

Open Awards Qualification Unit



This unit forms part of a regulated qualification.

1 Unit Details

Unit Title:	Principles of Food Safety in Logistics
Unique Reference Number:	D/506/0273
Level:	Level 2
Credit Value:	2
Minimum GLH:	9

2 Learning Outcomes and Criteria

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Understand how individuals must take responsibility for food safety.	1.1 Describe the roles and responsibilities in an organisation's food safety procedures.
	1.2 Describe how to report and record food safety hazards and illnesses.
	1.3 Explain legal responsibilities of drivers and warehousing staff with regard to keeping food safe.
2. Understand how to keep him/herself clean and hygienic.	2.1 Explain the importance of personal hygiene in contributing to overall food safety.
	2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds and avoiding unsafe behaviour.
3. Understand how to keep storage areas and vehicles clean.	3.1 Explain how to keep storage areas and vehicles clean and tidy through effective use of cleaning methods and equipment.
	3.2 State how to use and store chemicals safely to avoid contamination.
	3.3 Outline the importance of pest control

4. Understand how to keep food safe	4.1	Describe the risks to food and food packaging in transit, storage and at delivery from microbial, chemical, physical and allergenic hazards.
	4.2	Describe food safety procedures for delivery, storage, date marking and stock rotation.
	4.3	Explain the importance of food and environmental temperature controls.
	4.4	Explain why accurate records should be kept of food that is delivered or returned.
	4.5	Give a minimum of 3 examples of why food may be returned.
	4.6	State the controls needed to maintain food safety in the event of controls not being met
	4.7	State the corrective actions that are required to reduce the risk of food contamination when controls are not met