

Open Awards Qualification Unit



This unit forms part of a regulated qualification.

1 Unit Details

Unit Title:	Working with Food in a Retail Environment
Unit Reference Number:	D/615/6401
Level:	Entry 3
Credit Value:	2
Minimum GLH:	20

2 Learning Outcomes and Criteria

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Know about personal hygiene when dealing with food in a retail environment	1.1 Identify key aspects of personal hygiene that must be considered when working with food
	1.2 Outline reasons for maintaining good personal hygiene when dealing with food
2. Know about food safety hazards in a retail environment	2.1 List some indicators of possible food safety hazards
	2.2 State what you should do if you notice any actual or possible food safety hazards in a retail environment
3. Be able to work in a safe and hygienic way, appropriate for a retail environment where food is handled	3.1 Present self in a suitable manner, including a) appropriate levels of cleanliness b) suitable clothing and protective wear, such as hair nets or gloves c) removal of jewellery or accessories
	3.2 Follow instructions to handle food in a safe manner