

Unit PPL2GEN5 (HL1K 04) Maintain Food Safety in a Hospitality Environment

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit reflects current food safety guidance in the UK and integrates the key themes of cleaning and preventing contamination. It provides staff with the knowledge and skills of reviewing hazards and using hazard based procedures to maintain food safety in their department.  Separate units are available for those who cook and prepare food, and for managers and supervisors who have wider responsibilities for food safety in a catering operation. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **You must do:** |
| There must be evidence for **all** Performance Criteria (PC). The assessor **must** assess PCs 1-3, 5, 8 by directly observing the candidate’s work.  PCs 4, 6, 7 may be assessed by alternative methods if observation is not possible. |
| **1 Comply with legal and organisational requirements for personal hygiene and behaviour**  **2 Ensure surfaces and equipment are clean and in good condition**  **3 Use clean and suitable cloths and equipment for wiping and cleaning between tasks**  4 Remove from use any surfaces and equipment that are damaged or have loose parts and report them to the person responsible  **5 Dispose of waste promptly, hygienically and appropriately**  6 Identify, take appropriate action on and report to the appropriate person any damage to walls, floors, ceilings, furniture and fittings  7 Identify, take appropriate action on and report to the appropriate person any signs of pests  **8 Keep necessary records accurate and up-to-date** |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | |
| **What you must do** | | | | | | | |
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| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
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| **Scope/Range** | | |
| **What you must cover:** | | |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor for the following: | | |
| 1 Evidence that the candidate’s work practices minimise the risk **any** of the following hazards/sources of contamination being introduced into the hospitality environment.  (a) microbial  (b) chemical  (c) physical  (d) allergenic  2 The assessor must observe the candidate following food safety requirements correctly to ensure that at **least three** of the following do not become vehicles of contamination:  (e) hands  (f) cloths and equipment  (g) hand contact surfaces  (h) food contact surfaces  (i) contamination routes | 3 The assessor must observe the candidate complying with at **least four** of following personal hygiene and behaviour requirements when working in the hospitality environment:  (j) wearing protective clothing and headgear  (k) keeping direct handling of food to a minimum  (l) following recommended procedures for washing hands, including when to wash their hands (after going to the toilet; when going into food preparation, cooking and service areas; after touching raw food and waste and before serving food)  (m) reporting cuts, boils, grazes and injuries  (n) treating and covering cuts, boils, skin infections and grazes  (o) reporting illnesses and infections, particularly stomach illnesses, before entering the production area  (p) having clean hair, skin, nails and clothing  (q) wearing jewellery only in line with organisational procedures  (r) recording incidents  (s) avoiding unsafe behaviours including: touching face, nose or mouth; chewing gum; eating; smoking – when they are working with food | 4 The assessor must observe the candidate complying with food safety requirements correctly for **both** of the following.  (t) surfaces and utensils used in the department  (u) cleaning equipment used  ***Evidence for any point out with the minimum observation requirements may be assessed through questioning or witness testimony.*** |

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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
|  | **Risks to food safety** |  |
| 1 | The types of contamination and cross-contamination of food and surfaces and how they can occur |  |
| 2 | Vehicles of contamination including surfaces |  |
| 3 | The types of food poisoning and how food poisoning organisms can contaminate food |  |
| 4 | The common symptoms of food poisoning |  |
| 5 | The factors which enable the growth of food poisoning organisms |  |
| 6 | How personal hygiene and behaviour affect the safety of food |  |
| 7 | Your role in spotting and dealing with hazards, and in reducing the risk of contamination |  |
| 8 | The importance of identifying food hazards promptly |  |
| 9 | The potential impact on health if hazards are not spotted and dealt with promptly |  |
| 10 | The importance of risk assessments |  |
| 11 | Types of unsafe behaviour that may impact on the safety of food and why it is important to avoid this type of behaviour when working with food |  |
| 12 | The legal and regulatory requirements for food safety, the importance of complying with them, the implications of non-compliance and the role of enforcement officers |  |
|  | **How to control risks to food safety** |  |
| 13 | The importance of, and methods for, separation of raw and cooked foods, separation of finished dishes |  |
| 14 | The temperature danger zone, why food needs to be kept at specified temperatures and how to ensure this |  |
| 15 | What procedures to follow when dealing with stock including deliveries, storage, date marking and stock rotation, and why it is important to consistently follow them |  |
| 16 | Why it is important to keep work areas and environment clean and tidy, and tools, utensils and equipment in good order, clean condition and stored correctly |  |
| 17 | How the methods and frequency of cleaning and maintenance of equipment, surfaces and environment affect food safety in the workplace |  |

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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
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| 18 | The actions that should be taken in response to spotting a potential hazard, including the correct person to whom issues should be reported |  |
| 19 | The types of food waste which can occur in the workplace and how it should be safely handled in the workplace |  |
| 20 | The main types of pests and infestation that may pose a risk to the safety of food, how they can occur, how to recognise them, how to prevent them |  |
|  | **Keep your working area clean and hygienic** |  |
| 21 | Why surfaces and equipment must be clean before beginning a new task and how to do so |  |
| 22 | Why it is important only to use clean and suitable cloths and equipment when cleaning between tasks and how to do so |  |
| 23 | Why surfaces and equipment that are damaged or have loose parts can be dangerous to food safety |  |
| 24 | The types of damaged surfaces and equipment that can cause food safety hazards and what to do about them |  |
| 25 | Why it is important to clear and dispose of waste promptly and safely and how to do so |  |
| 26 | How damage to walls, floors, ceilings, furniture and fittings can cause food safety hazards and the type of damage you should look for |  |
| 27 | The types of pests that you may find in catering operations and how to identify the signs that they may be there |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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