

Unit Title: Food Safety And Storage
Unit Level: Entry 2
Unit Credit Value: 3
GLH: 30
LASER Unit Code: CAL120
Ofqual Unit Code: D/600/6210

This unit has 3 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Know basic hygiene rules.	1.1	Identify at least three hygiene procedures before handling food.
2.	Know how to store different types of food.	2.1	Identify tinned, fresh and frozen foods.
		2.2	State where and how each would be stored.
3.	Know when food should be discarded.	3.1	Ask for assistance to identify a "Sell by" or "Use by" date.
		3.2	Identify two types of appearance to know that food is still fresh.
		3.3	Identify a food that may not be safe to use/has "gone off".

Assessment Guidance:

As an E2 unit it is expected that the learner may require some assistance in the form of prompts for the assessment. Practical tasks may be in a simulated environment.

Additional Information:

NA