

## 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>
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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>

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