National Unit Specification

General information

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

Unit code: J1NJ 46

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 knowledge and understanding of the main requirements of current food safety legislation/regulations that all hospitality businesses in Scotland must comply.

The unit covers how to identify food safety hazards and hazard prevention measures, including the operation of the Hazard Analysis and Critical Control Points (HACCP) system of food safety management.

In addition, learners will explore the practical application of effective waste management in the hospitality industry.

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 6
♦ National Certificate (NC) in Professional Cookery at SCQF level 6
♦ NC in Hospitality Operations at SCQF level 6

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 6)

Outcomes

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

1 Identify the main requirements of current food safety legislation/regulations in Scotland.
2 Identify the sources and effects of food contamination and food allergens.
3 Identify and implement measures that contribute to the safe handling of food in a hospitality environment.
4 Demonstrate an understanding of how to operate the HACCP system of food safety management.
5 Describe the waste management hierarchy system and its application in a hospitality environment.

Credit points and level

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

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 5
♦ A relevant National Course at SCQF level 5
♦ Relevant National Units at SCQF level 5
♦ The REHIS Elementary Food Hygiene Course
♦ Relevant work experience

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 5
                                  Planning and Organising at SCQF level 5

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)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

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 6)

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

Identify the main requirements of current food safety legislation/regulations in Scotland.

Performance criteria

(a) Identify the key food safety legislation/regulations that all business operators in the hospitality industry must comply with
(b) Outline the responsibilities of both employers and employees under the legislation/regulations
(c) Identify the role and powers of local authority enforcement officers
(d) Identify the types of notices that can be issued under the legislation/regulations and explain when they would be used

Outcome 2

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

Performance criteria

(a) Define the terms food contamination, food hygiene, food spoilage, food poisoning and foodborne infection
(b) Describe the contaminants associated with food spoilage, food poisoning and foodborne infection
(c) Identify the sources of the contaminants associated with food poisoning and foodborne infection, routes of transmission, conditions for growth and measures to control them
(d) Identify foods with a high risk of causing food poisoning or foodborne infection
(e) Identify the major food allergens according to current food safety regulations
(f) Identify the sources and effects of food allergens
(g) State the difference between food allergens and food intolerances

Outcome 3

Identify and implement measures that contribute to the safe handling of food in a hospitality environment.

Performance criteria

(a) Outline the importance of the layout, design and construction of food premises in the safe handling of food
(b) Explain the importance of the safe storage of food
(c) Explain the importance of effective pest control
(d) Identify and implement personal hygiene and food handling procedures that will contribute to maintaining food safety
(e) Identify and implement the temperature control procedures to prevent the multiplication of bacteria
(f) Identify and apply appropriate cleaning and disinfection procedures for specific situations

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National Unit Specification: Statement of standards (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

Outcome 4

Demonstrate an understanding of how to operate the HACCP system of food safety management.

Performance criteria

(a) Outline the principles of HACCP
(b) State the steps required to identify and analyse food safety hazards
(c) Identify food safety hazards and highlight those that are critical
(d) Identify effective hazard control points
(e) Identify and implement effective monitoring procedures for each control point
(f) Identify and implement effective recording and reporting procedures
(g) Identify and implement effective verification and reporting procedures

Outcome 5

Describe the waste management hierarchy system and its application in a hospitality environment.

Performance criteria

(a) Identify the five stages of waste hierarchy
(b) Identify how to reduce food waste at source

Evidence requirements for this unit

Evidence is required to demonstrate that learners have achieved all outcomes and performance criteria. Knowledge (written/oral) and performance evidence is required for this unit.

Knowledge evidence (written/oral) is required to demonstrate that learners can:

♦ Identify the key food safety legislation/regulations that all food handlers and business operators in the Scottish hospitality industry must comply with
♦ Outline the responsibilities of both employers and employees under the legislation/regulations
♦ Identify the role and powers of local authority enforcement officers
♦ Identify the types of notices that can be issued under current food safety legislation/regulations and explain when they would be used. This should include:
  — Hygiene improvement notices
  — Hygiene prohibition orders
  — Hygiene emergency prohibition notices/orders
♦ Define the following terms:
  — Food contamination
  — Food hygiene
  — Food spoilage
  — Food poisoning
  — Foodborne infection

National Unit Specification: Statement of standards (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

♦ Describe the characteristics of agents associated with, food spoilage, food poisoning and foodborne infection
♦ Identify the following in relation to agents associated with food poisoning and foodborne infection:
  — Sources
  — Routes of transmission
  — Conditions for the growth/multiplication of bacteria
  — Control measures
♦ Identify foods with a high risk of causing food poisoning or foodborne infection
♦ Identify the major food allergens according to current food safety regulations
♦ Identify the sources and effects of food allergens
♦ State the difference between food allergens and intolerances
♦ Outline the importance of the layout, design and construction of food premises in the safe handling of food
♦ Explain the importance of the safe storage of food
♦ Explain the importance of effective pest control
♦ Outline the principles of HACCP
♦ State the steps required to identify and analyse food safety hazards
♦ Identify food safety hazards and highlight those that are critical
♦ Identify effective hazard control points
♦ Identify effective monitoring procedures for each control point
♦ Identify effective recording and reporting procedures
♦ Identify effective verification and reporting procedures
♦ Identify the five stages of waste hierarchy
♦ Identify how to reduce food waste at source

