

Qualification Unit

This unit forms part of a regulated qualification.

Unit Title: Food Safety in Catering

Unit Reference Number: T/615/5478

Level: Two (2)

Credit Value: One (1)

Minimum Guided Learning Hours: Nine (9)

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Understand how individuals can take personal responsibility for food safety	1.1 Identify the importance of food safety procedures, risk assessment, safe food handling and behaviour
	1.2 Identify how to report food safety hazards
	1.3 Identify the legal responsibilities of food handlers and food business operators
2. Understand the importance of keeping him/herself clean and hygienic	2.1 Identify the importance of personal hygiene in food safety including its role in reducing the risk of contamination
	2.2 Identify effective personal hygiene practices
3. Understand the importance of keeping the work areas clean and hygienic	3.1 Identify how to keep the work area and equipment clean and tidy
	3.2 Identify how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning
	3.3 Identify the importance of pest control
4. Understand the importance of keeping food safe	4.1 Identify the sources and risks to food safety from contamination and cross contamination
	4.2 Identify how to deal with food spoilage including recognition, reporting and disposal

	4.3	Identify safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
	4.4	Identify the importance of the temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
	4.5	Identify appropriate stock control procedures

Indicative Content

When delivering the content to support the above assessment criteria, providers need to ensure that they have covered each assessment criteria to the following specifications, which have been agreed with the Food Standards Agency.

LO1	<p>For ACs 1.1 and 1.2 - regarding the importance of following food safety management procedures, learners should be aware that all food businesses are required to have a documented food system in place to work to. The benefits of this are that they will then be:</p> <ul style="list-style-type: none"> • Abiding by legislation and best practice guidelines e.g. in relation to safe food handling and record keeping • Promoting a positive culture throughout their organisation <p>Learners should be introduced to the 7 principles of HACCP, being:</p> <ol style="list-style-type: none"> 1. Conduct a hazard analysis 2. Identify Critical Control Points (CCPs) 3. Set critical limits for each CCP 4. Set up checks for each CCP 5. Corrective action 6. Verification 7. Record keeping <p>For AC 1.3 – regarding the legal responsibilities of food handlers and food business operators,</p> <p>Food Handlers:</p> <ul style="list-style-type: none"> • Legal responsibilities • To maintain good levels of personal hygiene • To wear appropriate personal protective equipment • Reporting illnesses • Following organisational procedures • Reporting of food safety hazard <p>Food Business Operators:</p> <ul style="list-style-type: none"> • Legal responsibilities – risk to business including reputational damage; types of notice; and consequences of not complying such as fines and prison sentence • Registering with local authority • Organisational procedures, e.g. record keeping; complying with temperature controls • Having an effective food safety management system • Due diligence • How food safety is enforced e.g. Environmental Officers/Health Practitioners
LO2	For AC 2.1 and 2.2 – regarding personal hygiene in food safety, learners should be

	<p>aware of:</p> <ul style="list-style-type: none"> • Legislation e.g. reporting illness • Reduction of contamination e.g. good design of food premises • Reduction of cross contamination e.g. good hand hygiene <p>Effective personal hygiene practices such as:</p> <ul style="list-style-type: none"> • Personal protective clothing • Hand washing • Hair • Jewellery • Personal illnesses • Cuts and wounds
LO3	<p>For AC 3.1 – regarding keeping the work area and equipment clean and tidy learners should be aware of:</p> <ul style="list-style-type: none"> • When to clean • Cleaning schedules • Cleaning and disinfection methods • Safe use and storage of cleaning materials • Waste disposal <p>For AC 3.2 – regarding workflow, work surfaces and equipment to reduce contamination risks and aid cleaning, learners should be aware of:</p> <ul style="list-style-type: none"> • Workflow • Premises and equipment <ul style="list-style-type: none"> ○ adequate lighting and ventilation ○ adequate hand washing facilities ○ work surfaces e.g. durable, smooth ○ colour coding <p>For AC 3.3 – regarding pest control measures learners should be aware of:</p> <ul style="list-style-type: none"> • Common food pests • Signs of pests • Prevention • Reporting of signs of pests • Preventing contamination • Preventing damage • Consequences for the food business
LO4	<p>For AC 4.1 – regarding sources and risks to food safety from contamination and cross contamination learners should be aware of:</p> <ul style="list-style-type: none"> • Microbial contamination e.g. bacteria, cross contamination • Chemical contamination e.g. cleaning materials, insecticides, pest poison • Physical contamination e.g. hair, insects, machinery parts, packaging, dirt • Allergenic hazards – 14 major allergens, the importance of controlling allergens • Common food poisoning bacteria and Foodborne diseases • High risk foods • Illnesses and injuries caused by poor food safety controls • People at higher risk of food poisoning <p>For ACs 4.2 and 4.5 – regarding stock spoilage and control procedures learners should be aware of:</p> <ul style="list-style-type: none"> • Deliveries • Storage • Date marking • Stock rotation • Knowing how to deal with food spoilage, including:

	<ul style="list-style-type: none"> • Signs of food spoilage • Reporting food spoilage • Disposal of spoiled food <p>For ACs 4.3 and 4.4 – regarding safe handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food learners should be aware of:</p> <p>Safe practices, including:</p> <ul style="list-style-type: none"> • Handwashing • Colour coding of equipment and cloths • Separate areas for raw and ready-to-eat food • Handling food as little as possible <p>Requirements of temperature control, including:</p> <ul style="list-style-type: none"> • Suitable equipment e.g. fridges and freezers • Danger zone • Temperature controls for: <ul style="list-style-type: none"> ○ cooking; reheating ○ hot holding ○ refrigerated deliveries; refrigerating and cold holding; chilled display and cold stores ○ frozen deliveries; deep freezing • Use and calibration of thermometers
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Assessment Guidance

This qualification is assessed by a single online multiple choice assessment comprising 30 questions, which is externally set and marked by Open Awards.