

Open Awards Qualification Unit



This unit forms part of a regulated qualification.

1 Unit Details

Unit Title:	Food Safety and Storage
Unit Reference Number:	A/615/9905
Level:	Entry 2
Credit Value:	3
Minimum GLH:	30

2 Learning Outcomes and Criteria

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Know hygiene rules	1.1 Identify at least three hygiene procedures before handling food
2. Know how to store different types of food	2.1 Identify tinned, fresh and frozen foods
	2.2 State where and how each would be stored
3. Know when food should be discarded	3.1 Identify a 'sell by' or 'use by' date
	3.2 Identify signs that food may not be safe to use or eat
	3.3 Identify a food that may not be safe to use or eat