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 6)

Performance evidence:

Learners must demonstrate by practical activity on a minimum of one occasion that they can:

♦ Identify and implement personal hygiene and food handling procedures that will contribute to maintaining food safety
♦ Identify and implement the temperature control procedures to prevent the multiplication of bacteria
♦ Identify and apply appropriate cleaning and disinfection procedures for specific situations
♦ Implement a HACCP system, including:
  — effective controls for each hazard are identified and recorded
  — effective monitoring procedures for each control point recorded
  — effective recording and reporting procedures for all temperature control points
  — effective verification and reporting procedures
♦ **Personal hygiene** should include:
  — Personal habits
  — Hands
  — Nails
  — Hair
  — Cuts/wounds/reporting illness
  — Protective clothing
  — Jewellery
♦ **Safe food handling** should include:
  — Separation of raw and cooked foods
  — Storage procedures
  — Good hygiene practice in the use of equipment and utensils
  — Internal waste procedures
♦ **Temperature control** should include:
  — Cooling
  — Defrosting
  — Cold holding
  — Hot holding
♦ **Cleaning and disinfection** should include:
  — Utensils
  — Equipment
  — Working surfaces
♦ **HACCP system** should include:
  — Monitoring deliveries
  — Correct storage for a range of commodities
  — Recording of temperature ranges for cooking/reheating, hot/cold holding, and cooling
  — Recording procedures
  — Open and closing checks

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 6)

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 6
♦ National Certificate (NC) in Professional Cookery at SCQF level 6
♦ NC in Hospitality Operations at SCQF level 6

It can also be undertaken as a stand-alone unit.

The purpose of this unit is to enable learners to develop knowledge and understanding of the main requirements of current food safety legislation/regulations that all hospitality businesses in Scotland must comply with. Therefore, the responsibilities of both employers and individual employees in the hospitality industry to maintain food safety should be emphasised. The importance of due diligence in terms of food safety should also be highlighted.

The unit covers how to identify food safety hazards and hazard prevention measures, including the operation of the Hazard Analysis and Critical Control Points (HACCP) system of food safety management.

In addition, learners will explore the practical application of effective waste management in the hospitality industry.

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.

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

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

- ◆ 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 unit fit 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

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 spoilage
    - — Food poisoning
    - — Foodborne infection
    - — Pathogenic bacteria
    - — 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
- ◆ 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

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

- ♦ 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 (ie, causative agents), 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/ atmosphere/PH
  - — Incubation/onset periods
  - — Food poisoning symptoms 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
  - — Control measures
  - — 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
- ♦ High-risk foods, for example:
  - — High protein foods
  - — Shellfish and other seafood
  - — Dairy products
  - — Meat and meat products
  - — Poultry
  - — Cooked rice

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

♦ The major 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 6)

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

♦ 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
♦ 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
♦ 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
♦ 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

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

- ♦   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)
    - —   Canning
    - —   Controlled atmosphere packaging
    - —   Vacuum packing
    - —   Smoking
    - —   Irradiation
- ♦   Common food pests:
    - —   Definition of the term food pests (rodents, insects, birds)
    - —   Reasons for control
    - —   Habitats
    - —   Means of access
    - —   Signs of infestation
    - —   Control measures and eradication (environmental, physical and chemical)
    - —   Methods of control and eradication

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

- ♦   The importance of cleaning, what to clean, and where necessary disinfect
- ♦   Understanding of chemical disinfectants, eg:
    - —   British Standards BS EN 1276:1997 or BS EN 13697:2001*
- ♦   The need for and use of different washing facilities for:
    - —   Hands
    - —   Food
    - —   Equipment and utensils
- ♦   Definition of the terms:
    - —   Cleaning
    - —   Detergent
    - —   Disinfection
    - —   Disinfectant/bactericide
    - —   Sanitiser/bactericidal detergent
    - —   Sterilisation
- ♦   Types of energy used in cleaning:
    - —   Heat
    - —   Physical
    - —   Chemical
- ♦   Procedures for effective cleaning:
    - —   Equipment
    - —   Utensils
    - —   Working surfaces
    - —   Machine and two sink methods of washing equipment (including temperatures)
    - —   Sources of water

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

The following should be discussed in relation to the HACCP system of food safety management:

♦ HACCP principles:
— Identification and analysis of 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 should be discussed in relation to the waste hierarchy system and its application in a hospitality environment:

