National Unit Specification

General information

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Unit code: J1NJ 45

Superclass:	NA
Publication date:	May 2019
Source:	Scottish Qualifications Authority
Version:	03 (June 2023)

Unit purpose

The purpose of this unit is to enable learners to develop the knowledge and skills needed to prepare, cook, hold and/or serve food safely, in compliance with food safety legislation.

The unit provides learners with a broad understanding of how to identify food safety hazards and hazard prevention measures in a hospitality environment, including the principles of the Hazard Analysis and Critical Control Points (HACCP) approach.

The unit is suitable for school leavers, adult returners and/or those currently working in the hospitality industry.

This unit is mandatory in the following qualifications:

♦   National Progression Award (NPA) in Professional Cookery at SCQF level 5
♦   National Certificate (NC) in Professional Cookery at SCQF level 5
♦   NC in Hospitality Operations at SCQF level 5

It can also be delivered as a freestanding unit.

This unit is part of a progressive suite of units in food hygiene at SCQF levels 3–6.

National Unit Specification: General information (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Outcomes

On successful completion of the unit the learner will be able to:

1   Outline the main requirements of current food safety legislation/regulations.
2   Explain the role of food safety management systems based on HACCP principles.
3   Identify the sources and effects of food contamination and food allergens.
4   Describe measures that can be taken to minimise the risk of food contamination and prevent food poisoning.
5   Demonstrate compliance with current food hygiene legislation during practical activities.

Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5)

Recommended entry to the unit

Whilst entry is at the discretion of the centre, learners would normally be expected to have attained one of the following:

♦   The National Unit *Food Hygiene for the Hospitality Industry* at SCQF level 4
♦   A relevant National Course at SCQF level 4
♦   Relevant National Units at SCQF level 4
♦   The REHIS Introduction to Food Hygiene Certificate

The unit is also suitable for adult returners with appropriate prior experience.

Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

Core Skill component   Critical Thinking at SCQF level 4

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

Context for delivery

If this unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

The Assessment Support Pack (ASP) for this unit provides assessment and marking guidelines that exemplify the national standard for achievement. It is a valid, reliable and practicable assessment. Centres wishing to develop their own assessments should refer to the ASP to ensure a comparable standard. A list of existing ASPs is available to download from SQA's website (**http://www.sqa.org.uk/sqa/46233.2769.html**).

National Unit Specification: General information (cont)

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Equality and inclusion

This unit specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence. Further advice can be found on our website **www.sqa.org.uk/assessmentarrangements**.

National Unit Specification: Statement of standards

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

Outcome 1

Outline the main requirements of current food safety legislation/regulations.

Performance criteria

(a) Outline the general principles of current food safety legislation/regulations
(b) State the responsibilities of food handlers and businesses in the hospitality industry
(c) State the role and powers of local authority enforcement officers

Outcome 2

Explain the role of food safety management systems based on HACCP principles.

Performance criteria

(a) Outline the principles of HACCP
(b) State the steps required to analyse food safety hazards
(c) Identify HACCP reporting and record keeping requirements

Outcome 3

Identify the sources and effects of food contamination and food allergens.

Performance criteria

(a) Identify the main types and sources of food contamination
(b) Identify the dangers associated with food contamination
(c) Outline the difference between food poisoning and foodborne infection
(d) Identify common food poisoning bacteria and foodborne infections
(e) Identify foods that have a high risk of causing food poisoning
(f) Identify the main food allergens set out in current food safety regulations
(g) Identify the sources and effects of food allergens

Outcome 4

Describe measures that can be taken to minimise the risk of food contamination and prevent food poisoning.

Performance criteria

(a) Identify actions required to minimise the risk of food contamination and prevent food poisoning
(b) Identify the correct procedures for food storage
(c) Identify the correct procedures for cleaning, disinfecting and pest control

(d) Explain the principles of waste management in a hospitality environment.

National Unit Specification: Statement of standards (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Outcome 5

Demonstrate compliance with current food hygiene legislation during practical activities.

Performance criteria

(a) Demonstrate high standards of personal hygiene practices before and during preparation or service of food
(b) Demonstrate safe food handling practices before and during preparation or service of food
(c) Demonstrate appropriate waste management procedures

Evidence requirements for this unit

Evidence must be produced to demonstrate that all outcomes and performance criteria have been met. Performance and knowledge (written/oral) evidence is required for this unit.

