

**Unit Title:** Food Safety And Storage  
**Unit Level:** Entry 1  
**Unit Credit Value:** 3  
**GLH:** 30  
**LASER Unit Code:** CAL119  
**Ofqual Unit Code:** K/600/6209

This unit has 3 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Know basic hygiene rules.	1.1	Identify two hygiene procedures before handling food.
2.	Know how to store different types of food.	2.1	Identify two different types of foods.
		2.2	State where and how each would be stored.
3.	Know when food should be discarded.	3.1	Identify signs that indicate that a food is still fresh.
		3.2	Identify a food that may not be safe to use/has "gone off".

**Assessment Guidance:**

As an E1 unit it is expected that the learner may require some support and prompting when doing the assessment but will be able to provide meaningful and appropriate responses to the tasks. The unit is only assessed at the application stage of the continuum.

**Additional Information:**

NA