

Access to Higher Education Unit

This unit forms part of an Access to HE Diploma. If delivering the graded version of this unit, please refer to the Provider Handbook for details on grading descriptors and the application of these across units within your programme.

Unit Title: Food Safety and Hygiene

Graded Unit Reference Number: GA33HOS04

Ungraded Unit Reference Number: UA33HOS04

Module: Hospitality Management

Level: Three (3)

Credit Value: Three (3)

Minimum Guided Learning Hours: 30

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Understand how food businesses can ensure compliance with current food hygiene legislation	1.1 Identify key legislation that relates to Food Safety and Hygiene
	1.2 Evaluate the impact of identified legislation on Food Safety and Hygiene practices
	1.3 Describe the potential consequences of non-compliance
2. Understand the principles of good Food Hygiene practice	2.1 Describe principles of good Food Hygiene practice, including: <ul style="list-style-type: none"> a) Food storage b) Cross contamination c) Personal hygiene d) Cleaning and disinfection e) Pest control f) Equipment and premises g) Waste control (inc. disposal)
	2.2 Analyse own role in implementing principles of good food hygiene practice
3. Understand how to implement Food Safety Management procedures	3.1 Describe procedures for implementing Food Safety Management

	3.2	Analyse the importance of effective Food Safety Management procedures
4. Understand the role of the supervisor in staff training	4.1	Evaluate the role of the supervisor in staff training in relation to Food Safety and Hygiene