

Unit Title: Food Hygiene, Safety And Storage
Unit Level: Entry 3
Unit Credit Value: 3
GLH: 30
LASER Unit Code: WJC570
Ofqual Unit Code: L/506/0639

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	Outline 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:

NA

Additional Information:

NA