

**Unit 45:** **Meet Food Safety Requirements when Providing Food and Drink for Individuals**

<b>Unit code:</b>	HSC 2029
<b>Unit reference number:</b>	T/601/9450
<b>QCF level:</b>	2
<b>Credit value:</b>	2
<b>Guided learning hours:</b>	15

---

### **Unit Summary**

This unit is aimed at those working in a wide range of settings. It provides the learner with the knowledge and skills required to meet food safety requirements when preparing, serving, clearing away and storing food.

### **Assessment requirements/evidence requirements**

This unit must be assessed in accordance with Skills for Care and Development's QCF Assessment Principles.

Learning outcomes 2, 3, 4 and 5 must be assessed in a real work environment.

## Unit content

---

### 1 **Understand the importance of food safety measures when providing food and drink for individuals**

*Potential food safety hazards when preparing, serving, clearing away and storing food and drink:* contamination eg bacteria, moulds, viruses; physical and chemical contaminants eg foreign bodies, chemicals; food pests eg flies, weevils, cockroaches

*The importance of implementing food safety measures when providing food and drink for individuals:* complying with health and safety legislation; policies and procedures of setting; reducing the risk of food poisoning

*Why personal protective clothing should be used when handling food and drink:* protecting food from contamination eg dust, hairs, fibres; only worn on food preparation/serving area

*Why surfaces, utensils and equipment must be clean before beginning a new task:* removing matter on which bacteria grows; reducing the risk of foreign matter in food; preventing cross contamination eg direct, indirect

*The importance of clearing and disposing of food waste promptly and safely:* preventing pest hazards; preventing the multiplication of food poisoning bacteria (pathogens); reducing risk of food decay eg smell, becoming unfit to eat

*The importance of storing different types of food and drink safely:* use by dates, best before dates; types of food eg dry foods, chilled foods, raw foods; frozen foods; reducing risk of contamination of high risk foods eg direct or by drip; reducing the multiplication of bacteria

### 2 **Be able to maintain hygiene when handling food and drink**

*When hands must be washed to maintain food hygiene:* before food handling; between handling different types of food; after handling eg dirty pots, cutlery, disposing of food; after touching hair or face, blowing nose; after using the toilet

*Effective handwashing for handling food and drink:* following correct procedure for hand washing; effective drying eg hot air dryer, disposable towels; cleaning nails; removing rings

*Personal protective clothing to maintain hygiene when handling food and drink:* disposable gloves; aprons; covering hair completely eg hats, hairnets; appropriate for the work task

*Ensure that all surfaces, utensils and equipment are clean before beginning a new task:* following cleaning procedures; cleaning and disinfecting surfaces eg preparation surfaces, chopping boards, sinks, handles on drawers and refrigerators, floors; cleaning and disinfecting utensils eg spoons, knives; cleaning and disinfecting equipment eg can openers, whisks, food processors, blenders; importance of hygienic cleaning equipment eg cloths, buckets, brushes

### **3 Be able to meet safety requirements when preparing and serving food and drink for individuals**

*Practices to control hazards when preparing and serving food and drink:* using separate boards and utensils for different types of food eg raw meats and vegetables; using colour-coded chopping boards; making sure that food is thoroughly cooked according to guidelines eg not reheating more than once, following microwave instructions; ensuring frozen meats and poultry are thawed before cooking; cooking or reheating immediately before serving; washing ready to eat produce; serving foods eg keeping hot or chilled foods at correct temperature, not topping up sauces; excluding staff with food poisoning symptoms

*Prepare and serve food and drink in ways that minimise risks to own safety and that of others:* others eg children and adults who eat the food, staff preparing foods, following good food handling and serving practices; maintaining personal hygiene; keeping any cuts or lesions completely covered; wearing protective clothing; minimising food handling eg using long handled servers; importance of cleaning as you work; replacing covers over food in preparation areas and serving areas; keeping preparation and serving areas clean and tidy

