

## Learning outcomes



By the end of the lesson

You must be able to:

- **Describe** the role of The Food Standards Agency.
- **Define** the term 'food crime'.
- **Explain** how The Food Standards Agency enforces food safety regulations.

You may also be able to:

- **Examine** the seven types of food crime.
- **Explain** the food hygiene ratings system.

## Food Standards Agency

The Food Standards Agency is an independent Government department that was established in 2000.

They are responsible for protecting public health in relation to food. They work with local authorities to enforce food safety regulations and they are at the forefront of food crime.

## Food crime

The National Food Crime Unit operated by The Food Standards Agency focuses its work on seven types of food crime:

1. Theft.
2. Illegal Processing.
3. Waste Diversion.
4. Adulteration.
5. Substitution.
6. Misrepresentation.
7. Document Fraud.

## Reflective question



**Why do you think we need a food crime agency?**

## Activity 1: Food crime



We have identified the seven types of food crime – but what do they mean and can you give examples.

Working with your partner compete the table below, using the internet if needed.

Food Crime	Meaning	Example
Theft.	Dishonestly obtaining food or drink products to sell and make a profit.	
Illegal Processing.	Slaughtering or preparing meat in unapproved premises or using unauthorised methods.	
Waste Diversion.	Illegally diverting food, drink or feed meant for disposal and selling for a profit.	
Adulteration.	Including a substance which is not on the product's label to lower costs or fake a higher quality.	
Substitution.	Replacing an ingredient with another one that is similar but inferior.	
Misrepresentation.	Marketing or labelling a product to incorrectly describe its quality, safety, origin or freshness.	

Document Fraud.

Making or using false documents with the intent to sell a fake or inferior product.

## Stretch and challenge



Why do businesses commit food crime?

## Food hygiene ratings

Another way The Food Agency ensures we stay safe is by working with local authorities to enforce food standards through food hygiene ratings.

The food hygiene rating reflects the standards of food hygiene found on the date of the inspection by the local authority.

The rating is based on a score from 0 (urgent improvement is required) to 5 (hygiene standards are very high).