♦ Key requirements of the Waste (Scotland) Regulations 2012*
— Waste hierarchy
 1 Prevention
 2 Preparing for re-use
 3 Recycling
 4 Other recovery, eg, energy recovery
 5 Disposal
♦ The regulations aim to achieve the following:
— Maximise the quantity and improve the quality of materials available for recycling
— Make sure that materials which could have been recycled are not wasted
— Protect the environment by ensuring that only suitable waste streams are finally disposed of in landfill
— Provide greater certainty for investment in infrastructure
— Manage waste according to its resource value and not according to where it came from
♦ For all food businesses:
— Disposal of food waste to the public sewer is banned
— The use of macerators to discharge food waste into the public sewer is banned
— Must present dry recyclables for separate collection
— Review kitchen use, including style of menu and cooking methods
— Determine where any waste coming from and seek solutions to prevent it
— Check waste data regularly, identify any significant changes in waste production and why it has occurred
♦ Non-rural food businesses producing over 5kg food waste per week must recycle food waste
♦ Waste collection companies:
— Must take steps to maintain the quality of dry recyclables presented for separate collection
— Are not allowed to mix separated waste post collection

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

♦ Benefits are efficient waste management could include:
  — Saving money through more efficient use of resources
  — Meeting clients' and consumers' growing expectations to reduce food waste
  — Cost savings for clients and businesses
  — Reducing the carbon footprint associated with products and operations
  — Driving innovation in the sector with support from all UK governments
  — Consistency with government policy and regulation.

NB: specific legislation referred to correct at time of publication

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 the outcomes 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.

The performance evidence 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 Intermediate Food Hygiene Handbook for Scotland* (The Royal Environmental Health Institute of Scotland)
♦ Waste (Scotland) Regulations 2012 — Guidance for Hotels (**SEPA**)
♦ **SPICe** Scottish Parliament web pages for legislative information
♦ **Resource Efficient Scotland website**

National Unit Support Notes (cont)

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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.

Assessment of knowledge:

The PCs that require evidence of learners' understanding of the theory elements in this unit could be assessed using short answer questions, questions based on a case study (case studies), multiple-choice questions or a combination of these.

All theory assessments should be conducted under supervised conditions. Assessment tasks, including associated cut off scores, must be designed in a way that ensures coverage of the performance criteria and evidence requirements.

For Outcome 4, learners could be assessed on their hazard analysis of a specified dish or area in a hospitality environment. Marking for this could be carried out using a checklist.

Assessment of performance:

Lectures/teachers should assess learners' performance during a minimum of one practical activity that has been designed to cover all of the performance evidence requirements. The activity must be carried out under supervised conditions and an assessor observation checklist should be completed for each learner.

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 6

For all outcomes, learners are required to demonstrate knowledge of food safety legislation/regulations and the responsibilities of both employers and employees under the legislation.

National Unit Support Notes (cont)

Unit title: Food Hygiene for the Hospitality Industry (SCQF level 6)

For Outcomes 2 and 3, learners will identify the causes, sources 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 4, learners are required to apply their knowledge of the HACCP system of food safety management to assess a potential food safety hazard in specific situation and putting in place measure to monitor and control the hazard.

For Outcome 5, learners are required to find out about waste management in a hospitality environment and the waste hierarchy in particular.

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

Problem Solving: Planning and Organising at SCQF level 6

For Outcome 4, learners are required to follow the HACCP system of food safety management to identify a food safety hazard in a specific situation. This involves making a plan, assessing the situation, identifying potential hazards and putting place measures to monitor and control the hazard.

For all outcomes, learners must also demonstrate understanding of the causes, sources, effects and methods of preventing food contamination.

They will also be expected to follow a logical sequence when carrying out practical tasks (eg, preparing, cooking or serving food) in order to avoid cross contamination. Learners must demonstrate understanding of corrective action that can be taken to prevent/minimise the impact of food safety hazards. Therefore, they will demonstrating the Core Skill component of Planning and Organising at SCQF level 6.

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

As learners are expected to participate in at least one practical activity they will be required 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 and Planning and Organising components of Problem Solving at SCQF level 5 are embedded in this unit. When a learner achieves these units, their Core Skills profile will also be updated to include these components.

History of changes to unit

Version	Description of change	Date
03	Information under Cross contamination on page 11 updated.	22/06/23
02	Core Skills Components Critical Thinking and Planning and Organising at SCQF level 5 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 6)

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.

The purpose of this unit is to enable you to develop knowledge and understanding of the main requirements of current food safety legislation/regulations that all hospitality businesses in Scotland must comply.

The unit covers how to identify food safety hazards and hazard prevention measures, including the operation of the Hazard Analysis and Critical Control Points (HACCP) system of food safety management.

In addition, you will explore the practical application of effective waste management in the hospitality industry.

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 5
♦ A relevant National Course at SCQF level 5
♦ Relevant National Units at SCQF level 5
♦ The REHIS Elementary Food Hygiene Course
♦ Relevant work experience

The assessments for this unit will test your understanding of the food safety legislation under which businesses in the hospitality must operate. The causes, sources, effects and prevention of food contamination. You will also have the opportunity to demonstrate your understanding of the HACCP system of food safety management in a specified practical situation.

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

♦ *Problem Solving*: Critical Thinking at SCQF level 6
♦ *Problem Solving*: Planning and Organising at SCQF level 6
♦ *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 and Planning and Organising component of Problem Solving at SCQF level 5 are embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include this component.