

Professional Qualification - Feed

QUALIFICATION DESCRIPTION

This CTSI Feed qualification is suitable for candidates across England, Scotland and Wales and will provide you with the knowledge and key understanding of the application of feed law, enforced by regulatory bodies across the UK.

You will learn about the legal requirements in relation to feed hygiene at all stages, including primary production, manufacture and distribution alongside the framework for the official control regulations governing animal health & public health.

WHAT TO EXPECT

The course will be taught in line with the learning outcomes. It is also expected that you will undertake your own learning, thereby ensuring you are familiar with all areas shown in the course syllabi.

The course will use different learning delivery methods and will be scenario based to help the learner understand the practical application of the law. There will be a total of five classroom-based days with the trainers delivering tuition via MS Teams.

On completion of the tuition there will be an oral exam with the trainer to assess the learner's knowledge. The exam will focus on feed hygiene controls and their application and will include feed sampling requirements. Candidates must also complete an online assessment and finally, a case study based upon an inspection of a business premise that carries out activities which require registration with Annex II of Assimilated Law 183/2005.

An on-line portal will provide you with on-going detailed course notes, additionally, the trainer may choose to provide, via the on-line portal, videos or other learning materials, as they deem necessary; these additional learning materials will be provided throughout the duration of the course.

You are expected to complete all assessments/assignments, as notified to you, by your trainer. You will upload them for marking, by the designated deadlines.

UNIT INFO

Assessment types & Deadlines:

Distance Learning – 12 weeks
Contact Day Learning – 5 days
Online Assessment – 1 hour
Oral exam (30 mins)
Case Study 3000 words

Pass Mark – Minimum of 60% across all areas.

[Resources information:](#)

Distance Learning Materials

Contact Day Training

Unit designated learning hours:

200 hours (delivered by both training and self-learning hours)

Qualifications Team info:

Available Mondays to Fridays.
9am to 4pm

Team members

Sue Steward – Head of Education and Training

Richard Cowles – Education and Training Manager

Marianne Rickwood - Coordinator

Rebecca Taylor – Coordinator

Alex Jones – Education Assistant

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In order to gain the qualification, not only is it expected that you will attend the virtual/classroom-based training, but you will also complete the following:

Multi-Choice Exam: You will register for and complete the associated on-line multi-choice exam and demonstrate the knowledge requirements for this subject with 30 questions to be answered. Please note you will only receive a 'pass' or 'fail' and no mark will be given.

Oral exam: This exam supports the on-line examination. The exam will follow the contact day training when you answer specific questions asked by the examiner. The exam will be scenario based, focussing on sampling procedures and feed law requirements. Answers will be marked against set criteria. You may not take the Oral examination until you have completed the contact day training.

3000 Word Report: You will complete a 3000-word report based on an inspection of a premise undertaking an Annex II activity as per Assimilated Law 183/2005. The subject area to be agreed with the examiner to demonstrate the skills requirement for this subject are covered.

Classification of Marks

All examinations are marked out of 100% and with a pass mark of 60% across all areas.

All effort should be made to gain the highest mark possible throughout the examining process.

LEARNING OUTCOMES

The competence for this professional qualification is the demonstration of knowledge and understanding of:

- The role of the Food Standards Agency and Local Authorities in the delivery of feed law policy and enforcement.
- The framework of legislation designed to protect animal health and public health concerning feed law.
- An understanding of the legislation and codes of practice relating to feed law.
- The recognition of characteristics and features associated with the traceability of feed.

Indicative areas of study

The following terms have been used to indicate the level of knowledge required in each element:

Detailed: To an in-depth level, and with a fine degree of distinction between concept.

Working: With the ability to apply the learning to situations so as to resolve problems.

Basic: Having an awareness of the organisations and concepts.

Assessments will reflect the requisite level of knowledge in each given area of the syllabus.

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Detailed knowledge of:

- The requirements of Assimilated Law 2017/625 on official feed and food controls as it applies to the delivery by officers of official feed controls, the Feed Law Code of Practice, associated Practice Guidance, centrally issued guidance and the FSA's National Enforcement Priorities, as part of official controls.
- Registration and approval of establishments and relevant hygiene requirements including the practical application of HACCP at feed business establishments subject to Annex II requirements of Regulation (EC) No 183/2005 on feed hygiene.
- Inspection, Audit, validation and verification of feed hygiene activities.
- The responsibilities placed on feed business operators in respect of feed safety, traceability, presentation of feed, withdrawal and recall of unsafe feed under Regulation (EC) 178/2002 laying down the general principles and requirements of food law.
- The UK Early Warning System for Imported Food and Feed, how it operates and its use in monitoring imported feed.
- Part IV of the Agricultural Act 1970, as it applies to feed.
- Feed sampling methods and techniques in accordance with Regulation (EC) No 152/2009, as amended on the sampling of animal feed.
- The range, extent and limitations of enforcement powers and general enforcement sanctions available.
- The controls on food safety at the level of primary production laid down in Regulation (EC) 852/2004 on the hygiene of foodstuffs.
- The law relating to the import, export, composition, labelling, advertising, marketing, and use of feed.

Working knowledge of:

- Legal controls on contaminants and additives in feed.
- The legal system, burden of proof, evidential standards and procedures including PACE and CPIA
- The application of animal by-products and TSE legislation restricting the use and prohibiting certain products being used in animal feed, and the roles other enforcement agencies in enforcing these requirements (VMD and APHA).
- The assurance scheme landscape and its role in improving levels of compliance with feed law, through earned recognition, including the liaison arrangements put in place by the FSA.
- Primary Authority and Home Authority.
- The Risk Likelihood Dashboard.

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Basic knowledge of:

- The role of the Agricultural Analyst underpinning scientific assessment of feed safety and labelling and in optimising the use of analytical testing

Indicative areas of knowledge:

- An overview of feed businesses and how they operate.
- The status and role of the Food Standards Agency (FSA), Veterinary Medicines Directorate (VMD), Animal and Plant Health Agency (APHA) Local Authorities and other organisations including the role of the agricultural analyst when concerned with feed law.
- Feed legislation and the Feed Law Code of Practice
- Familiarisation of the registration and approval of feed business operators
- An understanding of the roles and responsibilities for managing a feed safety incident.
- Health and safety of enforcement officers during visits to holdings and other Premises
- The bio-security precautions that are required by the industry and appropriate measures for biosecurity to be taken by Inspectors when visiting premises involved with primary production on farm.