

<b>Title</b>	<b>Understand how to maintain workplace health and safety in food operations</b>				
<b>Ofqual unit ref</b>	<b>T/601/2918</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>18</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
<p>1 Know the main safety risks and hazards in the working environment</p> <p>2 Know the health and safety precautions and procedures in the workplace</p>			<p>1.1 Describe how to define and identify health and safety hazards and risks in the workplace</p> <p>1.2 List the main health risks in the workplace and steps that can be taken to control them</p> <p>1.3 Describe the most common causes of accidents in the work place and steps that help to prevent them</p> <p>1.4 State the importance of safety notices and hazard warning signs</p> <p>1.5 List the hazards, defects and faults that may arise in the workplace</p> <p>1.6 State how to avoid or minimise the effects in the workplace of health and safety• hazards• defects• faults</p> <p>1.7 Describe the range and care of personal protective equipment.</p> <p>2.1 List the safety precautions required in the workplace</p> <p>2.2 Describe safe working practices and the importance of following them</p> <p>2.3 Describe how to contact and obtain help from colleagues with first aid qualifications</p> <p>2.4 Outline the the procedures that should be followed in different emergencies and why they should be followed</p> <p>2.5 Describe the importance of considering health and safety precautions when planning tasks</p> <p>2.6 Describe what might happen if tasks are planned without attention to health and safety precautions</p>		

Title	Understand how to maintain workplace health and safety in food operations	
Ofqual unit ref	T/601/2918	
<p>2 Know the health and safety precautions and procedures in the workplace</p> <p>3 Know the health and safety features of equipment and materials</p>	<p>2.7 State how to report accidents and incidents</p> <p>2.8 Describe the importance of reporting accidents and incidents following company procedures.</p> <p>3.1 List the rules and hazards associated with particular equipment</p> <p>3.2 State the reasons for using specified tools and equipment</p> <p>3.3 Describe why tools and equipment should be maintained and stored correctly</p> <p>3.4 Describe how to isolate faulty and defective equipment</p> <p>3.5 Outline the importance of adjusting workplace equipment to suit the individual</p> <p>3.6 List the hazardous substances that are in the workplace</p> <p>3.7 Describe steps that should be taken to protect individuals from hazardous substances in the workplace</p> <p>3.8 Describe storage methods for materials and chemicals.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when understanding workplace health and safety in food operations. 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.</p>	