## **PPL2GEN6** **(J8HL 04)**

## Minimise the Risk of Allergens to Customers

### Candidate’s statement

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

|  |  |
| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

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| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name(if applicable) |  |
| Countersigning Assessor’s signature(if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

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 |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

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| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard is about taking action to minimise the risk of customers consuming food which has the potential to cause an adverse allergic reaction. When you have completed this standard you will have demonstrated your understanding of and your ability to:

* Minimise the risk of allergens to customers

#### 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.

#### Performance criteria (What you must do)

There must be evidence for all performance criteria (PC).

The assessor must assess **all** PCs (ie: 1-12) by directly observing the candidate’s work.

1. Comply with relevant legislation.
2. Identify the sources of allergens and intolerants in menu items and accompaniments.
3. Read and interpret labels and record the presence of allergens and intolerants.
4. Identify and analyse potential hazards of cross-contamination.
5. Provide accurate information to customers.
6. Use effective communication with accurate information to avoid contamination through misunderstanding.
7. Control deliveries, storage, stock rotation and supplier specification to protect against allergen and intolerant contamination.
8. Take responsibility for allergen control.
9. Maintain up to date records and instructions.
10. Use safe food handling practices and procedures for preparing, and serving both “specific allergen" free and "intolerant" free food.
11. Reduce contamination risks associated with workflow procedures.
12. Use storage procedures to prevent cross-contamination.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** | **PC5** | **PC 6** | **PC 7** | **PC 8** | **PC9** | **PC 10** | **PC 11** | **PC 12** |
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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 of the candidate’s work for a minimum of:

1. Food Allergens - **three** from:

1.1 cereals containing gluten

1.2 peanuts

1.3 nuts

1.4 milk

1.5 soya

1.6 mustard

1.7 lupin

1.8 eggs

1.9 fish

1.10 crustaceans

1.11 molluscs

1.12 sesame seeds

1.13 celery

1.14 sulphur dioxide

#### Scope / range evidence

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **1.6** | **1.7** | **1.8** | **1.9** | **1.10** | **1.11** | **1.12** | **1.13** | **1.14** |
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#### Knowledge and understanding (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).

| **Knowledge statement** | **Evidence reference** | **Date** |
| --- | --- | --- |
| 1. The consequences and main symptoms of allergen and intolerant contamination
 |  |  |
| 1. The relevant legal requirements for a food business to apply a food safety management system based on the Codex principles of HACCP, and allergen control management.
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#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
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#### Assessor feedback on completion of the unit: