

Unit Title: Food Hygiene
Unit Level: Level 1
Unit Credit Value: 2
GLH: 20
LASER Unit Code: WJC254
Ofqual Unit Code: A/506/0636

This unit has 5 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Understand the importance of handling food safely.	1.1	Outline why it is important to maintain good practice when handling food.
		1.2	Identify hazards related to food safety and describe appropriate actions.
		1.3	State why it is important to store and dispose of waste safely, and give examples of how to do it.
2.	Understand the importance of personal hygiene when handling food.	2.1	List ways to maintain personal hygiene in the food work area.
		2.2	List potential problems resulting from not maintaining personal hygiene in the food work area.
3.	Understand the importance of cleaning a food work area.	3.1	State why cleaning is important in keeping food safe.
		3.2	List ways of keeping the food work area clean.
		3.3	Select and safely use appropriate cleaning materials in a food work area.
4.	Understand the importance of keeping food products safely.	4.1	Outline how to store different types of food correctly.
		4.2	State why it is important to follow food storage instructions.
		4.3	List ways in which food should be handled to avoid contamination.
		4.4	List ways in which food should be stored to avoid contamination.
5.	Be able to handle food safely.	5.1	Demonstrate safe food handling following correct procedures.

Assessment Guidance:

NA

Additional Information:

NA