## **PPLHSL30** **(J8LC 04)**

## Make Sure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink

### 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 |  |

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

#### Unit overview

This standard describes the competence required to ensure that appropriate food safety practices and procedures are followed in the preparation and serving of food and drink. This standard is for hospitality team leaders, first line managers, supervisors, head waiters, cooks and chefs.

#### 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** PCs (ie: 1-8).

1. Make sure you have relevant information about food safety procedures and are interpreting your responsibilities correctly.
2. Make sure that good hygiene practices are in place.
3. Carry out your own responsibilities for the implementation of food safety procedures.
4. Provide feedback to the person responsible for your organisation's food safety procedures on their effectiveness.
5. Monitor and be constantly alert to the possibility of food safety hazards in your area of responsibility.
6. Identify indicators of potential sources of food safety hazards.
7. Identify food safety hazards and appropriate control measures.
8. Report any new potential food safety hazards for review and evaluation of food safety procedures to the person responsible.

This unit is from the Hospitality Supervision and Leadership suite. Candidates undertaking this unit should be able to:

* familiarise themselves with the standards
* work independently to identify sources of evidence
* gather, record, and present the evidence
* receive and act on feedback from their assessor.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** | **PC5** | **PC 6** | **PC 7** | **PC 8** |
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#### Scope / range (What you must cover)

No scope / range is stipulated for this unit.

#### 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 importance of having food safety procedures.
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| 1. The types of food safety hazards (microbiological, physical, chemical and allergenic) and the principal causes of food safety hazards (human factors; including lack of effective supervision, lack of labelling information, supplier quality, cross contamination, premises and waste, personal health, handling issues and pests).
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| 1. The significant food safety hazards in your workplace and the principal methods of controlling them.
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| 1. The conditions that affect microbial growth.
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| 1. The relevant food safety legislation requirements affecting your responsibilities, your responsibilities under your organisation's food safety procedures and how to implement these.
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| 1. The range of good hygiene practices relevant to your work and why they are important.
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| 1. The basic principles of good workplace design and layout.
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| 1. The dangers of pest infestation and effective control measures.
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| 1. Effective equipment and surface cleaning methods and why these are important.
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| 1. The importance of food temperature control and controls for the types of food you are responsible for during: delivery, storage, preparation, cooking, cooling and reheating, holding and service.
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| 1. The importance of hygienic and effective waste disposal and the correct methods to control waste.
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| 1. The dangers of cross-contamination and methods you can use to eliminate these for any type of food safety hazard.
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| 1. Personal hygiene practices that your staff should follow according to operational requirements including: hand washing, wearing of protective clothing, footwear and headgear, wearing of jewellery and accessories, treatment and covering of cuts, boils, grazes and wounds, reporting of illnesses and infections to the appropriate person.
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| 1. How to communicate responsibilities for food safety procedures to staff and make sure they understand these.
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| 1. How to ensure that staff receive appropriate training to meet their food safety responsibilities according to your level of responsibility and autonomy.
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| 1. The types of failures that may occur with control measures and the corrective actions to take for these.
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| 1. The importance of contributing to the evaluation of the food safety procedures, providing feedback to the person responsible for the food safety procedures and the types of issues you should communicate.
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| 1. The importance of being constantly alert to the possibility of food safety hazards in your area of responsibility and how to look out for these.
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| 1. Common examples of food safety hazards in the following groups: microbiological, physical, chemical and allergenic.
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| 1. The indicators of food safety hazards in your area of responsibility (food spoilage, temperature controls, condition of premises) and the control measures appropriate to these indicators of food safety hazards
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#### Supplementary evidence

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