

Unit Title: Food Hygiene And Safety
Unit Level: Entry 3
Unit Credit Value: 2
GLH: 20
LASER Unit Code: WJC530
Ofqual Unit Code: K/506/0812

This unit has 2 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Know about basic food hygiene.	1.1	Identify ways of handling food safely.
		1.2	Outline why it is important to follow basic hygiene rules when dealing with food.
2.	Know how food safety measures are implemented.	2.1	Outline the meaning of use by and sell by dates on different products.
		2.2	Identify ways of knowing whether food is safe to eat.
		2.3	Identify ways of keeping food stored safely.

Assessment Guidance:

NA

Additional Information:

NA