

Level 2 - Food Safety in Catering

Learners have to demonstrate competence against the assessment criteria from their day to day work and the teacher assessor has to verify that they are competent in relation to the general level descriptor using indicative assessment criteria. TLM's external moderator will check the judgements and the quality of the evidence and provide feedback. This process is not graded, the intention is that it is a flexible way of checking basic practical competence in the subject at the qualifications framework level.

This is a 1 credit qualification

Level 2

Level 2, Unit 1 - Food Safety in Catering (1 credit)

1. Understand how individuals can take personal responsibility for food safety	2. Understand the importance of keeping him/herself clean and hygienic	3. Understand the importance of keeping the work areas clean and hygienic	4. Understand the importance of keeping food safe	5. Test result
1.1 Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour [1]	2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination [2]	3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials, and waste disposal [3]	4.1 State the sources and risks to food safety from contamination and cross contamination o include microbial, chemical, physical and allergenic hazards. [4]	5.1 Test outcome [5]
1.2 Describe how to report food safety hazards. [6]	2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal	3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning [8]	4.2 Explain how to deal with food spoilage including recognition, reporting and disposal [9]	

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[illnesses, cuts
and wounds](#) [7]

[1.3 Outline
the legal
responsibilities
of food
handlers and
food business
operators](#) [10]

[3.3 Outline
the importance
of pest control](#)
[11]

[4.3 Describe
safe food
handling
practices and
procedures for
storing,
preparing,
cooking,
chilling,
reheating,
holding, serving
and
transporting
food](#) [12]

[4.4 Explain
the importance
of temperature
controls when
storing,
preparing,
cooking,
chilling,
reheating,
holding, serving
and
transporting
food](#) [13]

[4.5 Describe
stock control
procedures
including
deliveries,
storage, date
marking and
stock rotation](#)
[14]

Source URL: <https://theingots.org/community/fsc12>

Links

[1] <https://theingots.org/community/fhl2x#1.1>

[2] <https://theingots.org/community/fhl2x#2.1>

[3] <https://theingots.org/community/fhl2x#3.1>

[4] <https://theingots.org/community/fhl2x#4.1>

(function(i,s,o,g,r,a,m){i['GoogleAnalyticsObject']=r;i[r]=i[r]||function(){(i[r].q=i[r].q||[]).push(arguments)},i[r].l=1*new Date();a=s.createElement(o),m=s.getElementsByTagName(o)[0];a.async=1;a.src=g;m.parentNode.insertBefore(a,m)})(window,document,'script','/www.google-analytics.com/analytics.js','ga'); ga('create', 'UA-46896377-2', 'auto'); ga('send', 'pageview');

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- [5] <https://theingots.org/community/fhl2x#5.1>
- [6] <https://theingots.org/community/fhl2x#1.2>
- [7] <https://theingots.org/community/fhl2x#2.2>
- [8] <https://theingots.org/community/fhl2x#3.2>
- [9] <https://theingots.org/community/fhl2x#4.2>
- [10] <https://theingots.org/community/fhl2x#1.3>
- [11] <https://theingots.org/community/fhl2x#3.3>
- [12] <https://theingots.org/community/fhl2x#4.3>
- [13] <https://theingots.org/community/fhl2x#4.4>
- [14] <https://theingots.org/community/fhl2x#4.5>
- [15] <https://theingots.org/community/fhl2i>