

Unit Title:	Supervising Food Safety
Unit Level:	Level 3
Unit Credit Value:	3
GLH:	25
LASER Unit Code:	WJH079
Ofqual Unit Code:	M/650/1218

This unit has 3 learning outcomes.

Learning Outcome (The Learner will):		Assessment Criteria (The Learner can):	
1.	Understand employer responsibilities in relation to food safety.	1.1	Identify how food safety legislation is enforced.
		1.2	Recognise the role of the supervisor in staff training.
		1.3	State the importance of implementing food safety management procedures.
		1.4	State employer/supervisor responsibilities relating to food safety management.
		1.5	Identify safety issues relating to premises design and maintenance.
		1.6	State the requirements for monitoring and recording food safety management procedures.
2.	Understand good practice relating to controlling contamination and cross contamination of food.	2.1	State the different methods by which contamination and cross contamination in food can occur.
		2.2	State employee and supervisor responsibilities relating to pest control.
		2.3	State measures to control contamination and cross contamination of food.
		2.4	Identify good practice relating to personal hygiene in a food safety environment.
3.	Understand the application of safe procedures relating to food preparation, contamination and cleaning.	3.1	State what is meant by temperature control.
		3.2	State the importance of temperature control
		3.3	Identify critical issues relating to microbial, chemical and physical hazards.
		3.4	Recognise critical issues relating to allergenic hazards
		3.5	Recognise safe processes for cleaning, disinfection and disposal of food waste.

Assessment Guidance:

This unit is assessed by multiple choice examination.

Additional Information:

NA