Knowledge evidence (written/oral) is required for Outcomes 1, 2, 3 and 4

Learners will be required to demonstrate they can:

For Outcome 1

♦ Outline the general principles of current food safety legislation/regulation
♦ State the responsibilities of food handlers and businesses in the hospitality industry, this should include:
— Personal hygiene requirements
— Training of staff who handle food
— The requirement for businesses to adopt a food safety management system
♦ State the role and powers of local authority enforcement officers
— Right to entry
— Service of notices

For Outcome 2

♦ Outline the principles of HACCP
♦ State the steps required to analyse food safety hazards, this should include:
— Identification of hazards
— Monitoring
— Corrective action
♦ Identify reporting and record keeping requirements, this should include:
— The incidents/situations that should be reported
— The records that should be kept
— The defence of due diligence

National Unit Specification: Statement of standards (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

For Outcome 3

♦ Identify the main types and sources of food contamination, this should include examples of the each of the following:
— Biological (bacterial and non-bacterial)
— Physical contamination
— Chemical contamination
— Sources of contamination
— Vehicles of contamination
— Direct and indirect routes of transmission
♦ Identify the dangers associated with food contamination, should include:
— Food spoilage
— Food poisoning
— Foodborne infection
— Risk of injury
♦ Outline the difference between food poisoning and foodborne infection
♦ Identify the characteristics of bacteria and the conditions that influence their growth and destruction
♦ Identify common food poisoning bacteria and foodborne infections
♦ Identify foods that have a high risk of causing food poisoning
♦ Identify common food poisoning symptoms
♦ Identify the main food allergens per current food safety regulations
♦ Identify the sources and effects of food allergens, including hidden allergens
♦ Identify requirements for providing consumers with allergen information

For Outcome 4

♦ Identify actions required to minimise the risk of food contamination and prevent food poisoning
♦ Identify the correct procedures for food storage
♦ Identify the correct procedures for cleaning, disinfection and pest control
♦ Explain the principles of waste management in a hospitality environment

Evidence should be produced under closed-book supervised conditions.

National Unit Specification: Statement of standards (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

For Outcome 5 — performance evidence

Learners must demonstrate by practical activity on a minimum of one occasion that they have high standards of personal hygiene and follow safe food handling practices, including handling and recycling waste correctly. This must include:

♦ **Personal hygiene, specifically relating to:**
   — Personal habits
   — Hands
   — Nails
   — Hair
   — Cuts/wounds/reporting illness
   — Protective clothing
   — Jewellery
♦ **Safe food handling, specifically relating to:**
   — Separation of raw and cooked foods
   — Avoidance of cross-contamination
   — Cleaning up 'as you go'
   — Cleaning and disinfection
   — Disposal of waste
   — Temperature control
   — Cooking
   — Cold holding
   — Hot holding
♦ **Allergens, specifically relating to:**
   — Awareness of the foods that may cause allergic reactions
   — Avoidance of cross-contamination between foods containing allergens and other foods
   — Awareness of where to find information on potential allergens in foods being produced/served in order to inform customers
   — Identification of alternative ingredients or appropriate action
♦ **Management of waste, specifically relating to:**
   — Regular disposal of waste
   — Separation of food and general waste
   — Correct use of recycling procedures
   — Correct use of bins
   — Correct types of refuse bags

The activity must be carried out under supervised conditions and an assessor observation checklist should be completed for each learner.

National Unit Support Notes

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Unit support notes are offered as guidance and are not mandatory.

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this unit

This unit is mandatory in the following qualifications:

♦ National Progression Award (NPA) in Professional Cookery at SCQF level 5
♦ NPA in Hospitality at SCQF level 5
♦ National Certificate (NC) in Professional Cookery at SCQF level 5
♦ NC in Hospitality Operations at SCQF level

It can also be delivered as a freestanding unit.

This unit is designed to develop the knowledge, understanding and practical skills required to comply with food safety legislation, including:

♦ The importance of food safety management systems based on HACCP principles
♦ Personal hygiene requirements
♦ Safe food handling practices
♦ How to recognise food safety hazards and the procedures for recording and dealing with these as part of routine maintenance of food safety
♦ Awareness of foods that may cause allergic reactions, and the information that must be provided to customers
♦ Waste management and recycling

It is intended that the content of the unit will reinforce the responsibilities of both employers and individual employees in the hospitality industry to maintain food safety. The importance of due diligence in terms of food safety should also be highlighted.

