

<b>Title:</b>	Introduction to Food Safety
<b>Level:</b>	Entry Level 3
<b>Credit value:</b>	2
<b>GLH:</b>	20
<b>Unique Reference Number:</b>	L/652/0414
<b>Sector Subject Area:</b>	14.1 Foundations for Learning and Life
<b>Aim:</b>	The aim of this unit is to provide learners with the knowledge and skills to recognise basic food safety practices used in catering environments. Learners will identify simple food safety risks, recognise safe hygiene practices, and support the maintenance of hygienic food preparation environments.
<b>Assessment Type:</b>	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
<b>Assessment Guidance:</b>	<p>Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity.</p> <p>Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time.</p> <p>Evidence must confirm that the learner can recognise basic food safety risks and support hygienic food preparation activities.</p> <p>Assessment must reflect realistic catering contexts.</p>

### Learning outcomes

*The learner will:*

1. Recognise basic food safety in catering environments.

### Delivery content:

The aim of this learning outcome is to provide learners with the knowledge to recognise food safety risks and safe food hygiene practices in catering environments.

**The learner must:**

- 1.1 Identify food safety risks in catering environments.
- 1.2 Recognise examples of **food contamination**.
- 1.3 Name basic food safety practices used in kitchens.

- 2. Recognise safe hygiene practices used in catering settings.

**Delivery content:**

The aim of this learning outcome is to provide learners with the knowledge to recognise personal hygiene and safe hygiene routines used in catering environments.

**The learner must:**

- 2.1 Identify **personal hygiene practices** used when preparing food.
- 2.2 Recognise hand washing practices used in kitchens.
- 2.3 Select appropriate protective clothing used in catering environments.

- 3. Support basic food safety tasks.

**Delivery content:**

The aim of this learning outcome is to provide learners with the skills to support simple food safety tasks in catering environments.

**The learner must demonstrate how to:**

- 3.1 Follow instructions for food hygiene tasks during kitchen activities.
- 3.2 Use clean equipment during food preparation tasks.
- 3.3 Maintain clean work areas during catering activities.

**Scope of Training**

The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum that is expected but tutors are expected to include other areas, knowledge of which will benefit their learners, based on location, types of work available and from the tutors own professional experience.

**Requirements**

**Food**

**contamination:**

**Definition:**

The presence of harmful substances or microorganisms in food.

**Teaching must include:**

	<ul style="list-style-type: none"> <li>• Contamination from hands.</li> <li>• Contamination from dirty surfaces.</li> </ul> <p><b>Teaching could include:</b></p> <ul style="list-style-type: none"> <li>• Contamination from equipment.</li> <li>• Contamination from waste.</li> </ul>
<p><b>Personal hygiene practices:</b></p>	<p><b>Definition:</b> Actions taken by individuals to reduce the risk of contaminating food.</p> <p><b>Teaching must include:</b></p> <ul style="list-style-type: none"> <li>• Washing hands before preparing food.</li> <li>• Keeping hair away from food.</li> </ul> <p><b>Teaching could include:</b></p> <ul style="list-style-type: none"> <li>• Keeping nails clean.</li> <li>• Avoiding touching the face during food preparation.</li> </ul>