

Title		Understand how to maintain workplace food safety standards in operations			
Ofqual unit ref		M/601/2903			
Level	2	Credit value	2	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know the importance of safe food handling practices			1.1 Outline the importance of food handling practices in maintaining food safety		
			1.2 Describe how personal hygiene and behaviour affect food safety		
			1.3 Explain the importance of treating and covering cuts, boils, skin infections and grazes		
			1.4 Describe how to treat and cover cuts, boils, skin infections and grazes		
			1.5 Explain the importance of cleaning and maintenance of the environment and equipment, and their impact on food safety		
			1.6 Describe the importance of keeping food at specified temperatures		
			1.7 Outline the causes of food spoilage and how to recognise it		
			1.8 Describe what action to take in order to reduce food spoilage.		
2 Know how to deal with pests and infestations			2.1 Describe the main type of pests and infestations and how they occur		
			2.2 Describe how to prevent infestation		
			2.3 Describe how to recognise infestations		
			2.4 Outline the procedures to follow on discovering infestation.		
3 Know the importance of minimising the risks of contamination and food poisoning			3.1 Describe the types of product contamination, cross contamination and food poisoning• Bacteria• Chemicals• Physical objects • Substances that cause allergic reactions		
			3.2 Describe how to prevent contamination and cross contamination from occurring		

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3 Know the importance of minimising the risks of contamination and food poisoning	3.3 Explain how food poisoning enters food and factors that affect its growth 3.4 Describe the symptoms of food poisoning 3.5 Describe how to prevent food poisoning from occurring.	
Unit purpose and aim(s)	This unit is designed to assess the knowledge and understanding of learners in the workplace context, when maintaining workplace food safety in manufacture. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	