The incidence of food related illness within Scotland in the last 10 years could be discussed to provide background information on the necessity for food safety legislation. **Food Standards Scotland** incident reports could be referred to.

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

The importance of high standards of personal hygiene for everyone in the food industry should be stressed, this could cover:

♦ Hands — when and how to wash
♦ Nails — short, clean, no nail varnish, not bitten
♦ The use of waterproof dressings
♦ The importance of not eating, drinking, coughing or sneezing over food
♦ Why smoking is not permitted in a food room
♦ The need for protective clothing
♦ Why food handlers should not wear jewellery or strong perfume
♦ The need to be aware of and report any hygiene problems to the supervisor
♦ The law regarding an infected wound or skin condition and requirement to report illness

The impact of poor standards of food hygiene on the business could be discussed, for example:

♦ Damage to reputation
♦ Loss of business
♦ Legal action, including fines

The following should be discussed in relation to the main requirements of current food safety legislation and the role of food safety management systems based on HACCP principles:

♦ The Food Safety Act 1990*, in particular:
  — Provides the framework for all **food legislation** in the England, Wales and Scotland
  — Covers food injurious to health
  — Nature, substance and quality of food
  — The prevention of the sale of unfit food
♦ Regulation EC 852/2004*, specifically the requirement for:
  — The construction and maintenance of rooms and equipment to ensure a business operates hygienically
  — The identification of food safety procedures and the implementation of HACCP based food management systems
  — The training of food handlers, including relevant HACCP training
♦ The Food Hygiene (Scotland) Regulations 2006*, in particular:
  — Temperature controls
  — The role of enforcement officers and food authorities
♦ The General Food Regulations 2004*, in particular:
  — Food safety requirements
  — Misleading presentation of food
  — Traceability requirements
  — Requirement to withdraw unfit food
♦ Food Information Regulations 2014*
♦ Hygiene Improvement Notices; Hygiene Emergency Prohibition Notices; Hygiene Emergency Prohibition Order
♦ The need to implement a hazard analysis system
♦ Types of recording documentation and reporting procedures
♦ Defence of due diligence

NB: specific legislation referred to correct at time of publication

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♦ HACCP principles:
 — Identify any hazards that must be avoided, removed or reduced
 — Identify the Critical Control Points (CCPs) — the points when needed to prevent, remove or reduce a hazard in work processes
 — Set limits for the CCPs
 — Make sure CCPs are monitored
 — Put things right if there is a problem with a CCP
 — Put checks in place to make sure the plan is working
 — Keep records

The following legal requirements of food business operators should be covered in very general terms:

♦ Basic design principles and maintenance of food premises and equipment, including construction requirements for surfaces of:
 — Ceilings
 — Walls
 — Floors
 — Windows
 — Doors
♦ Storage and disposal of refuse
♦ Provision of appropriate equipment for food handling
♦ Provision of suitable clean, protective clothing and facilities for:
 — Washing hands
 — Washing food
 — Washing equipment
 — Toilets
 — Storage of outdoor clothes

The following should be discussed in relation to the sources and effects of food contamination and food allergens:

♦ Definitions of the terms:
 — Food hygiene
 — Food contamination
 — Food poisoning
 — Pathogenic bacteria
 — Food spoilage
 — Toxins
♦ The relationship between hazards and risk
♦ Sources of food contamination and food poisoning, for example:
 — Direct and indirect sources of contamination
 — Vehicles and routes of transmission
 — Storage: refrigerator, deep freeze, dry store (including temperatures)
 — 'Use-by' and 'best before' dates on food
 — How poor personal hygiene can contribute to food contamination
 — How poor food handling practices can contribute to food contamination
 — How food poisoning occurs

