

Title	Principles of managing fish and chip operations				
Ofqual unit ref	F/503/2918				
Level	3	Credit value	4	GLH	37
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand how to manage food safety and health and safety in fish and chip operations</p> <p>2 Understand how to manage resources in fish and chip operations</p> <p>3 Understand how to manage staff in fish and chip operations</p>			<p>1.1 Explain why it is important to work hygienically and safely in a fish and chip business</p> <p>1.2 Outline the key food safety and health and safety issues and how they are managed</p> <p>1.3 Explain how to evaluate the effectiveness of food safety and HACCP policies and practices</p> <p>1.4 Explain how to evaluate the effectiveness of health and safety policies and practices</p> <p>1.5 Summarise recording and documentation systems required for food safety, HACCP and health and safety compliance.</p> <p>2.1 Explain how the buying and stock control of consumables is managed</p> <p>2.2 Describe how staff training contributes to safer operations</p> <p>2.3 Describe how maintenance of equipment contributes to safer operations</p> <p>2.4 Describe how to ensure the secure handling of money from sales</p> <p>2.5 Outline methods used to minimise waste in operations and the importance of this to the business.</p> <p>3.1 Explain how to ensure adequate levels of competent staff are available to meet business requirements, to include</p> <ul style="list-style-type: none"> • recruitment • staff rotas <p>3.2 Describe staff training policies and practices in fish and chip operations</p> <p>3.3 Outline methods used to manage staff performance in fish and chip operations</p>		

