

Unit Title: Food Safety And Storage
Unit Level: Entry 3
Unit Credit Value: 3
GLH: 30
LASER Unit Code: CAL121
Ofqual Unit Code: H/600/6211

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 five hygiene procedures before handling food.
2.	Know how to store different types of food.	2.1	Identify different food types.
		2.2	State foods which will perish and how to store them.
		2.3	State foods which are longer lasting and how to store them.
3.	Know when food should be discarded.	3.1	Identify how to use "Use by" dates.
		3.2	Identify three signs that food is still fresh.
		3.3	Describe signs that food may not be safe to use/has "gone off".
		3.4	State a possible consequence of eating food that is no longer fresh.

Assessment Guidance:

As an E3 level unit it is expected that the learner for the majority of the assessment will be acting independently with any support being minimal. Practical tasks should normally be in a real environment.

Additional Information:

NA