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

♦   Types of contaminant/food safety hazards, for example:
   — Microbiological, for example: bacteria, viruses, parasites, poisonous plants or fish/seafood
   — Physical, for example: foreign objects such as dirt, hair, broken glass, metal staples, bones
   — Chemical, for example: cleaners, sanitizers
   — Allergenic, for example: peanuts, shellfish, milk
♦   Food spoilage organisms, for example:
   — Bacteria
   — Moulds and yeast
♦   Types of food poisoning, for example:
   — Bacteria and their toxins ,such as campylobacter, salmonella, e.coli, listeria
   — Foodborne infections, such as dysentery, typhoid
   — Viruses, such as norovirus
   — Chemicals, such as pesticides, cleaning products
   — Metals, such as mercury, lead
   — Plant or fish toxins
♦   Bacteria
   — What bacteria are, their characteristics and where they can be found
   — Harmful and good bacteria
   — Different types of harmful bacteria, such as salmonella; clostridium perfringens; staphylococcus aureus; bacillus cereus; clostridium botulinum; campylobacter, listeria; e.coli 0157 and the food associated with these
   — Formation of spores and their function
   — Conditions for the multiplication of bacteria, such as time/warmth/moisture/
   — Food poisoning symptoms, incubation periods and duration of symptoms of food poisoning and foodborne infections
   — Temperature (the food safety danger zone) deep freezing, refrigeration, cooking, hot holding and re-heating
   — Timescales for cooling and refrigerating hot foods, including joints of meat
   — Destruction of food poisoning bacteria, such as using heat or chemicals
♦   Signs of food spoilage organisms, for example:
   — Smell
   — Taste
   — Texture
   — Visual evidence
♦   The symptoms of food poisoning such as:
   — Stomach cramps, diarrhoea and nausea/vomiting which occur within a few hours of eating contaminated food
♦   Dangers/effects of food contamination, for example
   — Effect on vulnerable groups
   — Social effects
   — Danger of injury due to ingestion of foreign bodies
   — Wastage of food

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

♦ High-risk foods, for example:
   — Cooked high protein foods
   — Shellfish and other seafood
   — Dairy products
   — Meat and meat products
   — Poultry
   — Cooked rice
♦ The food allergens referred to in current food safety legislation, ie:
   — Cereals containing gluten, including: wheat (such as spelt and Khorasan wheat), rye, barley, oats
   — Crustaceans for example prawns, crabs, lobster, crayfish
   — Eggs
   — Fish
   — Peanuts
   — Soybeans
   — Milk (including lactose)
   — Tree nuts including almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
   — Celery (including celeriac)
   — Mustard
   — Sesame
   — Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit
   — Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
   — Molluscs including mussels, whelks, oysters, snails and squid
♦ Providing customers with allergen information, ie:
   — Written up front (for example on a menu or menu board) without the customer having to ask for information
   — Sign-posted to where written information can be found or obtained
   — Sign-posted to say that oral information can be obtained from a member of staff
   — If information on allergenic ingredients is provided orally, this must be consistent and verifiable (ie, a business must have processes in place to capture information from recipes or ingredients lists from products bought in, and make this available to staff)
♦ The medical conditions and symptoms associated with allergic reactions to food, for example
   — Coughing, wheezing and shortness of breath
   — Coughing, dry, itchy and swollen throat
   — Sore, red and/or itchy eyes
   — Swelling of the lips
   — Runny and/or blocked nose
   — Nausea and feeling bloated, diarrhoea and/or vomiting
♦ Emphasise the consequences of failure to comply with the customer allergen requests
♦ Cross contamination issues relating to the preparation, production and service of dishes containing allergens, this should include:
   — The potential hazard areas with these dishes and measures to correct them
   — Storage of foods containing allergens to avoid potential hazards
   — Alternative ingredients

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

The following should be discussed in relation to measures that can be taken to minimise the risk of food contamination and prevent food poisoning:

♦ Safe food handling practices:
  — Personal hygiene
  — Definition of the terms 'carrier' and 'case' and the risk associated with food handled by 'carriers' or 'cases'
  — Separation of raw and cooked food
  — Clean as you go
  — Avoidance of cross-contamination
♦ Temperature control for:
  — Cooking
  — Cooling
  — Hot holding
  — Cold holding
  — Defrosting
  — Re-heating
♦ Conditions required for the destruction of bacteria
  — Use of heat to destroy bacteria in food, including temperature and time required
  — Use of chemicals to destroy bacteria on surfaces, equipment, cloths, etc
♦ Preservation of food to reduce risk of bacterial growth, including:
  — Low temperatures (refrigeration and deep freezing)
  — High temperatures (pasteurisation, UHT, sterilisation/canning)
  — Dehydration (using salt or sugar)
  — Chemical (using vinegar or other preservatives)

