Unit 303: Contribute to business success

Worksheet 1: Legislation for own section

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

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

2. Explain what is meant by the following:

   a) Compliance

   b) Due diligence

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

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

© City & Guilds Limited. All rights reserved.