post qualification experience** in a relevant food safety role and **QCF Level 3 qualifications** (for example A' levels in science subjects) plus a Level 2 (Introductory) or Level 3 (Intermediate) HACCP qualification
- **4 years' experience** in a relevant food safety role **RSciTech or Foundation degree or HND in other science subjects** plus a Level 2 (Introductory) or Level 3 (Intermediate) HACCP qualification
- **3 years' experience** in a relevant food safety related role. Up to 1-year relevant work experience gained as part of your qualification can count towards this and **Degree or higher degree in other science** subjects or Foundation degree or Higher National Diploma in food science or technology and closely related subjects plus a Level 2 (Introductory) or Level 3 (Intermediate) HACCP qualification
- **2 years' experience** in a relevant food safety related role. Up to 1-year work experience gained as part of your qualification can count towards this and **Degree in food science/technology** plus a Level 2 (Introductory) or Level 3 (Intermediate) HACCP qualification
- **1-year experience** in a relevant food safety related role and **Masters degree or PhD in food science or technology** and closely related subjects plus a Level 2 (Introductory) or Level 3 (Intermediate) HACCP qualification

Relevant work experience may include:

- technical functions within analytical laboratories / quality departments
- operating Critical Control Point(s)
- contributing to internal audit operations

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 RFoodSPrac 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 2** certificate copies
- **Up-to-date CV** including details of roles and responsibilities held
- Details of **2 x referees** to support your application

Appendix 1: RFoodSPrac Competency requirements

Standard 1: Application of knowledge and understanding

Demonstrate knowledge of:

K1 Types and names potential microbial pathogens in the food, environment and on food handlers within the company's factory and the factors influencing their spread and growth. Methods used in the factory to prevent/limit the growth of these organisms during storage, production and distribution of foods produced.

K2 The Critical Control Points in place within the food operation, the rationale behind their identification, the methods used to check that the CCPs are operating correctly and the corrective actions required where monitoring indicates deviation, including the use of the site quarantine/hold procedures.

K3 Physical, chemical (including allergenic) hazards, their sources and methods for control within a food factory and the methods used for monitoring and verifying the effectiveness of these controls

K4 The company approach to managing the supply chain, the maintenance and administration of current information about suppliers and the products/services supplied, the requirements for acceptance of incoming goods and the standards required.

K5 The sampling and testing schedule applicable within the operation, the correct sampling procedures and significance of incorrect sampling; knowledge of the method to be used for testing purposes, where this applies to the job role, and interpretation of results.

K6 The techniques used for conducting an effective internal audit; the identification of non-conformance and how these are handled within the operation.

K7 The procedures and documents within the food safety management system as applicable to the role.

Standard 2: Professional Practice

Will be expected to demonstrate experience of:

P1 Being involved in audits of factory and suppliers. Also having experience of the planning of being involved in 3rd party technical audits by externals.

P2 Being involved in the planning of and execution of new product launches.

P3 Tutoring /mentoring new staff in processes and techniques used in the factory and /or laboratory.

P4 How to write a concise report.

P5 Involvement in HACCP team meetings

P6 Working effectively in a supervisory role and/or with other members of the team to facilitate the fulfilment of food safety requirements

Standard 3: Commitment to Professional Standards

- Comply with relevant codes of conduct and practice.
- Maintain and enhance competence in own area of practice through professional development activity.

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.

