

Unit 207: Food safety

Unit introduction

Unit information

Level: 2
GLH: 25

Unit aims

Everyone must eat and after visiting an expensive restaurant for dinner, having breakfast at a hotel or sharing a takeaway meal with friends, people don't want to find they are ill with potentially life-threatening conditions. The hospitality businesses that provided the food will not want negative publicity and possible loss of guests and income that is likely to follow. Therefore, it is important that all those working in hospitality that come into contact with food are trained in food safety techniques to ensure safe preparation and service practices and to limit the risk that how they handle food could cause harm to guests.

The aim of this unit is to provide learners with the training needed to handle food safely

Through this unit, learners will develop knowledge of food safety procedures to be applied in the kitchen and service environment. They will learn the requirements for keeping themselves and their work area clean and hygienic. Understanding how reducing the risks associated with food storage together with the knowledge of how food should be handled will also be covered in this unit.

Learning outcomes

The learner will:

1. Know the importance of food safety procedures
2. Know how to keep self clean and hygienic
3. Know how to keep the working area clean and hygienic
4. Know how to store food safely
5. Know the food safety risks associated with food production and service

Summary of assessment methods and conditions

Externally marked knowledge exam

The assignment is **externally set and internally marked** and can be taken either online through City & Guilds' computer-based testing platform, or as a paper-based exam. The exam is designed to assess the candidate's depth and breadth of understanding across content in the qualification at the end of the period of learning, using assignment-based paper and will be sat under invigilated examination conditions.