

Unit PPL2GEN6 (HL1P 04) Minimise the Risk of Allergens to Customers

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 is about taking action to minimise the risk of customers consuming food which has the potential to cause an adverse allergic reaction. |

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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 1–11 by directly observing the candidate’s work. | |
| **Eliminate potential sources of allergen contamination**  **1 Identify the sources of allergens and intolerants in menu items and accompaniments.**  **2 Read and interpret labels and record the presence of allergens and intolerants.**  **3 Identify and analyse potential hazards of cross-contamination.**  **4 Provide accurate information to customer.**  **5 Use effective communication with accurate information to avoid contamination through misunderstanding.**  **6 Control deliveries, storage, stock rotation and supplier specification to protect against allergen and intolerant contamination.**  **7 Take responsibility for allergen control.**  **8 Maintain up to date records and instructions.** | **Prepare allergen and intolerant free food, safely**  **9 Use safe food handling practices and procedures for preparing, and serving both ‘specific allergen’ free and ‘intolerant’ free food.**  **10 Reduce contamination risks associated with workflow procedures.**  **11 Use storage procedures to prevent cross-contamination.** |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | | | |
| **What you must do** | | | | | | | | | | |
|
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** |
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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: | |
| **three** from:  (a) cereals containing gluten  (b) peanuts  (c) nuts  (d) milk  (e) soya  (f) mustard  (g) lupin | (h) eggs  (i) fish  (j) crustaceans  (k) molluscs  (l) sesame seeds  (m) celery  (n) sulphur dioxide |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | |

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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | |
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| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** |
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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). | |
| 1 | The consequences and main symptoms of allergen and intolerant contamination. |  |
| 2 | The 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

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