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
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 contaminationt 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	3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid	4.2 Explain how to deal with food spoilage including recognition, reporting and	

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	clothing, hand washing, personal illnesses, cuts and wounds [7]	cleaning [8]	disposal [9]	
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]	

Unit: Allergens and intolerants in food

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

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

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