

Unit 303: Contribute to business success

Worksheet 1: Legislation for own section (tutor)

1. List the names of legislations that apply to a chef de partie when managing a section in the kitchen.

Answer: (Name of local legislation relating to each of the following should be listed)

- Employment
- Equality
- Disciplinary
- Health and safety
- Food safety
- Waste disposal management
- Chemical handling and disposal

2. Apart from training and implementing HACCP, what other procedures are a chef de partie responsible for when managing a section in the kitchen?

Answer:

- Monitoring and recording processes to support due diligence
- Control of pests to prevent contamination
- The use of swabbing as a technique to identify microbiological threats
- Supervisors to ensure the workforce complies with the management plan
- A comprehensive cleaning schedule
- Maintenance of the work area and equipment.

2. Explain what is meant by the following:

a) Compliance

- Obeying/abiding by all legal laws and regulations

b) Due diligence

- Demonstrating steps have been taken to reduce risk/harm through recording temperatures, carrying out risk assessments.

3. What are the requirements for monitoring and recording food safety procedures to meet local, state and establishment requirements?

Answer:

1. Laws – local laws and council regulations can vary. Reaffirm all compliance issues in regard to monitoring and recording needs.

2. Food path – correct recording allows for a clear trace from farm to plate. This depends on the use of accredited suppliers that have recorded HACCP processes in place.

4. HACCP register – list of all components of the HACCP compliance system listing all documentation:

Answer:

- Delivery systems and records
- List of 7 HACCP steps with appropriate documentation at each step
- Records of all CCPs during the catering cycle
- Records of samples taken and correspondence on lab reports
- Staff records including all training, refresher training, sickness and HR records
- Visitor records and policies
- Cleaning schedules and records
- Pest control, waste management and equipment maintenance records
- Due diligence – internal and external audit systems to show measures of HACCP system