The following should be discussed in relation to the correct procedures for food storage:

♦ The correct temperatures for safe storage of food:
  — Refrigeration
  — Deep freezing
  — Dry storage
♦ Effective stock rotation:
  — First In, First Out (FIFO)
♦ Date marking/labelling:
  — Storage date/use by date/best before date

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

The following should be discussed in relation to the correct procedures for cleaning, disinfection and pest control:

♦ The need for and use of different washing facilities for:
  — Hands
  — Food
  — Equipment and utensils
♦ Definition of the terms:
  — Cleaning
  — Detergent
  — Disinfection
  — Disinfectant
  — Sanitiser/bactericidal detergent
♦ Steps for effective cleaning:
  — Equipment
  — Utensils
  — Working surfaces
  — Machine and two sink methods of washing equipment (including temperatures)
  — Sources of water
♦ Common food pests:
  — Rodents, insects, birds and their habitats
  — Signs of infestation
  — The need for control of habitat (environmental, physical and chemical)
  — Methods of control and eradication
  — Reporting problems

The following should be discussed in relation to principles of waste management in a hospitality environment:

♦ Sources of waste
♦ Safe handling of waste
♦ Regular disposal of waste
  — No overnight storage
  — Use of bin bags
  — Waste containers kept clean and in good condition
♦ Separating food and general waste, including:
  — Glass policy
  — External waste storage
  — Covered waste container
    - Impervious surface
    - Kept away from direct sunlight
    - Kept clean and tidy in order to avoid odours and not to attract pests
♦ Waste recycling
♦ The financial benefits of waste prevention

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Guidance on approaches to delivery of this unit

The requirements of the unit should be discussed with the learners as part of the induction process to the unit. Experiential and practical learning and teaching are the main approaches to delivery, reinforced by development of underpinning knowledge.

Learners should be encouraged to learn through a wide range of both practical and theory based activities.

This unit is ideally suited for integration with the teaching of other food preparation, cooking or service units.

The theoretical aspects in Outcomes 1, 2, 3 and 4 can be delivered in a number of ways to suit the pace and most appropriate learning style of the learner. Closely related theory sessions, based on current legislation, can be delivered using prepared text, ICT and as an integral part of practical food preparation, cookery or service lessons.

Evidence for Outcome 5 should be generated during practical activities and can be integrated with other practical-based National Units in food preparation, cookery or service.

The teaching staff delivering this unit should have a good understand of legislation relating to food hygiene and allergens. In addition, it is recommended that staff possess an Advanced Diploma in Food Hygiene or equivalent to be able to provide direction to learners on this subject.

Staff should carry out research and fully develop teaching material before delivery of the unit begins.

Reference could be made to the following useful resources:

♦ *The Food Hygiene Handbook* (The Royal Environmental Health Institute of Scotland)
♦ *A Question of Food Hygiene* (The Royal Environmental Health Institute of Scotland)
♦ **Food Standards Scotland** *(for material covering food legislation, including allergens)*
♦ **Resource Efficient Scotland** (*Managing Food Waste in the Hospitality and Food Service Industry*)

Guidance on approaches to assessment of this unit

Evidence can be generated using different types of assessment. The following are suggestions only. There may be other methods that would be more suitable to learners.

Centres are reminded that prior verification of centre-devised assessments would help to ensure that the national standard is being met. Where learners experience a range of assessment methods, this helps them to develop different skills that should be transferable to work or further and higher education.

Outcomes 1, 2, 3 and 4 could be assessed using short answer or multi-choice questions, questions based on a series of case studies or a combination of all of these could be used.

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Additionally it may be suitable for learners to complete an evidence workbook covering the range of specific allergen free alternative ingredients, together with details of correct storage methods and a summary identifying suitable measures to prevent cross contamination.

All theory assessments should be conducted under closed-book conditions.

For Outcome 5, learners must demonstrate by practical activity, on a minimum of one occasion, that they can follow appropriate personal hygiene requirements and safe food handling practices before and during preparation or service of food in compliance with current legislation. The activity must be carried out under supervised conditions and an assessor observation checklist should be completed for each learner.

