



Summary of Learning Outcomes

Level 2 Award in Food Safety for Retail

Qualification Number: 500/6780/1

SUMMARY OF LEARNING OUTCOMES FOR LEVEL 2 AWARD IN FOOD SAFETY FOR RETAIL

Learning Outcomes:

1. Introduction to Food Safety
 - 1.1 Candidates must understand how individuals can take personal responsibility for food safety and be able to:
 - 1.1.1 Outline the importance of food safety procedures, risk assessment, safe food handling and avoiding unsafe behaviour
 - 1.1.2 Describe how to report food safety hazards, infestations and food spoilage
 - 1.1.3 Outline the legal responsibilities of food handlers/food operatives.
2. Personal Hygiene
 - 2.1 Candidates must understand the importance of keeping him/herself clean and hygienic and be able to:
 - 2.1.1 Explain the importance of personal hygiene in food safety including their role in reducing the risk of contamination
 - 2.1.2 Describe effective personal hygiene practices, for example, regarding protective clothing, hand washing, illnesses, cuts and wounds.
3. Premises, Equipment and Cleaning
 - 3.1 Candidates must understand how to keep the working area clean and hygienic and be able to:
 - 3.1.1 Explain how to keep the work area and equipment clean and tidy to include cleaning methods, safe use of chemicals, storage of cleaning materials
 - 3.1.2 State the importance of safe waste disposal
 - 3.1.3 Outline the importance of pest control.

4. Food Safety and HACCP
- 4.1 Candidates must understand the importance of keeping products safe and be able to:
 - 4.1.1 State the risk to food safety from contamination and cross contamination to include microbiological, chemical, physical and allergenic hazards and vehicles of contamination
 - 4.1.2 State how contamination of food can cause illness or injury
 - 4.1.3 Describe safe food handling practices and procedures
 - 4.1.4 Explain the importance of temperature controls
 - 4.1.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation
 - 4.1.6 Explain how to deal with food spoilage to include recognition, reporting and disposal.