### **4 Be able to meet safety requirements when clearing away food and drink**

*Clear away food and drink in ways that minimise risks to own safety and that of others:* following recommended time limits for food at room temperature; not leaving food and drink to accumulate in food areas

*Dispose of food waste promptly and safely:* not leaving food waste near foods or preparation areas; replacing bin lids correctly; keeping bins away from food areas; hand washing after handling waste foods; regular emptying and cleaning food waste bins; keeping external refuse areas clean

*Clean utensils and equipment effectively after use:* using separate sinks for cleaning and food preparation; thorough cleaning and disinfecting; disposing of cleaning cloths or disinfecting; disinfecting cleaning materials

## 5 **Be able to store food and drink safely**

*Practices to control food safety hazards when storing different types of food and drink:* high risk foods eg ready to eat, storing immediately after delivery; checking packaging; regular cleaning of food storage areas and refrigerators; separating ready to eat and raw foods; stock rotation; correct temperatures eg store rooms, refrigerators, freezers; suitable packaging and pest proof containers; not storing foods in opened cans; cleaning spills in storage areas immediately

*Store different types of food and drink safely:* using covered containers; keeping raw foods separate from high risk foods eg raw food at the bottom of refrigerator; storing perishable foods in dry conditions; using clear labelling; checking use-by dates

## 6 **Know how to access additional advice or support about food safety**

*Identify sources of information about food safety:* government agencies eg food standards agency; policies and procedures in own setting; legislation; food packaging

*How to access advice and support about own role in maintaining food safety when providing food and drink for individuals:* own job description; line manager; food hygiene qualifications; tutor/assessor

Learning outcomes	Assessment criteria	Evidence type	Portfolio reference	Date
<p>1 Understand the importance of food safety measures when providing food and drink for individuals</p>	<p>1.1 identify potential food safety hazards when preparing, serving, clearing away and storing food and drink</p> <p>1.2 explain the importance of implementing food safety measures when providing food and drink for individuals</p> <p>1.3 explain why personal protective clothing should be used when handling food and drink</p> <p>1.4 explain why surfaces, utensils and equipment must be clean before beginning a new task</p> <p>1.5 explain the importance of clearing and disposing of food waste promptly and safely</p> <p>1.6 explain the importance of storing different types of food and drink safely</p>			

Learning outcomes	Assessment criteria	Evidence type	Portfolio reference	Date
2 Be able to maintain hygiene when handling food and drink	2.1 explain when hands must be washed to maintain food hygiene 2.2 demonstrate effective handwashing for handling food and drink 2.3 use personal protective clothing to maintain hygiene when handling food and drink 2.4 ensure that all surfaces, utensils and equipment are clean before beginning a new task			
3 Be able to meet safety requirements when preparing and serving food and drink for individuals	3.1 describe practices to control hazards when preparing and serving food and drink 3.2 Prepare food and drink in ways that minimise risks to own safety and that of others 3.3 Serve food and drink in ways that minimise risks to own safety and that of others			
4 Be able to meet safety requirements when clearing away food and drink	4.1 Clear away food and drink in ways that minimise risks to own safety and that of others 4.2 Dispose of food waste promptly and safely 4.3 Clean utensils and equipment effectively after use 4.4 Store utensils and equipment safely			

Learning outcomes	Assessment criteria	Evidence type	Portfolio reference	Date
5	Be able to store food and drink safely	5.1 Describe practices to control food safety hazards when storing different types of food and drink 5.2 Store different types of food and drink safely		
6	Know how to access additional advice or support about food safety	6.1 Identify sources of information about food safety 6.2 Describe how to access advice and support about own role in maintaining food safety when providing food and drink for individuals		

Learner name: \_\_\_\_\_ Date: \_\_\_\_\_  
Learner signature: \_\_\_\_\_ Date: \_\_\_\_\_  
Assessor signature: \_\_\_\_\_ Date: \_\_\_\_\_  
Internal verifier signature: \_\_\_\_\_ Date: \_\_\_\_\_  
*(if sampled)*