The outcomes that can be assessed and recorded using written and/or oral evidence, should ideally be assessed at the conclusion of the unit in a single assessment task.

Assessment tasks, including associated cut off scores, should be designed in a way that ensures coverage of the performance criteria and evidence requirements.

Opportunities for e-assessment

E-assessment may be appropriate for some assessments in this unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or social software. Centres which wish to use e-assessment must ensure that the national standard is applied to all learner evidence and that conditions of assessment as specified in the evidence requirements are met, regardless of the mode of gathering evidence. The most up-to-date guidance on the use of e-assessment to support SQA's qualifications is available at **www.sqa.org.uk/e-assessment**.

Opportunities for developing Core and other essential skills

Problem Solving: **Critical Thinking at SCQF level 5**

For all outcomes, learners are required to demonstrate knowledge of their responsibilities under food hygiene legislation.

Learners will identify the dangers and effects of food contamination, the food safety hazards and unhygienic practices that can lead to food poisoning and measures that can be taken to minimise or prevent these. Learners are also required to find out about food allergens, allergic reactions, suitable alternative ingredients and the information that must be provided to customers.

For Outcome 5, learners are required to apply their knowledge of food hygiene regulations and safe working practices during a practical activity.

In doing these tasks learners will be demonstrating the Core Skill component of Critical Thinking at SCQF level 5.

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

Problem Solving: **Planning and Organising at SCQF level 5**

For Outcome 5, learners are required to comply with food hygiene regulations during a practical activity in a professional hospitality environment. This will require them to ensure that they present themselves appropriately for the activity by meeting personal hygiene requirements and selecting and using the correct protective clothing.

They must also demonstrate safe working practices by selecting and using the correct tools and equipment for the activity. They will also be expected to follow a logical sequence when carrying out tasks (eg, preparing, cooking or serving food) in order to avoid cross contamination. Learners will also take corrective action to prevent/minimise the impact of food safety hazards. Therefore, they will demonstrating the Core Skill component of Planning and Organising at SCQF level 5.

Opportunities for developing Core and other essential skills

Working with Others: Working Co-operatively with Others at SCQF level 4

For Outcome 5, learners are required to demonstrate compliance with food hygiene regulations by performing a practical activity in a professional hospitality environment.

As this will require them to interact with at least one other person, follow instructions and report any food safety hazards, they will be demonstrating the Core Skill component of Working Co-operatively with Others at SCQF level 4.

The Critical Thinking component of Problem Solving at SCQF level 4 is embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include this component.

History of changes to unit

Version	Description of change	Date
03	Information under Cross Contamination on page 13 updated	22/06/23
02	Core Skills Component Critical Thinking at SCQF level 4 embedded.	17/5/19

Additional copies of this unit specification can be purchased from the Scottish Qualifications Authority. Please contact the Business Development and Customer Support team, telephone 0303 333 0330.

General information for learners

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 5)

This section will help you decide whether this is the unit for you by explaining what the unit is about, what you should know or be able to do before you start, what you will need to do during the unit and opportunities for further learning and employment.

This is unit is designed to develop the knowledge and skills needed to prepare, cook, hold and/or serve food safely, in compliance with food safety legislation, including:

♦ The principles of the Hazard Analysis and Critical Control Points (HACCP)
♦ Personal hygiene
♦ Safe food handling practices
♦ Food allergens

You would normally be expected to have attained one of the following before undertaking this unit:

♦ The National Unit *Food Hygiene for the Hospitality Industry* at SCQF level 4
♦ A relevant National Course at SCQF level 4
♦ Relevant National Units at SCQF level 4
♦ The REHIS Introduction to Food Hygiene Certificate
♦ Relevant work experience

The assessments for this unit will test your understanding of personal hygiene requirements, safe food handling practices and identification and prevention of food safety hazards. You will also have the opportunity to show that you can work in a safe and hygienic way when preparing, cooking or serving food.

Completion of this unit will also enable you to develop the following Core Skills:

♦ *Problem Solving*: Critical Thinking at SCQF level 5
♦ *Problem Solving*: Planning and Organising at SCQF level 5
♦ *Working with Others*: Working Co-operatively with Others at SCQF level 4

This unit is part of a progressive suite of units in food hygiene at SCQF levels 3–6.

The Critical Thinking component of Problem Solving at SCQF level 4 is embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include this component.