

Food Hygiene - Food Safety in Catering

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 illnesses, cuts and wounds [7]	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]	
1.3 Outline the legal responsibilities		3.3 Outline the importance of pest control	4.3 Describe safe food handling	

[of food handlers and food business operators](#) [10]

[11]

[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/FH_FoodSafetyInCatering

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>
- [5] <https://theingots.org/community/fhl2x#5.1>
- [6] <https://theingots.org/community/fhl2x#1.2>
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[14] <https://theingots.org/community/fhl2x#4.5>

[15] <https://theingots.org/community/fhl2i>