

## THESS summary content



## Unit: Food Safety in Catering

| 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                       |
|---|--|---|--|--------------------------------------|
| <a href="#">1.1 Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour</a> [1] | <a href="#">2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination</a> [2] | <a href="#">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</a> [3] | <a href="#">4.1 State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards.</a> [4] | <a href="#">5.1 Test outcome</a> [5] |
| <a href="#">1.2 Describe how to report food safety hazards.</a> [6]   | <a href="#">2.2 Describe effective personal hygiene practices, for example, protective</a>   | <a href="#">3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid</a>   | <a href="#">4.2 Explain how to deal with food spoilage including recognition, reporting and</a>  |                                      |

|  |   |   |  |  |
|--|---|---|--|--|
|  | <a href="#">clothing, hand washing, personal illnesses, cuts and wounds</a> [7] | <a href="#">cleaning</a> [8]                                    | <a href="#">disposal</a> [9]   |  |
| <a href="#">1.3 Outline the legal responsibilities of food handlers and food business operators</a> [10] |   | <a href="#">3.3 Outline the importance of pest control</a> [11] | <a href="#">4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food</a> [12] |  |
|  |   |   | <a href="#">4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food</a> [13]      |  |
|  |   |   | <a href="#">4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation</a> [14]  |  |

## Unit: Allergens and intolerants in food

|  |   |  |  |
|--|---|--|--|
| <b>1. Understand the individual's responsibility</b> | <b>2. Eliminate potential sources of allergen</b> | <b>3. Prepare allergen and intolerant free food, safely.</b> | <b>4. Understand the importance of effective</b> |
|--|---|--|--|

| with regard to the dangers of allergens and intolerants.  | contamination.  |  | communicatio n.   |
|---|---|--|---|
| <a href="#">1.1 Identify the consequences and symptoms of allergen and intolerant contamination. [15]</a>   | <a href="#">2.1 Read and interpret labels and record the presence of allergens and intolerants. [16]</a>  | <a href="#">3.1 Identify safe food handling practices and procedures for preparing, and serving both "specific allergen" free and "intolerant" free food. [17]</a> | <a href="#">4.1 Match effective customer communication to circumstances. [18]</a>   |
| <a href="#">1.2 Identify and manage allergens and intolerants as a food hazard. [19]</a>  | <a href="#">2.2 Identify the sources of allergens and intolerants. [20]</a>   | <a href="#">3.2 Conduct a hazard analysis. [21]</a>  | <a href="#">4.2 Use effective all round communication with accurate information to avoid contamination through misunderstanding. [22]</a> |
| <a href="#">1.3 Take responsibility for allergen management. [23]</a>   | <a href="#">2.3 Recognise the hazards of cross-reactivity. [24]</a>   | <a href="#">3.3 Reduce contamination risks associated with workflow procedures. [25]</a>   | <a href="#">4.3 Maintain records and instructions. [26]</a>   |
| <a href="#">1.4 Recognise the legal requirements for a food business to apply a food safety management system based on the Codex principles of HACCP, and allergen control management. [27]</a> | <a href="#">2.4 Provide accurate information to customers. [28]</a>   | <a href="#">3.4 Identify storage methods to avoid cross-contamination. [29]</a>  |   |
|   | <a href="#">2.5 Control deliveries, storage, stock rotation and supplier specification to protect against allergen and intolerant contamination. [30]</a> |  |   |

**Source URL:** <https://theingots.org/community/Thess>

## Links

- [1] <https://theingots.org/community/Thess/fhl2x#1.1>
- [2] <https://theingots.org/community/Thess/fhl2x#2.1>
- [3] <https://theingots.org/community/Thess/fhl2x#3.1>
- [4] <https://theingots.org/community/Thess/fhl2x#4.1>
- [5] <https://theingots.org/community/Thess/fhl2x#5.1>
- [6] <https://theingots.org/community/Thess/fhl2x#1.2>
- [7] <https://theingots.org/community/Thess/fhl2x#2.2>
- [8] <https://theingots.org/community/Thess/fhl2x#3.2>
- [9] <https://theingots.org/community/Thess/fhl2x#4.2>
- [10] <https://theingots.org/community/Thess/fhl2x#1.3>
- [11] <https://theingots.org/community/Thess/fhl2x#3.3>
- [12] <https://theingots.org/community/Thess/fhl2x#4.3>
- [13] <https://theingots.org/community/Thess/fhl2x#4.4>
- [14] <https://theingots.org/community/Thess/fhl2x#4.5>
- [15] <https://theingots.org/community/Thess/fal2u1x#1.1>
- [16] <https://theingots.org/community/Thess/fal2u1x#2.1>
- [17] <https://theingots.org/community/Thess/fal2u1x#3.1>
- [18] <https://theingots.org/community/Thess/fal2u1x#4.1>
- [19] <https://theingots.org/community/Thess/fal2u1x#1.2>
- [20] <https://theingots.org/community/Thess/fal2u1x#2.2>
- [21] <https://theingots.org/community/Thess/fal2u1x#3.2>
- [22] <https://theingots.org/community/Thess/fal2u1x#4.2>
- [23] <https://theingots.org/community/Thess/fal2u1x#1.3>
- [24] <https://theingots.org/community/Thess/fal2u1x#2.3>
- [25] <https://theingots.org/community/Thess/fal2u1x#3.3>
- [26] <https://theingots.org/community/Thess/fal2u1x#4.3>
- [27] <https://theingots.org/community/Thess/fal2u1x#1.4>
- [28] <https://theingots.org/community/Thess/fal2u1x#2.4>
- [29] <https://theingots.org/community/Thess/fal2u1x#3.4>
- [30] <https://theingots.org/community/Thess/fal2u1x#2.5>